

DINNER

STRICKLAND BAY

HOTEL

ROTTNEST

COMFORT

Beef & cheese burger served slightly pink - 2 x cheese + lettuce + relish + pickles + milk bun & fries ^{GFO}	24
 <i>Single Fin</i> summer ale - 9	
Beer battered local fish chips + salad + tartare + lemon	27
 <i>Sandalford</i> estate reserve sbs - 9	
Chicken burger grilled thigh + plum chutney + roquette + smoked mozzarella + milk bun & fries ^{GFO}	26
 <i>Nail Brewing</i> very pale ale - 10	
Crumbed field mushroom & haloumi burger lettuce + relish + pickles + milk bun & fries ^V	25
 <i>Little Creatures Rogers</i> amber ale - 9	

PIZZA




delivered to your table when ready

Margherita tomato sugo + mozzarella & bocconcini + beefsteak tomatoes + basil ^{V/GFO}	22
Chargrilled chicken & pancetta red onion + mozzarella + Lilly Q's smoky/spicy sauce + fresh chilli ^{GFO}	25
Lamb & rosemary confit lamb + onion jam + rosemary ^{GFO}	26
Prawn confit garlic + capers + heirloom tomato & lemon ^{GFO}	28
Trio mushrooms crème fraîche + mozzarella + roasted garlic + taleggio ^{V/GFO}	25
Garlic flat bread mozzarella + confit garlic - parsley butter ^V	15






SIDES

Super crunch fries beer battered + tomato sauce ^V	10
Roasted pumpkin pine nuts + sage - goats curd ^{V/GF}	12
Gem cos lardon + ranch dressing + pecorino ^{GF/VO}	11
Chargrilled broccolini chilli + garlic + lemon ^{V/GF}	12

FINISH

Cheese ash goats - vintage black cheddar - single cream brie + accompaniments ^{V/GFO}	23
 <i>Allegrini</i> valpolicella doc - 13	
Espresso cheesecake vanilla crème fraîche + white chocolate ^V	15
 <i>Teusner</i> gentleman cabernet sauvignon - 9	
Lemon curd tart berries + ice cream ^V	15
 <i>Andreola</i> extra dry brut prosecco - 10	
Gelato vanilla - chocolate - strawberry - rum & raisin - caramel ^V	4.5

ENTRÉE

18 month prosciutto fig + aged balsamic + grissini ^{GFO}	21
 <i>La Linea</i> tempranillo - 11	
Padron peppers chorizo + smoked salt + chipotle ^{GF}	16
 <i>Rameau d'Or</i> cincault grenache rose - 10	
Stuffed squid prawn mousse + yuzu mayo + spring onion & chilli	18
 <i>Giant Steps</i> chardonnay - 12	
Zucchini flowers ricotta + lemon + parsley + tomato salsa (3) ^V	16
 <i>Stone & Wood</i> pacific ale - 10	
Hiramasu Kingfish pickled cucumber + lime leaf + chilli + coconut cream ^{GF}	19
 <i>Riesling Freak No 3</i> riesling - 11	

GRILL

500gm rib on bone ^{GFO}	49
 <i>Coriole</i> sparta shiraz - bold full bodied shiraz - 10	
300gm sirloin ^{GFO}	38
 <i>Arlewood</i> cabernet sauvignon - 12	
300gm southern rangers scotch fillet ^{GFO}	44
 <i>Carrick</i> unravelled pinot noir - 13	
all served <u>w</u> roasted heirloom carrot + black garlic & mushroom butter	

MAINS

Lamb rump grilled zucchini + smoked yoghurt + chimichurri & cous cous ^{GFO}	33
 <i>Sandalford</i> cabernet merlot - 9	
Crispy skin WA barramundi fennel + orange & rocket salad ^{GF}	35
 <i>Arlewood</i> ssb chardonnay - 10	
Roast pumpkin & feta tart caramelised onion + hazel nut + roquette ^V	29
 <i>Salatin</i> extra dry prosecco - 9	
Prawn spaghetti cherry tomato + garlic + herb - lemon pangritata + chilli	31
 <i>Tar & Roses</i> pinot grigio - 8	
½ kg W.A steamed cider mussels tomato + garlic - parsley butter + crusty bread ^{GFO}	29
 <i>Perrier Jouet</i> grand brut - 18	

SHOUT ABOUT IT

Feedback helps us improve everyone's experience. We'd love to hear from you, so please drop us a line via our TripAdvisor.



DIETARIES?

V - VEGETARIAN | VO - VEGETARIAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

Given the nature of common kitchens our menu items may contain trace elements of "Crustaceans-Peanuts, Soybean, Tree Nuts, Sesame, Fish Products, Egg, Milk, Gluten, Lupins & Sulphites. We have an allergy chart which will declare when a menu item has allergens as part of the recipe." Please let the staff know if you have any dietary concerns.