



MENU

HOTEL

ROTTNEST

DECK MENU - 3PM - 5PM

SHARES

Olives warmed - confit garlic lemon infusion ^{V/GF}	9
Pumpkin hummus spiced seeds + island flat bread ^V	12
Charcuterie prosciutto - salami - mortadella + dill pickle + breads + butter whip ^{GFO}	29
Cheese ash goats - vintage black cheddar - single cream brie + accompaniments ^{GFO}	23

PIZZA

delivered to your table when ready

Margherita sugo + mozzarella & rose valley bocconcini + green herb oil ^{V/GFO}	22
Chargrilled chicken & pancetta red onion + mozzarella + Lilly Q's smoky sauce ^{GFO}	24
Spicy italian sausage sugo + fire capsicum + watercress + bocconcini + green herb oil + red chilli ^{GFO}	24
Prawn & chorizo confit garlic + red chilli + spring onion ^{GFO}	28
Trio mushrooms mozzarella + roasted garlic + taleggio ^{V/GFO}	24
Garlic flat bread confit garlic - parsley butter ^V	13

SIDES

Crunchy fries beer battered + tomato sauce ^V	10
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LARGE

Beef & cheese Burger 2x cheese + lettuce + relish + pickles + milk bun & fries ^{GFO}	24
Beer battered local fish chips + salad + tartare + lemon	26

V - VEGETARIAN | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

Given the nature of common kitchens our menu items may contain trace elements of "Crustaceans-Peanuts, Soybean, Tree Nuts, Sesame, Fish Products, Egg, Milk, Gluten & Sulphites. We have an allergy chart which will declare when a menu item has allergens as part of the recipe."

Please let the staff know if you have any dietary concerns.

WE'D LOVE IT IF YOU SHARED

Feedback helps us improve everyone's experience.

We would love to hear from you, so please let us know via
one of the options below.



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