

SMALL PLATES

Garlic Bread, parmesan	8
Marinated Olives, crusty ciabatta	8
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 yoghurt	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
Highway To Hell Pork Belly Bites, house made hot sauce	16

SHARE TEMPTATIONS

Seafood Plate freshly shucked oysters, battered prawns, salt & pepper squid, pickled octopus, salmon pot, grilled ciabatta, condiments <i>(Serves two or more, we recommend pairing with Zaptung Prosecco)</i>	60
Charcuterie Plate Artisanal cured meats, grilled chorizo, marinated olives, cheese, tomato chutney, piccalilli, grilled ciabatta <i>(Serves two or more, we recommend pairing with Torbreck Woodcutters)</i>	38

PIZZA

Margherita napoli sauce, bocconcini, basil	18
Funghi wild mushrooms, potato, fontina, truffle oil	21
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	3

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
Porchetta Roasted Pork Belly, fennel puree, 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 Striploin Southern Ranges, grass fed	40
400g Rib Eye Cutlet Southern Ranges, grass fed	52
200g Tenderloin Josdale Angus, grass fed	40
Add prawns in garlic cream sauce	9

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

PUB CLASSICS

Steak Sandwich charcoal grilled rump, tomato relish, swiss cheese, rocket, horseradish mayonnaise, toasted panini, chips	26
Chicken Parmigiana Parma ham, fior di latte cheese, cherry tomato & basil 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, sultana, tahini, macadamia	16
Hot Smoked Salmon, mixed green leaf, apple, carrot, snow peas, mustard 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	9
Warm crushed potato with green sauce	10
Garden Salad	9

SWEETS

Ricotta Doughnuts, caramel sauce, hot chocolate dip	10
Cannoli, home made custard	8
Vanilla Pannacotta, poached pear, pistachio praline	12
Affogato, Disaronno, double espresso, vanilla gelato	11
Sticky Date Pudding, brandy snap, vanilla ice cream	14
Chocolate Pudding, vanilla ice cream	10
Chicho Gelato select from vanilla, chocolate or salted Caramel	7
Cheese Board, local and imported cheeses, muscatel, dried fruit, crisp walnuts, crackers & toasted ciabatta	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 Brut, Yarra Valley, VIC	15 / 90
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
2017 Powell & Son 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	
VERDANT COLLINS	16
A crisp & refreshing take on Tom Collins - Green Chartreuse, gin, Vermouth, fresh lime. Served over ice	

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 / 11
Mountain Goat Pale Ale	4.2%	Melbourne, VIC	6 / 12
Mountain Goat IPA	6.5%	Melbourne, VIC	6 / 13
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 / 12
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