

SMALL PLATES

Garlic Bread, parmesan	08
Marinated Olives, crusty ciabatta	08
Freshly Shucked Oysters, shallot vinaigrette, lemon	4.5 ea
Grilled Chorizo, pan fried herb olives, lime	16
Mussels, chilli, garlic, prosciutto, ciabatta, lemon, parsley	16
Grilled Lamb Ribs, garlic, chilli, basil, herbed youghurt	20
Pork & Ricotta Meatballs, crushed potato, green sauce	16
Garlic Tiger Prawns, chilli, peppers, crostini, herb goat's cheese	21
Salt and Pepper Squid, lemon, aioli	16

SHARE TEMPTATIONS

Fruit de Mer freshly shucked oysters, lobster, chilled prawns, blue swimmer crab, bugs, pickled octopus, mussels, lemon & condiments <i>(Serves four, we recommend pairing with Zaptung Prosecco)</i>	180
Charcuterie Plate Parma ham, Casalinga salami, mortadella, bresaola, grilled chorizo, maffra cheddar, olives, piccalilli, grilled ciabatta <i>(Serves two, we recommend pairing with Torbreck Woodcutters Shiraz)</i>	38

PIZZA

Margherita napoli sauce, bocconcini, basil	18
Bianca Formaggio fiore di latte, garlic, rosemary, evoo	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	21
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	35
Pork Ribs, spicy sticky sauce, apple slaw	32
Seafood Risotto, prawn, squid, snapper, mussels, fennel soffrito, tomato, parmesan	34
Prawn Tortellini, garlic, chilli, lemon, parsley, prawn oil	32
Pappardelle, eggplant & tomato ragout, ricotta and olive tapenade	26

THE CHARCOAL OVEN

300g NY Strip - Kerrigan Valley, grain fed, 30 day dry aged	40
400g Rib Eye Cutlet - Pinnacle, grass fed, 28 day dry aged	52
300g Rump - Kerrigan Valley, grain fed, 30 day dry aged	33
Add prawns in garlic cream sauce	09

(All steaks are served with warm, crushed potato with green sauce, pepperonata and jus)

PUB CLASSICS

Steak Sandwich, Kerrigan Valley rump, spicy tomato relish, swiss cheese, rocket, horseradish mayonnaise, toasted panini, 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

SALADS

Roasted Cauliflower, courgette, buckwheat, kale, sulatna, tahini, macadamia	16
Roasted Salmon, spinach, apple, carrot, sugar snap peas, radish, vinaigrette, mixed seeds, quinoa	24
Seasonal Wood Roasted Vegetable Salad, smoked goat's curd	18
Caesar Salad, cos lettuce, bacon, croutons, slow egg, anchovy, parmesan	18
- With pulled chicken breast	26

SIDES

Wood Grilled Broccolini, chilli, garlic, evoo, asiago	14
Beer Battered Steak Fries, aioli	09
Warm crushed potato with green sauce	10
Garden Salad	09

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	07
Cheese Board, fresh fruit, quince, grissini	21

Every day from 12 pm 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 | events@rafflesperth.com.au

70 CANNING BEACH RD. APPLECROSS

| PH.9314 9000



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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
2018 Castelli Estate The Sum Chardonnay, Pemberton, WA	10 / 50
2018 Yalumba 'Wild Ferment' Pinot Grigio, Barossa Valley, SA	11 / 55
2017 Frogmore Creek Riesling, Cambridge, TAS	12 / 60
2017 Vasse Felix SBS, Margaret River, WA	12 / 55
2018 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	13 / 60
2016 Sandalford Estate Reserve Chardonnay, Denmark, WA	13 / 65
2018 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
2017 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
2017 Save Our Souls Sangiovese, Yara Valley, SA	11 / 55
2016 Fuddling Cup Cabernet Sauvignon, Margaret River, WA	12 / 60
2017 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

LADY KILLER	18
Grey Goose Vodka, Limoncillo, Triple Sec & Aperol, lemon juice with zesty elderflower foam topping	
PINEAPPLE PISCO SOUR	18
Pineapple washed Pisco, fresh lime & sugar, house made passionfruit coulis	
AVIATION	18
Tanqueray Gin, Luxardo & Violette, sweetened lemon, zesty elderflower foam topping	
TOMMY'S MARGARITA	18
Patron Silver, lime & agave shaken and served with a salt rim	
GALANGAL GIMLET	18
Gin infused with lemongrass & galangal, shaken with lime and house made coriander & chilli syrup	
STRAWBERRY & MINT JULEP	18
Strawberry infused bourbon, muddled sugar & mint, served over ice	
ITALIAN STALLION	18
Amaro Averna, Cynar & Brookvale Ginger Beer. Yo Adrian, you gotta try this!	
KAFFIR CAIPIRINHA	16
Sagatiba Cachaca infused with Kaffir lime leaves, shaken with fresh lime & Sugar	
COCONUT CANNON	16
House made coconut syrup, white Rum & Sparkling Wine. It'll blow you away!	

ALL CLASSIC COCKTAILS ALSO AVAILABLE ON REQUEST

WHAT'S ON

TUESDAYS | \$25 House made pastas, complimentary glass of wine

WEDNESDAYS | Half Price Pizzas, \$10 cocktail specials, DJ

THURSDAYS | Plenty of steaks to choose from, complimentary wine or beer

FRIDAYS | Happy Hour 5 to 6 pm!

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