

SMALL PLATES

Garlic Bread	08
Marinated Olives, crusty ciabatta	08
Freshly Shucked Oysters, shallot vinaigrette, lemon	4.5 ea
Grilled Chorizo, pan fried herb olives, lime	16
Salt Cod Croquettes, aioli	15
Pork Meatballs, creamy potato mash, green sauce	16
Garlic Tiger Prawns, chilli, garlic, peppers, crostini	21
Salt and Pepper Squid, lemon, aioli	16
Smoked Salmon Mousse, fennel, radish, pickles and shiso	18
Highway to Hell Pork Belly Bites, serious chilli sauce	16

TEMPTATION BOARD

Surf Board Battered tiger prawns, freshly shucked oysters, chimichurri, salt cod croquettes, fried squid and smoked salmon mousse, condiments	45
Grazing Board Artisanal cured meats, pate, Maffra cheddar, grilled chorizo, olives, hummus, pickles, beetroot relish & onion jam, charred bread, grissini	38

PIZZA

Margherita napoli sauce, bocconcini, basil	18
Affumicata napoli sauce, smoked ham, mushroom, olives	23
Peperoni napoli sauce, Casalingo salami	22
Gamberi napoli sauce, prawns, anchovy, dried chilli	24
Ortolana pumpkin, zucchini, pesto, feta, pinenuts	20
Pollo Arrosto roast chicken, onion, spinach, bbq aioli	22
Salumi napoli sauce, chorizo, pancetta, salame, lamb, bbq	23
GF Gluten Free Base available	03

Half price pizzas, \$10 cocktail specials Wednesdays From 5 pm

THE RAFFLES

HOTEL

BIG PLATES

Market Fresh Fish	MP
Crispy Skin Barramundi, white bean cassoulet, wood fired leeks, evoo	34
Prawn Tortellini, garlic, chilli, lemon, parsley, prawn oil	32
Osso Bucco, tomato, mushroom, mash, salsa verde	34
Squid Ink Risotto, blue swimmer crab, tomato & herb salsa	34
Chicken Involtni, pistachio, apricot, roasted fennel, parsnip, beetroot	29
Wood Roasted Pork Belly, confit fennel puree, sage & pine nut butter	34
Pappardelle, eggplant & tomato ragout, ricotta and olive tapenade, fine herbs	26

THE CHARCOAL OVEN

350g NY Striploin, Grass Fed, 28d aged	40
400g T-Bone, Grass Fed, 28d aged	45
400g Rib Eye Cutlet, Grass Fed, 28d aged	50
200g Beef Tenderloin, 100d Grain Fed, 30d dry-aged	40
<i>Choice of pepper sauce, mushroom sauce or jus</i>	
<i>Choice of chips or mashed potato</i>	
<i>Add prawns in garlic cream sauce</i>	09

PUB CLASSICS

Tenderised Rump Steak Sandwich, caramelised onion, cos leaves, tomato, bbq sauce, turkish bread, chips	26
Chicken Parmigiana, Parma ham, buffalo mozzarella, cherry tomato sugo, chips	32
'The Burger' beef pattie, beetroot relish, gherkin, cheese, chips, tomato sauce	24
Beer Battered Fish & Chips, lemon, tartare & salad garnish	26
Caesar Salad, croutons, pancetta, pached egg, anchovy	16
- With pulled chicken breast	26
- With fried squid	22

SALADS AND SIDES

Garden Salad	08
Wood Grilled Broccolini, chilli, garlic, asiago	14
Beer Battered Chips, aioli	09
Roasted Garlic & Chive Mash	09
Heirloom Tomato, buffalo mozzarella, basil	18

SWEETS

Ricotta Doughnuts, caramel sauce, hot chocolate dip	10
Chocolate Lined Cannoli, home made custard	08
Flourless Chocolate Torte, double cream, strawberries	13
Mascarpone Panna Cotta, honey rhubarb, rice crisps	12
Affogato, Disaranno, double espresso, vanilla gelato	11
Chicho Gelato select from vanilla, chocolate or salted Caramel	7
Cheese Board, fresh fruit, quince, grissini	21

Every day from 11am till late | Bookings recommended | ph. 9314 9000

Function coming up? Raffles Hotel can accomodate social or corporate gatherings in our private function rooms upstairs in The Kitson Room and The Riverside Room

For function enquiries please e-mail events@rafflesperth.com.au

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

	GLASS / BOTTLE
NV Dunes & Greene Sparkling Chardonnay/Pinot, SA	10 / 50
NV Zaptung "Alpha box & dice", Prosecco, McLaren Vale, SA	12 / 55
NV Chandon S Sparkling, Green Point, VIC	12 / 70
NV Jansz 'Premium' Cuvee Pinot Noir (White Blend) Pipers River, Tas	13 / 65
2017 Borgo Maragliano 'La Caliera' Moscato d'Asti (sweet), Italy	12 / 60
NV Piper-Heidsieck Champagne, France	19 / 110

