



ESPLANADE HOTEL  
◆ FREMANTLE ◆

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by RYDGES

IN ROOM DINING MENU

RYDGES

HOTELS · RESORTS

**IN ROOM DINING MENU**  
PLEASE DIAL 1 FOR ROOM SERVICE

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<b>BREAKFAST</b>	7AM - 10AM	<b>LUNCH   DINNER</b>	12PM - 9:30PM
		<b>MAIN</b>	
<b>CONTINENTAL BREAKFAST 27</b>		<b>GRILLED FISH OF THE DAY (fl) MP</b>	
Freshly sliced seasonal fruit & pastries		Fresh Fish with capsicum-olive salsa and potato gratin	
<i>Plus your choice of:</i>			
Juice Orange   Apple   Pineapple		<b>FISH AND CHIPS (fl if grilled) 28</b>	
Toast White   Wholemeal   Gluten Free		Barramundi with chips, salad and tartare sauce	
Cereal Weet-Bix   Sultana Bran			
Carman's Gluten Free Granola		<b>PRAWN MAFALDINE PASTA 35</b>	
		Mafaldine Pasta with prawns, crab, white wine, garlic and tomatoes	
<b>GRAND BREAKFAST 33</b>		<b>CHIMICHURRI STEAK SANDWICH 28</b>	
Freshly sliced seasonal fruit & pastries		Marinated steak on Turkish Bread with cheddar and paprika aioli	
<i>Plus your choice of:</i>			
Juice Orange   Apple   Pineapple		<b>CHUCK &amp; BRISKET BURGER (fl) 26</b>	
Toast White   Wholemeal   Gluten Free		Caramelized onion, cheddar, BBQ chipotle sauce and chips	
Cereal Weet-Bix   Sultana Bran			
Carman's Gluten Free Granola		<b>ROASTED CAULIFLOWER (fl,vg) 34</b>	
<i>Eggs of your preference:</i>		Tahini-honey roasted cauliflower with dukkah	
Poached   Fried   Scrambled		<b>DORPER LAMB RUMP (fl) 36</b>	
Bacon   Chicken Chipolata, Grilled Tomato, Hash Brown		Lamb with polenta, baby carrots and red wine jus	
		<b>SLOW COOKED BEEF RIBS (fl) 36</b>	
<b>LUNCH   DINNER</b>	12PM - 9:30PM	WA beef ribs with sweet potato fries and coleslaw	
<b>ENTRÉE</b>		<b>CHAR GRILLED CHICKEN (fl) 34</b>	
		spiced-rubbed chicken with sweet potatoes, carrots, thyme & rosemary jus	
<b>FRESH BAGUETTE (vg) 6</b>		<b>CHAR GRILLED PRIME CUTS (fl)</b>	
		All served with Asparagus, Chips with your sauce of choice:	
<b>CHEESY GARLIC BREAD (vg) 10</b>		Bordelaise Sauce   Peppercorn Sauce  Chimichurri	
		<b>350GM RIBEYE STEAK 60</b>	
<b>BURRATA W/ HEIRLOOM TOMATOES (fl,v) 25</b>		<b>RUMP STEAK 46</b>	
Creamy Burrata, Marinated Heirloom Tomatoes, Basil and Sherry Vinegar		<b>CAESAR SALAD 18 (ADD ON GRILLED CHICKEN 8)</b>	
		Romaine with Parmesan, croutons, anchovies and Caesar Dressing	
<b>HOT PAPRIKA SQUID (fl) 16</b>			
Hot Paprika Spiced Squid with Mixed Greens & Aioli			
<b>MARINATED BEET &amp; FETA (fl,vg)) 16</b>			
Orange Zest & Red Wine Vinegar Marinated Beets with Feta and Pepitas			

