



THE ESPLANADE HOTEL

PORT HEDLAND

lunch menu

something to start

Pilbara Bakery's, baked ciabatta garlic & cheese bread (V)	10
Haloumi fries, za'atar seasoning and tomato relish (V)	16
Chicken bao with sriracha-mayo, cucumber, coriander, shallots, and panko 🌶️	18
Fried Takoyaki (octopus & vegetable), bonito flakes, pickled ginger, Japanese mayo, furiake, soy dressing (DF)	24
Crispy fried silken tofu, szechwan pickled cucumber and shiitake mushrooms, fresh coriander, and chilli (VG)	18
Chilled tiger prawns with seafood sauce, natural oysters with finger lime caviar, half shell scallops with charred lemon dressing, half shell mussels with chilli tomato jam, smoked salmon. Served with crusty baguette and butter Share for 2 (GF)	70

salads

Crispy duck confit salad, hoisin, watermelon, spring onion, coriander, mint, cashew nuts, palm sugar and lemongrass dressing (GF)	28
Chargrilled coconut tiger prawn green papaya & mango salad, pineapple salsa, coriander and jalapeno dressing (DF) (GF) 🌶️	30
Grilled chicken Caesar salad, baby cos lettuce, pancetta, shaved parmesan, poached egg, white anchovy, Caesar dressing	28
Mediterranean falafel bowl, flat bread, cucumber tomato, rocket, red onion, lemon, feta with tahini dressing, hummus and yoghurt (GF)	22

pasta//noodles

- Blue swimmer crab linguine, confit tomato, garlic, chilli, 34
parsley, dill, lime juice and EVOO (DF) (GFO) 🌶️
- Vegan red lentil penne, cherry tomato, roast eggplant, black 22
olive, spinach & chilli (GF) (VG)

pizza

Small 4 Slices // Large 8 Slices

- Buffalo chicken pizza, buffalo chicken pieces, red onion, 12/24
capsicum mozzarella, basil, and ranch swirl 🌶️
- Ultimate vegetarian, artichoke, capsicum, red onion, cherry 10/22
tomato, olives, sliced almonds, spinach, chilli, napolitana and
finished with parmesan cheese (GFO) (V)
- Prosciutto, mozzarella, olives, rocket, pesto and parmesan 12/26
(GFO)

burger//sandwiches

- Buttermilk fried buffalo chicken burger, ranch dressing, 26
American cheese melt, mustard slaw, in a charcoal brioche
burger bun with chips 🌶️
- Slow cooked pulled pork, barbecue sauce, mustard slaw, 26
aioli, in a milk bun with chips
- Chipotle barbecue steak sandwich, Bass Strait free-range 30
scotch fillet, chipotle barbecue sauce, aioli, American
cheese melt, onion rings, lettuce and tomato in a Turkish
bun with chips

main course

Tempura fried market fish, chips, salad, lemon and chilli garlic mayo (DF)	36
Crumbed chicken breast schnitzel, with chips and salad Choice of topping; Traditional Parmy Mexi Parmy Schnitzel and sauce (Pepper or Mushroom)	26
Chicken madras curry, turmeric rice, raita, mango pickle, pappadums (GF)	30
Chargrilled Bass Strait free-range sirloin steak, sour cream and cheddar smashed potatoes , broccolini and choice of sauce – mushroom, pepper, red wine (GF)	42
Chargrilled fish of the day, seared scallops, quinoa and cauliflower salad, roast capsicum, charred lemon, and sherry dressing (GF) (DF)	38

sides

Bowl of beer battered chips with aioli (DF)	10
Haloumi fries, za'atar seasoning and tomato relish	16
Steamed tumeric rice with sesame and spring onion (VG) (GF)	8
Mesclun, tomato, cucumber, red onion, capsicum, balsamic herb dressing (VG) (GF)	10

dinner menu

something to start

Pilbara Bakery's, baked ciabatta garlic & cheese bread (V)	10
Haloumi fries, za'atar seasoning and tomato relish (V)	16
Chicken bao with sriracha-mayo, cucumber, coriander, shallots, and panko 🌶️	18
Black mussels, white wine, garlic, chilli tomato sauce, fresh herbs and chilli, & served with garlic bread (GF) 🌶️	26
Chicken & vermicelli spring rolls, lettuce, fresh herbs, chilli and peanut hoisin sauce	18
Tempura softshell crab, green mango slaw, cucumber ribbon, watermelon, wasabi mayo and nori seasoning (DF)	24
Fried Takoyaki (octopus & vegetable), bonito flakes, pickled ginger, Japanese mayo, furiake, soy dressing (DF)	24
Crispy fried silken tofu, szechwan pickled cucumber and shiitake mushrooms, fresh coriander, and chilli (VG)	18
Chilled tiger prawns with seafood sauce, natural oysters with finger lime caviar, half shell scallops with charred lemon dressing, half shell mussels with chilli tomato jam, smoked salmon. Served with crusty baguette and butter Share for 2 (GF)	70

