

## 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
Crispy Lamb Ribs, chilli, olive tapenade	19
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 Humpty Doo Barramundi fillet, smoked tomato, heirloom tomato, pickled shallot, basil	34
Prawn Tortellini, garlic, chilli, lemon, parsley, prawn oil	32
Squid Ink Risotto, blue swimmer crab, tomato & herb salsa	34
Confit Pork Belly, apple, beetroot, watercress, pistachio	34
Pappardelle, eggplant & tomato ragout, ricotta and olive tapenade, fine herbs	26

## THE CHARCOAL OVEN

350g NY Striploin, Grass Fed, 28d aged	40
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, poached egg, anchovy	16
- With pulled chicken breast	26
- With salt and pepper 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
Roasted Cauliflower, courgette, buckwheat, kale, sultana, tahini, macadamia	18
Watermelon, feta, shallot, mint	16

## SWEETS

Ricotta Doughnuts, caramel sauce, hot chocolate dip	10
Chocolate Lined Cannoli, home made custard	08
Mango Mousse, milk chocolate, macadamia	14
Affogato, Disaranno, double espresso, vanilla gelato	11
Chocolate Pudding, vanilla ice cream	10
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 accommodate 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](mailto: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
2017 L'Ange De Barbeiranne (Dry), Provence, France	13 / 65
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 Fuddling Cup Cabernet Sauvignon, Margaret River, WA	12 / 60
2016 Dalrymple Pinot Noir, Piper River, TAS	14 / 70
2015 El Toro Rojo Tempranillo, Blackwood Valley, WA	11 / 60

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

# THE RAFFLES

HOTEL

## COCKTAILS

<b>LADY KILLER</b> Grey Goose Vodka, Limoncillo, Triple Sec & Aperol, lemon juice with zesty elderflower foam topping	18
<b>PINEAPPLE PISCO SOUR</b> Pineapple washed Pisco, fresh lime & sugar, house made passionfruit coulis	18
<b>AVIATION</b> Tanqueray Gin, Luxardo & Violette, sweetened lemon, zesty elderflower foam topping	18
<b>TOMMY'S MARGARITA</b> Patron Silver, lime & agave shaken and served with a salt rim	18
<b>MAPLE BACON OLD FASHIONED</b> Maple bacon fat washed Woodfords Bourbon served over ice	18
<b>WAL-MARTINI</b> Tanqueray Gin, Dolin Blanc & walnut bitters stirred over ice and served straight	18
<b>ITALIAN STALLION</b> Amaro Averna, Cynar & Brookvale Ginger Beer. Yo Adrian, you gotta try this!	18
<b>KAFFIR CAIPIRINHA</b> Sagatiba Cachaca infused with Kaffir lime leaves, shaken with fresh lime & Sugar	16
<b>COCONUT CANNON</b> House made coconut syrup, white Rum & Sparkling Wine. It'll blow you away!	16

ALL CLASSIC COCKTAILS ALSO AVAILABLE ON REQUEST

## VALENTINE'S DAY AT RAFFLES

THURSDAY 14th FEBRUARY

THREE COURSE MENU WITH A COMPLIMENTARY GLASS OF BUBBLES \$65

A LA CARTE MENU AVAILABLE

MORE DETAILS AT [www.rafflesperth.com.au](http://www.rafflesperth.com.au)

## 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
Mountain Goat Lager	4.2%	Melbourne, VIC	5 / 10
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
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