

SMALL PLATES

Garlic Bread parmesan	8
Marinated Olives crusty ciabatta	8
Freshly Shucked Oysters shallot vinaigrette, lemon	4.5 ea
Burrata confit garlic, heirloom tomato, olive oil	18
Mussels chilli, garlic, prosciutto, ciabatta, lemon, parsley	16
Pork & Ricotta Meatballs polenta, green sauce	14
Garlic Tiger Prawns chilli, peppers, crostini, herb goat's cheese	21
Salt and Pepper Squid fennel, rocket, romesco, aioli	16
Highway To Hell Pork Belly Bites house made hot sauce	16

SHARE TEMPTATIONS

Seafood Plate natural oysters, marinated octopus, smoked salmon, whipped cod roe, crisp squid, prawns, lemon, aioli, fresh bread <i>(Serves two or more, we recommend pairing with Zaptung Prosecco)</i>	42
Charcuterie Plate San Daniele prosciutto, Calabrese salami, mortadella, burrata, marinated olives, cornichons, pickled onion, grissini, fresh bread <i>(Serves two or more, we recommend pairing with Torbreck Woodcutters)</i>	27

PIZZA

Margherita napoli sauce, buffalo mozzarella, basil	18
Funghi gourmet mushrooms, parmesan, truffle oil	20
Affumicata napoli sauce, smoked ham, mushroom, olives	22
Peperoni napoli sauce, Casalingo salami	20
Gamberi napoli sauce, prawns, anchovy, dried chilli	24
Salsiccia pork & fennel sausage, potato, rosemary	19
Ortolana pumpkin, zucchini, pesto, feta, pinenuts, mozzarella	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 pesto zucchini, smoked tomato sauce, pickled shallot	28
Seafood Spaghetti prawns, squid, fish, mussels, fennel soffrito, tomato	34
Prawn Tortellini garlic, chilli, lemon, parsley, prawn oil	32
Rigatoni eggplant, tomato ragout, ricotta and olive tapenade	26

PUB CLASSICS

Steak Sandwich Southern Ranges sirloin, tomato, gem lettuce, cheese, tomato kasundi, horseradish mayonnaise, panini, chips	26
Chicken Parmigiana heritage ham, tomato sugo, mozzarella, chips	28
'The Burger' beef pattie, beetroot relish, gherkin, cheese, chips, tomato sauce	19
Beer Battered Fish & Chips lemon, tartare	26

THE CHARCOAL OVEN

300g NY Striploin Southern Ranges, grass fed	38
350g Rib Eye Cutlet Southern Ranges, grass fed	46
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 and jus)

SALADS AND SIDES

Gem Lettuce Salad, Calabrian chilli slow egg, parmesan, bread crumbs	16
Seasonal Wood Roasted Vegetable Salad smoked goat's curd	18
Eggplant Parmigiana tomato sugo, buffalo mozzarella, asiago	16
Charcoal Grilled Broccolini almonds, golden raisins, chilli	14
Chips aioli	9
Warm Crushed Potato green sauce	10
Garden Salad	9

SWEETS

Ricotta Doughnuts Nutella, salted caramel sauce, cream	12
Vanilla Pannacotta poached pear, pistachio praline	10
Affogato Disaronno, double espresso, vanilla gelato	11
Sticky Date Pudding double cream	14
Chocolate Fondant vanilla ice cream	12
Chicho Gelato select from vanilla, chocolate or salted Caramel	7
Cheese Board local & imported cheeses, muscatel, walnuts, crackers	21

Please place your order at the bar, kindly provide your table number if seated in Alfresco or Bar Area

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

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 Grey Goose Vodka, Limoncillo, Triple Sec & Aperol, lemon juice with zesty elderflower foam topping	18
PINEAPPLE PISCO SOUR Pineapple washed Pisco, fresh lime & sugar, house made passionfruit coulis	18
AVIATION Tanqueray Gin, Luxardo & Violette, sweetened lemon, zesty elderflower foam topping	18
TOMMY'S MARGARITA Patron Silver, lime & agave shaken and served with a salt rim	18
GALANGAL GIMLET Gin infused with lemongrass & galangal, shaken with lime and house made coriander & chilli syrup	18
STRAWBERRY & MINT JULEP Strawberry infused bourbon, muddled sugar & mint, served over ice	18
ITALIAN STALLION Amaro Averna, Cynar & Brookvale Ginger Beer. Yo Adrian, you gotta try this!	18
KAFFIR CAIPIRINHA Sagatiba Cachaca infused with Kaffir lime leaves, shaken with fresh lime & Sugar	16
VERDANT COLLINS A crisp & refreshing take on Tom Collins - Green Chartreuse, gin, Vermouth, fresh lime. Served over ice	16

ALL CLASSIC COCKTAILS ALSO AVAILABLE ON REQUEST

MOCKTAIL LIST AND GIN AND TONIC MENU

AVAILABLE IN THE FULL BEVERAGE LIST

WHISKY OF THE MONTH

Starward 'Two Fold' Whisky

A double grained whisky entirely matured in Australian red wine barrels. Spiced vanilla and fresh tropical fruit on the nose, and hints of Fuji apples, roasted oak and soft tannic finish on the palate. A versatile sipping whisky!
11/18 (Old Fashioned)

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

WHAT'S ON

MONDAYS | \$25 for 1 Kg SA Chilli Mussels

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!