<b>PIZZA</b>	12PM - 9:30PM	<b>BEVERAGE MENU</b>	12PM - 9:30PM
<i>Flourless Base &amp; Vegan Cheese add-on 3</i>		<b>HOUSE WINE</b>	<b>10   42</b>
<b>MARGHERITA ROYALE 26</b>		Sparkling Brut	
Neapolitan Sauce, Mozzarella, Tomatoes, Basil and Balsamic		Sauvignon Blanc	
<b>HAWAIIAN TWIST 28</b>		Shiraz	
Neapolitan Sauce, Mozzarella, Pineapple, Ham and Crispy Bacon		<b>PREMIUM WINE</b>	<b>13   57</b>
<b>SPICY CHORIZO &amp; CHICKEN 28</b>		Dal Zotto Prosecco	
Neapolitan Sauce, Chorizo, Grilled Chicken, Chilli Flakes, Red Onion and Olives		2022 Alkoomi Grazing Collections Rosé	
<b>LUNCH   DINNER</b>	12PM - 9:30PM	2022 Amelia Park 'Trellis' SSB	
<b>SIDES</b>		2020 Xanadu 'Vineworks' Chardonnay	
<b>SAUTEED BABY CARROTS (fl, vg) 8</b>		2022 Amelia Park 'Trellis' Cabernet Merlot	
		2019 Xanadu 'Circa 77' Shiraz	
<b>CRISPY FRIES WITH PAPRIKA AIOLI (fl, vg) 8</b>		<b>BEER &amp; CIDER</b>	<b>12</b>
		Asahi Super Dry 5% Btl	
<b>CREAMY POLENTA (fl,vg) 8</b>		Balter Cerveza 5% Btl	
		Little Creatures Elsie Ale 4.2% Btl	
<b>LUNCH   DINNER</b>	12PM - 9:30PM	Mountain Goat Organic Steam Ale 4.2% Can	
<b>KIDS MENU</b>		Pirate Life Acai & Passionfruit Sour 3.5% Can	
<b>KIDS CRISPY CHICKEN TENDERS 16</b>		James Squire Orchard Crush Cider 4.8% Can	
Chips & Garden Salad		James Squire Ginger Beer 4% Can	
<b>KIDS FISH &amp; CHIPS 16</b>		<b>MINI BAR</b>	
Battered Fish, Chips & Garden Salad		Still Water 5	
<b>KIDS BEEF BURGER &amp; CHIPS 16</b>		Sparkling Water 6	
Chips & Tomato Sauce		Soft Drinks 5	
<b>MAFLADINE PASTA BOLOGNAISE 16</b>		Aperol Spritz 15	
With Shaved Parmesan		International Beer 12	
<b>LUNCH   DINNER</b>	12PM - 9:30PM	Australian Beer 12	
<b>DESSERT</b>		Red Wine 42	
<b>PAVLOVA W/ LEMON CURD &amp; BERRIES (fl) 16</b>		White Wine 42	
Meringue with lemon curd, cream and berries		Sparkling Brut 42	
<b>SALTED CARAMEL TIRAMISU 17</b>		Spirits 12	
Espresso-soaked ladyfinger, mascarpone, cocoa and caramel		Bottle Opener 8	
<b>LATE NIGHTS</b>	10PM - 5AM	Pringles 6	
<b>CRISPY FRIED CHIPS &amp; AIOLI (fl,v) 10</b>		Nuts 5	
<b>CHICKEN, CHEESE &amp; AVOCADO TOASTIE 16</b>		Protein Bar 5	
with Fries		Candy Bar 5	
<b>GRILLED CHICKEN TENDERLOINS 24</b>			
Cherry Tomatoes, Red Onion, Cucumber & Baby Leaves			

dietary key: fl = flourless v = vegetarian  
vgn - vegan df = dairy-free

Dietary Disclaimer: Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.

**IN ROOM DINING MENU**  
PLEASE DIAL 1 FOR ROOM SERVICE

**BREAKFAST 7AM - 10AM**

**CONTINENTAL BREAKFAST 27**

Freshly sliced seasonal fruit  
& pastries

*Plus your choice of:*

Juice Orange | Apple | Pineapple

Toast White | Wholemeal | Gluten Free

Cereal Weet-Bix | Sultana Bran |

Carman's Gluten Free Granola

**GRAND BREAKFAST 33**

Freshly sliced seasonal fruit  
& pastries

*Plus your choice of:*

Juice Orange | Apple | Pineapple

Toast White | Wholemeal | Gluten Free

Cereal Weet-Bix | Sultana Bran |

Carman's Gluten Free Granola

*Eggs of your preference:*

Poached | Fried | Scrambled

Bacon | Chicken Chipolata, Grilled Tomato,

Hash Brown

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**LUNCH | DINNER 12PM - 9:30PM**  
**ENTRÉE**

