

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
French mignonette, lemon (gf) PER OYSTER

CRISPY BACON WRAPPED MEDJOOOL DATE SKEWERS \$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
Artisanal 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)

BLUE MANNA CRAB + TIGER PRAWN FETTUCCINE \$34
Cherry tomato sugo, chilli, basil, fried capers, parmesan

CREAMY PESTO GNOCCHI \$29
Handmade fresh gnocchi, goats cheese, sunflower seed, choy sum pesto, roasted red pepper, almond pangrattato, parmesan (v, gfo)

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

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

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

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

SAUCE: creamy mushroom / red wine jus (gf, df) / pepper cream / 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 ICECREAM \$8
Chocolate sauce

DESSERTS

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

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

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

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

AFFOGATO \$9
Coffee, icecream
Add frangelico liqueur + \$10

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

BBQ Bob

Bacon, chorizo, smoked ham, bbq sauce, cheese

Juan & Only

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

The O.G

Smoked ham, tomato sugo, cheese

Plant Parmi

Eggplant, tomato sugo, cheese (v)

Mediterranean

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

\$23

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

SUBIACO
Hotel

(08) 6118 6920

465 Hay St,
Subiaco WA 6008

 @subihotel

 /subiacohotel

**HOLD YOUR
NEXT EVENT
AT THE SUBI**

subiacohotel.com.au/functions



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