

# SUBIACO Hotel

## TO START

**GOODS BAKERY GRILLED SOURDOUGH** \$7  
Pepe Saya cultured butter (v, gfo)  
ADD: *La Delizia Latticini Stracciatella with muscatels and onion jam (v, gf)* +\$14

**OLIVES** \$8  
Marinated mixed olives (ve, gf)  
**SOUTH AUSTRALIAN OYSTERS** \$5.5 EA  
French mignonette, lemon (gf)

**CRISPY BACON WRAPPED MEDJOOOL DATE SKEWERS (2PCS)** \$9  
Rosemary honey

## SHARE PLATES

**CHIPS** \$12  
Tomato sauce or aioli (veo, gf)  
**WEDGES** \$13  
Sweet chilli + sour cream (veo)  
**SWEET POTATO FRIES** \$13  
Aioli (veo)  
**FRIED CHICKEN TENDERS** \$19  
Choice of:  
**Carolina BBQ** or **Buffalo**  
with celery and ranch  
**IBERIANS CHORIZO** \$20  
Hummus, grilled bread (gfo)

**TACOS (2PCS)** \$20  
**Battered snapper** or **Crispy vegetable tempura**  
with corn and cabbage slaw, tomato salsa, sriracha mayo, lime, coriander (veo)  
ADD: **EXTRA TACO** \$10  
**SALT + PEPPER SQUID** \$21  
Lemon pepper, roasted garlic and lime aioli (gf)  
**CHICKEN KATSU SANDO** \$22  
White loaf bread, panko crumbed chicken thigh, coleslaw, mayo, tonkatsu sauce  
**ROASTED CAULIFLOWER** \$22  
Za'atar, almond, cranberries, parmesan, turmeric tahini dressing (v, veo, gf)

**FRIED CHICKEN WONTONS (6PCS)** \$23  
Spring onion, carrot, black fungus with sweet chilli sauce  
**STEAMED DUMPLINGS (6PCS)**  
**Vegetable (ve, gfo)** \$18 / **Prawn** \$24  
with chilli oil, spiced peanut sauce, coriander, sesame seed, fried shallot  
**WA ABROLHOS ISLAND HALF SHELL SCALLOPS (4PCS)** \$27  
Citrus butter, pickled parsnip, chilli thread, lime, chives (gf)  
**CHARCUTERIE BOARD** \$40  
Artisinal cured meats, assorted pickles, chefs selection cheese, olives, tomato relish, sourdough (gfo)

## SALADS & BOWLS

**HARVEST BOWL** \$25  
Roasted pumpkin, brown rice, organic quinoa, candied almonds, kale, mesclun, feta, apple, cherry tomato confit, avocado, turmeric maple tahini dressing (gf, veo)  
**POKE BOWL** \$25  
Avocado, cucumber, edamame, corn, brown rice, white & red cabbage, roasted sesame dressing, sriracha mayo (veo, gfo)  
ADD: chorizo / chicken / halloumi / tofu \$7  
beef / prawn / smoked salmon \$9

**SOBA NOODLE SALAD** \$25  
Green tea noodles, cucumber, capsicum, carrot, edamame, cabbage, mesclun, nori, spring onion, sesame Tsuyu dressing (veo)  
**SUBI CAESAR** \$25  
Baby cos, bacon, soft egg, shaved parmesan, garlic croutons, caesar dressing (vo, gfo)

**ELOTE BOWL** \$25  
Charred corn, tomato salsa, cabbage, cheese, black beans, blue tortilla chips, organic quinoa, rocket, coriander, sriracha mayo, avocado, lime roasted pepper and jalapeno vinaigrette (gf, veo)

**EGGPLANT GREEN CURRY** \$25  
Braised spiced eggplant, crispy shallot, cauliflower rice & roti (ve, gfo)

## LARGE PLATES

**MT BARKER BBQ HALF CHICKEN** \$36  
Sherry gastrique, garlic potatoes, house fermented hot sauce, watercress (gf)  
**FREE RANGE PORK SHOULDER** \$35  
Slow cooked pork shoulder, Carolina style BBQ sauce, charred corn slaw, roast potatoes, chicharron (gf)

**CREAMY PESTO GNOCCHI** \$29  
Handmade fresh gnocchi, goats cheese, sunflower seed, choy sum pesto, roasted red pepper, almond pangrattato, parmesan (v, gfo)  
**BLUE MANNA CRAB + TIGER PRAWN FETTUCCINE** \$34  
Cherry tomato sugo, chilli, basil, capers, parmesan

**BEEF STOUT PIE** \$30  
Slow cooked beef, cheese, carrot and celery in puff pastry. Served with creamy mashed potato, baby carrot, buttered peas, mushroom sauce  
**MARKET FISH** \$41  
Pan-fried market fish, kombu consomme, Asian greens, seaweed tempura, red capsicum, leek

## FROM THE GRILL

**AHA STEAK SANDWICH SPECIAL** \$29  
Marinated Margaret River scotch fillet, bulgogi glaze, burnt leek ranch, beer battered onion crisps, festival lettuce, melted cheese. Served on a toasted Turkish panini with chef's special seasoning chips & herb mayo

