

DINNER

STRICKLAND BAY

HOTEL

ROTTNEST

COMFORT

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

PIZZA

delivered to your table when ready

Margherita tomato sugo + mozzarella + bocconcini beef steak tomatoes + basil ^{V/GFO}	23
Chargrilled chicken & pancetta red onion + mozzarella Lilly Q's smoky/spicy sauce + fresh chilli ^{GFO}	26
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 camembert ^{V/GFO}	27
Garlic flat bread mozzarella + confit garlic + parsley butter ^V	15

FINISH

Cheese ash goats - vintage black cheddar - brie accompaniments ^{V/GFO} 🍷 <i>Soumah</i> <i>pinot noir</i> - 11	23
Blueberry sponge cream anglaise + maple butter ^V 🍷 <i>Sandalford</i> <i>late harvest soft sweet white</i> - 7	15
Filo pastry layers espresso cream + pistachio praline ^{GF/V} 🍷 <i>Salatin</i> <i>pinot nero</i> - 9	16
Gelato vanilla chocolate strawberry rum + raisin caramel ^V	4.5

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.



Feedback helps us improve everyone's experience. Let us know via our Trip Advisor!

ENTRÉE

Seared ham hock rilette braised leek + mustard pickle + charred sourdough 🍷 <i>Reisling Freak No3</i> <i>reisling</i> - 11	19
Crispy school prawns parsley + chilli + garlic + lemon aioli 🍷 <i>Tar & Roses</i> <i>pinot grigio</i> - 8	22
Tempura vegetables lemon + tomato salsa 🍷 <i>Frothy</i> <i>kolsch</i> - 10	16
Braised beef cheek cauliflower + radish + witlof + horseradish red wine jus ^{GF} 🍷 <i>La Linea</i> <i>tempranillo</i> - 10	21
Seafood chowder prawn + fish + diamond clam + potato charred sourdough	24

GRILL

300gm sirloin ^{GFO} 🍷 <i>Arlewood</i> <i>cabernet sauvignon</i> - 12	38
350gm southern rangers scotch fillet ^{GFO} 🍷 <i>Alkoomi</i> <i>black label malbec</i> - 11	46
all served w sweet potato + green peppercorn sauce	

MAINS

Confit chicken brussels sprouts + orange + tarragon + chicken jus ^{GFO} 🍷 <i>Sandalford</i> <i>cabernet merlot</i> - 9	33
Crispy skin WA barramundi seared gnocchi + peas + snow pea ^{GF} 🍷 <i>Giant Steps</i> <i>chardonnay</i> - 12	35
Pumpkin risotto roasted pumpkin + truffle crème fraiche + pecorino cheese ^V 🍷 <i>Salatin</i> <i>extra dry prosecco</i> - 9	29
½ kg WA steamed cider mussels white wine + garlic + cream + parsley lemon + sourdough ^{GFO} 🍷 <i>Mumm</i> <i>grand brut</i> - 17	29

SIDES

Super crunch fries beer battered + tomato sauce ^V	10
Roasted chat potato garlic + rosemary salt ^{V/GF}	11
Mixed leaf salad shallots + cherry tomato + honey vinaigrette ^{V/GF}	10
Chargrilled broccolini chilli + garlic + lemon ^{V/GF}	12

SUNDAY ROAST

Traditional Sunday roast roasted meat + veg + gravy changes weekly - portions limited - ask our friendly staff - available sundays	29
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LET'S BE FRIENDS!

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