

SMALL PLATES

Garlic Bread	08
Marinated Olives, crusty ciabatta	08
Freshly Shucked Oysters, shallot vinaigrette, lemon	4.5 ea
Iberians Grilled Chorizo, pan fried herb olives, lime	16
Garlic Tiger Prawns, chilli, garlic, peppers, crostini	21
Pork Meatballs, creamy potato mash	16
Salt and Pepper Squid, lemon, aioli	16
Highway to Hell Pork Belly Bites, serious chilli	16

TEMPTATION BOARD

TO SHARE (2 OR MORE)

Surf Board Freshly shucked oysters, crispy fried squid, Tasmanian smoked salmon & avocado crostini, crispy battered prawns, herb and almond slaw	45
Grazing Board Artisanal cured meats, farmhouse terrine, Maffra cheddar, Iberians chorizo, olives, hummus, pickles, beetroot relish & onion jam, charred bread, grissini	36

SALAD

Tender Chicken Breast & Crisp Prosciutto, baby cos, celery cabbage, grapes, basil, lime dressing, Reggiano	24
Vegetable & Green Leaf, charcoal baby carrot, pumpkin, beetroot, cauliflower, corn, crisp walnut, Persian feta	22
Parma Ham, pickled pear, mixed leaves, roasted ricotta, aged balsamic, hazelnuts, blue cheese dressing	26
Heirloom Tomato, fennel, avocado, buffalo mozzarella, basil	24

THE RAFFLES

HOTEL

BIG PLATES

Market Fresh Fish	MP
Crispy Skin Barramundi, zucchini, peppers, pesto	30
Prawn Tortellini, garlic, chilli, lemon, parsley, prawn oil	32
Wood Roasted Pork Belly, confit fennel puree, sage & pine nut butter	34
Rigatoni, eggplant, field mushrooms, house dried tomato, garlic, chilli, pecorino	28

THE CHARCOAL OVEN

350g NY Striploin, Pinnacle, Grass Fed 28d aged 40

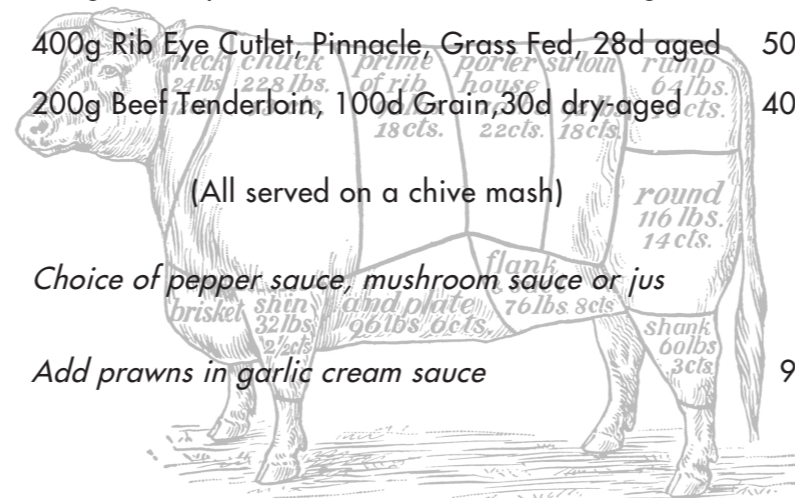
400g Rib Eye Cutlet, Pinnacle, Grass Fed, 28d aged 50

200g Beef Tenderloin, 100d Grain, 30d dry-aged 40

(All served on a chive mash)

Choice of pepper sauce, mushroom sauce or jus

Add prawns in garlic cream sauce 9



PIZZA

Margherita tomato sauce, bocconcini, basil	16
Prosciutto e Rucola Parma ham, roquette, Reggiano	21
Affumicata tomato, smoked ham, mushroom, olives	22
Peperoni tomato sugo, Casalingo salami	21
Gamberi tomato, prawns, anchovy, dried chilli	24
Ortolana pumpkin, zucchini, pesto, feta, pinenuts	19
Salumi tomato, chorizo, pancetta, salame, lamb, bbq	23
GF Gluten Free Base available	03

PUB CLASSICS

Steak Sandwich, MSA rump, grilled onions, hi-melt cheese, lettuce, tomato, McClure pickles, chips	24
Chicken Parmigiana, Parma ham, buffalo mozzarella, cherry tomato sugo, chips	32
'The Burger' beef pattie, beetroot relish, gherkin, cheese, chips, tomato sauce	22
Beer Battered Fish & Chips, lemon, tartare & salad garnish	26
Caesar Salad, croutons, bacon, poached egg, anchovy	16
- With pulled chicken breast	26
- With fried squid	22

SIDES

Garden Salad	08
Wood Grilled Broccolini, chilli, garlic, Asiago	14
Beer Battered Chips, aioli	09
Roasted Garlic & Chive Mash	09

Every day from 11am till late | Bookings recommended ph. 9314 9000 | For function enquiries please e-mail events@rafflesperth.com.au