WHITE WINES

	GLASS / BOTTLE
2017 Caves Coast Sauvignon Blanc, Margaret River, WA	9 / 40
2016 Watson Family Vineyard Chardonnay, Margaret River, WA	10 / 45
2018 Yalumba 'Wild Ferment' Pinot Grigio, Barossa Valley, SA	11 / 55
2016 Frogmore Creek Riesling, Cambridge, TAS	12 / 60
2016 Vasse Felix SBS, Margaret River, WA	12 / 55
2017 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	13 / 60
2016 Sandalford Estate Reserve Chardonnay, Denmark, WA	13 / 65
2016 Henschke Peggy's Hill Riesling, Eden Valley, SA	12 / 60

ROSÉ

	GLASS / BOTTLE
2016 Chapelle St Jacques d'Albas Rose (Dry), Monervois, France	12 / 60
2018 Jim Barry 'Annabelles' Rose (Off-Dry), Clare Valley, SA	11 / 55

RED WINES

	GLASS / BOTTLE
2016 Union Hill Shiraz, Tabilk VIC	9 / 40
2016 Puppet Master Pinot Noir, Great Southern, WA	10 / 45
2017 Two Brothers 'Ripasso' Cabernet Merlot, Margaret River, WA	10 / 45
2016 3 Drops Merlot, Great Southern, WA	11 / 50
2016 Chaffey Bros 'La Resistance!' GSM, Barossa Valley, SA	11 / 55
2017 Torbreck "Woodcutters" Shiraz, Barossa Valley, SA	13 / 65
2016 Save Our Souls Sangiovese, Yara Valley, SA	11 / 55
2016 Xanadu 'DJL' Cabernet Sauvignon, Margaret River, WA	13 / 60
2016 Dalrymple Pinot Noir, Piper River, TAS	14 / 70

ASK OUR STAFF FOR THE FULL WINE LIST
INCLUDING DESSERT AND FORTIFIED WINES

THE RAFFLES

HOTEL

COCKTAILS

CHERRY OLD FASHIONED

A tasty double helping of Bourbon, a splash of Maraschino, bitters and sugar

18

THE ZEST

Limoncello, Vodka & a splash of vanilla spiced liqueur. Shaken with sugar syrup and fresh lemon juice

18

DON'S SPECIAL DAIQUIRI

Golden Rum & Bianco, house made passionfruit syrup and lime juice, shaken and served ice cold

18

PALOMA

Patron Silver, freshly juiced lime and grapefruit shaken with sugar, and spritzed with soda

20

RUM ESPRESSO MARTINI

Spiced Rum, Kahlua & fresh Espresso

18

PREMIUM ESPRESSO MARTINI

Grey Goose Vodka, Kahlua & fresh Espresso

20

ROSEMARY COLLINS

Tanqueray Rangpur, fresh lemon juice, rosemary infused gomme, spritzed with soda

15

FRENCH S 75

Tanqueray Seville, sweetened lemon, spritzed with Chandon S

15

BERRY BRAMBLE

Gordons Pink Gin, Framboise & fresh lemon juice

15

ALL CLASSIC COCKTAILS ALSO AVAILABLE ON REQUEST



NYE FIREWORKS ON THE RIVER

DRAUGHT BEER AND CIDER

	ABV		MIDDY/PINT
Colonial Draught (Kolsch)	4.8%	Margaret River, WA	5 / 9
Colonial Small Ale	3.5%	Margaret River, WA	5 / 9
Colonial Pale Ale	4.4%	Margaret River, WA	6 / 11
Asahi 400ml	5.0%	Japan	11
Asahi Black 400ml	5.0%	Japan	12
Peroni Leggera	3.5%	Rome, Italy	6 / 11
Mountain Goat Steam Ale	4.5%	Melbourne, VIC	5 / 10
Mountain Goat Pale Ale	4.2%	Melbourne, VIC	6 / 11
Mountain Goat IPA	6.5%	Melbourne, VIC	6 / 12
Peroni	5.1%	Rome, Italy	7 / 13
Heineken	5.0%	Netherlands	7 / 13
Cricketer's Arm Scorcher Ale	4.6%	Melbourne, VIC	5 / 10
Gage Roads Little Dove	6.2%	Fremantle, WA	7 / 12
Estrella Damm Lager	4.6%	Barcelona, Spain	7 / 13
Somersby Apple Cider	4.5%	United Kingdom	6 / 12
Colonial Bertie Apple Cider	4.5%	Margaret River, WA	5 / 10
Brookvale Ginger Beer	4.0%	Sydney, NSW	6 / 12

ASK OUR STAFF FOR CURRENT LIST OF SMALL BATCH CRAFT BEERS ON
OUR GUEST BEER TAPS