main course

Tempura fried market fish, chips, salad, lemon and chilli garlic mayo (DF)	36
Crumbed chicken breast schnitzel, with chips and salad. Choice of topping; Traditional Parmy Mexi Parmy Schnitzel and sauce (Pepper or Mushroom)	26
Grilled honey and garlic pork loin chop, sweet potato & ginger mash, broccolini, cucumber, coriander, peanuts, and sesame	34
Chicken madras curry, turmeric rice, raita, mango pickle, pappadums (GF) 🌶️	30
Lamb shank massaman curry, turmeric rice, potato, toasted almonds, pickled shallots, mint and coconut (GF) 🌶️	34
Chargrilled Bass Strait free-range sirloin steak, sour cream and cheddar smashed potatoes , broccolini and choice of sauce – mushroom, pepper, red wine (GF)	42
Spice fried local fish wings, coconut rice, cucumber, coriander salad, chilli caramel (DF) 🌶️	32
Chargrilled fish of the day, seared scallops, quinoa and cauliflower salad, roast capsicum, charred lemon, and sherry dressing (GF) (DF)	36
Spice fried jack fruit, coconut rice, cucumber, coriander salad and chill caramel (VG) 🌶️	28

burgers//sandwiches

- Buttermilk fried buffalo chicken burger, ranch dressing, American cheese melt, mustard slaw, in a charcoal brioche burger bun with chips 🌶️ 26
- Slow cooked pulled pork, barbecue sauce, mustard slaw, aioli, in milk bun with chips 26
- Chipotle barbecue steak sandwich, bass strait free-range scotch fillet, chipotle barbecue sauce, aioli, American cheese melt, onion rings, lettuce and tomato in a Turkish bun with chips 30

pizza

Small 4 Slices // Large 8 Slices

- Buffalo chicken pizza, buffalo chicken pieces, red onion, capsicum mozzarella, basil, and ranch swirl 🌶️ 12/24
- Prosciutto, mozzarella, olives, rocket, pesto and parmesan (GFO) 12/26
- Spicy prawn, chorizo, capsicum, olives, Napolitana and finished with basil pesto (GFO) 🌶️ 13/28
- Ultimate vegetarian, artichoke, capsicum, red onion, cherry tomato, olives, sliced almonds, spinach, chilli, napolitana and finished with parmesan cheese (GFO) (V) 10/22

salads

- Crispy duck confit salad, hoisin, watermelon, spring onion, coriander, mint, cashew nuts, palm sugar and lemongrass dressing (GF) 28
- Chargrilled coconut tiger prawn green papaya & mango salad, pineapple salsa, coriander and jalapeno dressing (DF) (GF) 🌶️ 30
- Grilled chicken Caesar salad, baby cos lettuce, pancetta, shaved parmesan, shaved parmesan, poached egg, white anchovy, Caesar dressing 28
- Mediterranean falafel bowl, flat bread, cucumber tomato, rocket, red onion, lemon, feta with tahini dressing, hummus and yoghurt (GF) 22

pasta//noodles

- Blue swimmer crab linguine, confit tomato, garlic, chilli, parsley, dill, lime juice and extra virgin olive oil (DF) 🌶️ (GFO) 34
- Vegan red lentil penne, cherry tomato, roast eggplant, black olive, spinach & chilli (VG) (GF) 22
- Vegan brown rice spaghetti, kimchi, toasted sesame, carrot, beans, spinach, spring onions and chilli miso tamari (GF) (VG) 22
- Fried garlic prawn and mushroom fettucine, capsicum, zucchini, carrots, with garlic sambal soy sauce and topped with fried egg, sesame and coriander 30

sides

Bowl of beer battered chips with aioli (DF)	10
Haloumi fries, za'atar seasoning and tomato relish	16
Steamed tumeric rice with sesame and spring onion (VG) (GF)	8
Mesclun, tomato, cucumber, red onion, capsicum, balsamic herb dressing (VG) (GF)	10

kids meals

Fish & Chips - W.A battered fish, chips , and tomato sauce (DF)	12.5
Kids pizza - Ham, pineapple, mozzarella and tomato sauce	12.5
Kids Nuggets - Crumbed chicken nuggets with chips and tomato sauce	12.5
Chipolata's and chips – Grilled chipolata sausages with chips and tomato sauce (DF)	12.5

desserts

White chocolate fondant with dark chocolate ganache centre, raspberry textures and vanilla ice cream (V)	16
Coconut panna cotta with lychee and kaffir lime jelly, sliced mango and coconut chip (VG) (GF)	14
Trio of sorbet's with almond praline and lime sherbet (V) (GF)	12
Cheese board for 3 cheeses with, dry fruit, quince, crackers and lavosh (V)	25