**PORK RIBS**  
Bourbon bbq sauce, rocket slaw, chips (gf)  
HALF RACK - \$25  
FULL RACK - \$40

**300G SCOTCH FILLET** \$46  
Pitch Black Angus, chips, bitter leaf salad & choice of sauce (gf)

**250G PORTERHOUSE** \$39  
Amelia Park aged black Angus beef, chips, bitter leaf salad & choice of sauce (gf)

**SAUCE**  
creamy mushroom / red wine jus (gf, df) / pepper / chimichurri (ve, gf) / blue cheese (gf)

## 1.2 KG TOMAHAWK

**1.2KG AGED RIB EYE TOMAHAWK** \$135  
choice of 2 sides, 4 sauces, cooked medium rare, serves 2-3.

**SIDES**  
chips, roast broccolini & heirloom carrots, subi side salad, creamy mash

Please allow 45 minute cooking time.

Please let us know of any dietary requirements. (gf) gluten free, (gfo) gluten free option, (v) vegetarian, (vo) vegetarian option, (ve) vegan, (veo) vegan option

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## PUB CLASSICS

**ROKEBY BURGER** \$26  
Black Angus beef, bacon, american cheddar, caramelized onions, cos, mustard mayo, tomato sauce, chips (gfo)

**BACKYARD BURGER** \$26  
Grilled halloumi & mushroom burger, avocado, tomato kasundi, cos, chips (v, veo, gfo)

**FISH & CHIPS** \$30  
Local snapper fillet, grilled or beer battered, salad, chips, lemon, tartare sauce (gfo)

**STEAK SANDWICH** \$29  
Porterhouse steak, house dry rub, American cheddar, rocket, onion jam, herb mayo, chips (gfo)

**CHICKEN SCHNITZEL** \$29  
Free range chicken breast, herb panko crumb, chips, salad with your choice of sauce:  
mushroom / pepper / chimichurri / red wine jus / blue cheese

**CHICKEN PARMIGIANA** \$30  
Free range chicken breast, herb panko crumb, smoked ham, cherry tomato sugo, cheese, chips & salad

## SIDES

**SUBI SIDE SALAD** \$10  
Rocket, radish, pickled fennel, dill, orange (ve, gf)

**ROAST BROCCOLINI & CARROTS** \$12  
Lemon, almonds (ve, gf)

**CREAMY MASH** \$12  
(v, gf)

## KIDS MEALS

**ALL KIDS MEALS \$15**  
includes juicebox!

**CHICKEN NUGGETS**  
+ chips or vegetables

**FISH + CHIPS**  
or vegetables (gfo)

**BEEF BURGER**  
+ chips or vegetables

**KIDS PASTA**  
Tomato sugo, parmesan

**KIDS ICE CREAM** \$8  
Chocolate sauce

## DESSERTS

**BASQUE BURNT CHEESECAKE** \$14  
Baked Spanish style cheesecake, macaron, chocolate mousse & raspberry powder (gfo)

**STICKY DATE PUDDING** \$14  
Warm pudding, vanilla bean ice cream, butterscotch sauce, biscoff biscuits crumbs, chocolate shavings

**AFFOGATO** \$9  
Coffee, ice cream  
Add frangelico liqueur + \$10

**TRIO OF GELATO** \$12  
Chef's selection of seasonal gelato

**CHEESE PLATE** \$28  
Local cheese selection, quince, nuts, crackers (gfo)

## SUBI SPECIALS

### MONDAY CLASSICS

Your choice of:

**Rokeby Burger, Backyard Burger, Steak Sandwich, Parni, Schnitty, Fish & Chips**

+ pint of Swan Draught, Swan Gold, house wine or soft drink

**\$23**

### TUESDAY STEAK DAY

**250g Porterhouse**  
with salad and chips

**\$25**

### WEDNESDAY PARNI DAY

#### Schnitty

Chicken breast, panko crumb, choice of sauce  
mushroom/pepper/chimichurri / red wine jus / blue cheese

#### Plant Parni

Eggplant, tomato sugo, cheese (v)

#### Juan & Only

Corn chips, jalapenos, guacamole, salsa, sour cream, cheese

**\$23**

#### The O.G

Smoked ham, tomato sugo, cheese

#### BBQ Bob

Bacon, chorizo, smoked ham, bbq sauce, cheese

#### Mediterranean

Chorizo, olive, roasted pepper, red onion, smoked paprika, basil, parmesan, tomato

### THURSDAY RIB SPECIAL

**Full rack of pork ribs**  
Bourbon bbq sauce, rocket, slaw, and chips

**\$25**

### SUNDAY ROAST

Roast chicken, yorkshire pudding, seasonal vegetables, garlic herb roasted potatoes, served with diane sauce (gfo)

**\$25**

### AHA STEAK SANDWICH SPECIAL \$29

Marinated Margaret River scotch fillet, bulgogi glaze, burnt leek ranch, beer battered onion crisps, festival lettuce, melted cheese. Served on a toasted Turkish panini with chef's special seasoning chips and herb mayo

**SUBIACO**  
*Hotel*

(08) 6118 6920

465 Hay St,  
Subiaco WA 6008

 @subihotel

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**HOLD YOUR  
NEXT EVENT  
AT THE SUBI**

subiacohotel.com.au/functions



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