**FRESH BAGUETTE (vg) 6**

**CHEESY GARLIC BREAD (vg) 10**

**BURRATA WITH HEIRLOOM TOMATOES (fl,v) 25**

Creamy burrata, marinated heirloom tomatoes, basil and sherry vinegar

**HOT PAPRIKA SQUID (fl) 16**

Hot paprika-spiced squid with mixed greens and aioli

**MARINATED BEET & FETA (fl,vg)) 16**

Orange zest & red wine vinegar marinated beets with feta and pepitas

**PIZZA**

*Flourless Base & Vegan Cheese add-on 3*

**MARGHERITA ROYALE 26**

Neapolitan Sauce, Mozzarella, Tomatoes, Basil and Balsamic

**HAWAIIAN TWIST 28**

Neapolitan Sauce, Mozzarella, Pineapple, Ham and Crispy Bacon

**SPICY CHORIZO & CHICKEN 28**

Neapolitan Sauce, Chorizo, Grilled Chicken, Chilli Flakes, Red Onion and Olives

**SIDES**

**12PM - 9:30PM**

**SAUTEED BABY CARROTS (fl, vg) 8**

**CRISPY CHIPS WITH PAPRIKA AIOLI (fl,v) 8**

**CREAMY POLENTA (fl,vg) 8**

# IN ROOM DINING MENU

PLEASE DIAL 1 FOR ROOM SERVICE

## LUNCH | DINNER 12PM - 9:30PM MAIN

### FISH & CHIPS (fl if grilled) 28

Barramundi with Chips, Salad & Tartare Sauce

### GRILLED FISH OF THE DAY (fl) MP

Fresh fish with capsicum-olive salsa and potato gratin

### PRAWN MAFALDINE PASTA 35

Mafaldine Pasta with prawns, crab, white wine, garlic and tomatoes

### CHIMICHURRI STEAK SANDWICH 28

Marinated steak on Turkish bread with cheddar and paprika aioli

### CHUCK & BRISKET BURGER (fl) 26

Caramelized onion, cheddar, BBQ chipotle sauce and chips

### ROASTED CAULIFLOWER (fl,vg) 34

Tahini-honey roasted cauliflower with dukkah

### DORPER LAMB RUMP (fl) 36

Lamb with polenta, baby carrots and red wine jus

### SLOW-COOKED BEEF RIBS (fl) 36

WA beef ribs with sweet potato fries and coleslaw

### CHAR GRILLED PRIME CUTS(fl)

All served with Asparagus, Chips with your sauce of choice:

Bordelaise Sauce | Peppercorn Sauce | Chimichurri

### 350g RIBEYE STEAK 60

### RUMP STEAK 46

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### CHAR GRILLED CHICKEN (fl) 34

Spiced-rubbed chicken with sweet potatoes, carrots, thyme & rosemary jus

### CAESAR SALAD 18 (add on grilled chicken 8)

Romaine with Parmesan, croutons, anchovies and Caesar Dressing

## LUNCH | DINNER 12PM - 9:30PM DESSERT

### PAVLOVA WITH LEMON CURD & BERRIES (fl) 16

Meringue with lemon curd, cream and berries

### SALTED CARAMEL TIRAMISU 17

Espresso-soaked ladyfingers, mascarope, cocoa and caramel

## LUNCH | DINNER 12PM - 9:30PM KIDS MENU

### KIDS CRISPY CHICKEN TENDERS 16

Chips & Garden Salad

### KIDS FISH & CHIPS 16

Battered Fish, Chips & Salad

### KIDS BEEF BURGER & CHIPS 16

Chips & Tomato Sauce

### MAFLADINE PASTA BOLOGNAISE 16

With Shaved Parmesan

## LATE NIGHTS 10PM - 5AM

### CRISPY FRIED CHIPS & AIOLI (fl,v) 10

### CHICKEN, CHEESE & AVOCADO TOASTIE 16 with Fries

### GRILLED CHICKEN TENDERLOINS 24

Cherry Tomatoes, Red Onion, Cucumber & Baby Leaves

**IN ROOM DINING MENU**  
 PLEASE DIAL 1 FOR ROOM SERVICE

**BEVERAGE MENU**

12PM - 9:30PM

**MINI BAR**

**HOUSE WINE 10 | 42**

Sparkling Brut  
 Sauvignon Blanc  
 Shiraz

**PREMIUM WINE 13 | 57**

Dal Zotto Prosecco  
 2022 Dalfarras Rose  
 2022 Amelia Park 'Trellis' SSB  
 2020 Xanadu 'Vineworks' Chardonnay  
 2022 Amelia Park 'Trellis' Cabernet Merlot  
 2019 Xanadu 'Circa 77' Shiraz

**BEER & CIDER 12**

Asahi Super Dry 5% Btl  
 Balter Cerveza 5% Btl  
 Little Creatures Elsie Ale 4.2% Btl  
 Mountain Goat Organic Steam Ale 4.2% Can  
 Pirate Life Acai & Passionfruit Sour 3.5% Can  
 James Squire Orchard Crush Cider 4.8% Can  
 James Squire Ginger Beer 4% Can

Still Water 5  
 Sparkling Water 6  
 Soft Drinks 5  
 Aperol Spritz 15  
 International Beer 12  
 Australian Beer 12  
 Red Wine 42  
 White Wine 42  
 Sparkling Brut 42  
 Spirits 12  
 Bottle Opener 8

Pringles 6  
 Nuts 5  
 Protein Bar 5  
 Candy Bar 5