

# SUBIACO Hotel

## TO START

<b>GOODS BAKERY GRILLED SOURDOUGH</b>	<b>\$7</b>	<b>OLIVES</b>	<b>\$8</b>	<b>CRISPY BACON WRAPPED MEDJOOl DATE SKEWERS (2PCS)</b>	<b>\$9</b>
Pepe Saya cultured butter (v, gfo)		Marinated mixed olives (ve, gf)		Rosemary honey	
<b>ADD: La Delizia Latticini Stracciatella with muscatels and onion jam (v, gf)</b>	<b>+\$14</b>	<b>SOUTH AUSTRALIAN OYSTERS</b>	<b>\$5.5 EA</b>		
		French mignonette, lemon (gf)			

## SHARE PLATES

<b>CHIPS</b>	<b>\$12</b>	<b>TACOS (2PCS)</b>	<b>\$20</b>	<b>FRIED CHICKEN WONTONS (6PCS)</b>	<b>\$23</b>
Tomato sauce or aioli (veo, gf)		<b>Battered snapper</b> or <b>Crispy vegetable tempura</b>		Spring onion, carrot, black fungus with sweet chilli sauce	
<b>WEDGES</b>	<b>\$13</b>	with corn and cabbage slaw, tomato salsa, sriracha mayo, lime, coriander (veo)		<b>STEAMED DUMPLINGS (6PCS)</b>	
Sweet chilli + sour cream (veo)		<b>ADD: EXTRA TACO</b>	<b>\$10</b>	<b>Vegetable</b> (ve, gfo) <b>\$18</b> / <b>Prawn</b>	<b>\$24</b>
<b>SWEET POTATO FRIES</b>	<b>\$13</b>	<b>SALT + PEPPER SQUID</b>	<b>\$21</b>	with chilli oil, spiced peanut sauce, coriander, sesame seed, fried shallot	
Aioli (veo)		Lemon pepper, roasted garlic and lime aioli (gf)		<b>WA ABROLHOS ISLAND HALF SHELL SCALLOPS (4PCS)</b>	<b>\$27</b>
<b>FRIED CHICKEN TENDERS</b>	<b>\$19</b>	<b>CHICKEN KATSU SANDO</b>	<b>\$22</b>	Citrus butter, pickled parsnip, chilli thread, lime, chives (gf)	
Choice of:		White loaf bread, panko crumbed chicken thigh, coleslaw, mayo, tonkatsu sauce		<b>CHARCUTERIE BOARD</b>	<b>\$40</b>
<b>Carolina BBQ</b> or <b>Buffalo</b>		<b>ROASTED CAULIFLOWER</b>	<b>\$22</b>	Artisinal cured meats, assorted pickles, chefs selection cheese, olives, tomato relish, sourdough (gfo)	
with celery and ranch		Za'atar, almond, cranberries, parmesan, turmeric tahini dressing (v, veo, gf)			
<b>IBERIANS CHORIZO</b>	<b>\$20</b>				
Hummus, grilled bread (gfo)					

## SALADS & BOWLS

<b>HARVEST BOWL</b>	<b>\$25</b>	<b>SOBA NOODLE SALAD</b>	<b>\$25</b>	<b>ELOTE BOWL</b>	<b>\$25</b>
Roasted pumpkin, brown rice, organic quinoa, candied almonds, kale, mesclun, feta, apple, cherry tomato confit, avocado, turmeric maple tahini dressing (gf, veo)		Green tea noodles, cucumber, capsicum, carrot, edamame, cabbage, mesclun, nori, spring onion, sesame Tsuyu dressing (veo)		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)	
<b>POKE BOWL</b>	<b>\$25</b>	<b>SUBI CAESAR</b>	<b>\$25</b>	<b>EGGPLANT GREEN CURRY</b>	<b>\$25</b>
Avocado, cucumber, edamame, corn, brown rice, white & red cabbage, roasted sesame dressing, sriracha mayo (veo, gfo)		Baby cos, bacon, soft egg, shaved parmesan, garlic croutons, caesar dressing (vo, gfo)		Braised spiced eggplant, crispy shallot, cauliflower rice & roti (ve, gfo)	
<b>ADD: chorizo / chicken / halloumi / tofu</b>	<b>\$7</b>				
beef / prawn / smoked salmon	<b>\$9</b>				

## LARGE PLATES

<b>MT BARKER BBQ HALF CHICKEN</b>	<b>\$36</b>	<b>CREAMY PESTO GNOCCHI</b>	<b>\$29</b>	<b>BEEF STOUT PIE</b>	<b>\$30</b>
Sherry gastrique, garlic potatoes, house fermented hot sauce, watercress (gf)		Handmade fresh gnocchi, goats cheese, sunflower seed, choy sum pesto, roasted red pepper, almond pangrattato, parmesan (v, gfo)		Slow cooked beef, cheese, carrot and celery in puff pastry. Served with creamy mashed potato, baby carrot, buttered peas, mushroom sauce	
<b>FREE RANGE PORK SHOULDER</b>	<b>\$35</b>	<b>BLUE MANNA CRAB + TIGER PRAWN FETTUCCINE</b>	<b>\$34</b>	<b>MARKET FISH</b>	<b>\$41</b>
Slow cooked pork shoulder, Carolina style BBQ sauce, charred corn slaw, roast potatoes, chicharron (gf)		Cherry tomato sugo, chilli, basil, capers, parmesan		Pan-fried market fish, kombu consomme, Asian greens, seaweed tempura, red capsicum, leek	

## FROM THE GRILL

<b>AHA STEAK SANDWICH SPECIAL</b>	<b>\$29</b>	<b>PORK RIBS</b>	<b>HALF RACK - \$25</b> <b>FULL RACK - \$40</b>	<b>300G SCOTCH FILLET</b>	<b>\$46</b>
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		Bourbon bbq sauce, rocket slaw, chips (gf)		Pitch Black Angus, chips, bitter leaf salad & choice of sauce (gf)	
<b>250G PORTERHOUSE</b>	<b>\$39</b>				
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

Please note that a 1% surcharge will be applied to all transactions made using EFTPOS or credit cards at The Subiaco Hotel

## 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, Parmi, 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 PARMI DAY

#### Schnitty

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

#### Plant Parm

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**

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