

KITCHEN OPEN FROM 4PM WEDNESDAY - SATURDAY / CLOSED ON SUNDAY TO TUESDAY

the IMPERIAL MENU

ERSKINEVILLE

SHARES & SMALL PLATES

- HAND STRETCHED FLATBREAD** 9
Confit garlic & herb butter, pecorino floss (ve)
- ROASTED CARROT HUMMUS** 16
Mixed nuts & seeds, paprika & chilli oil, crispy za'atar bread (vg)
- VEGGIE BHAJI** 15
Mixed veggies, spiced batter, beetroot tahini (vg, gf)
- KFC** 16
Korean fried cauliflower, chilli & yuzu pepper glaze (vg)
- STRACCIATELLA** 19
Tomato, fennel, herbs, paprika oil, nuts & seeds, toasted Turkish bread (ve)
- QUATTRO FORMAGGI ARANCINI** 16
Tomato sugo, pecorino (ve)
- MARINATED WA OCTOPUS** 22
Harissa, chorizo & fennel (gf)
- KINGFISH CEVICHE** 25
Mango & lime dressing, pickled jalapeno & herb oil (gf,df)
- CHAR GRILLED LAMB SKEWERS (X3)** 19
Labneh & cucumber (\$6 per additional skewer) (gf)



SALADS

- SUMMER SALAD** 18
Green apple, cherry tomato, candied pecan, pepitas, seasonal leaves, honey mustard dressing (ve,gf,df,vg optional)
- SPICED CAULIFLOWER** 21
Cauliflower, quinoa, dried fig, toasted almonds, pomegranate, harissa tahini, parsley & leaves (vg,gf)

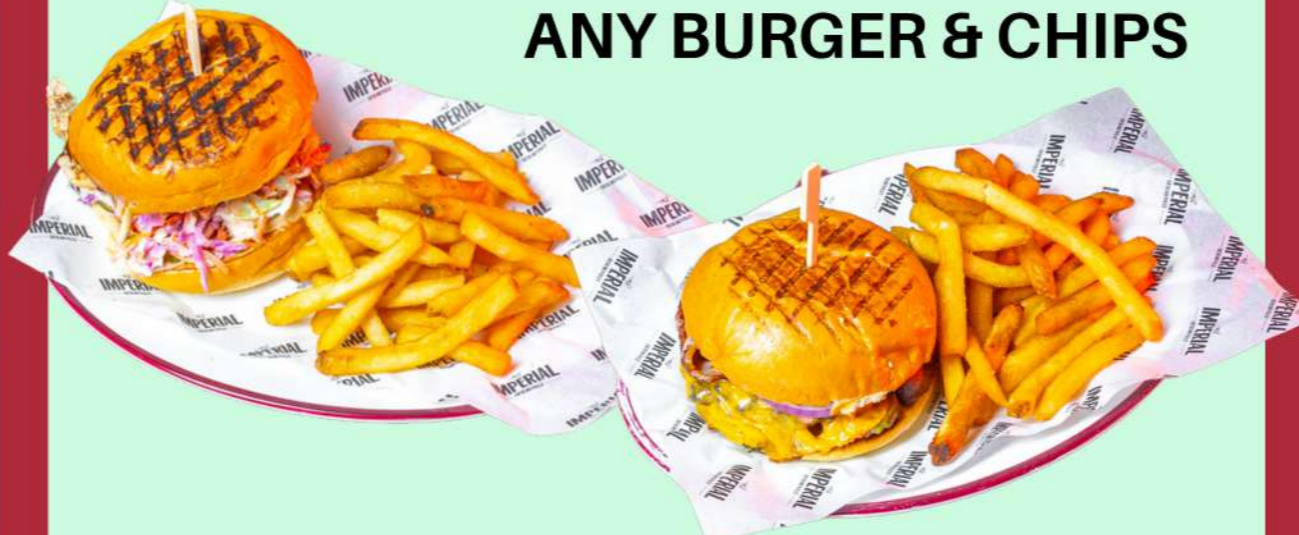
ADD: Chicken 6
Falafel 5
Halloumi 4



FOOD SPECIALS

WEDNESDAY \$15

ANY BURGER & CHIPS



THURSDAY \$20

250G RUMP STEAK, CHIPS, SALAD + CHOICE OF SAUCE



FRIDAY \$17

EGGPLANT PARMY or CHICKEN SCHNITZEL, CHIPS & SALAD

ADD
PARMY TO SCHNITZEL 4
VEGAN CHEESE 2



STEAKS

ALL SERVED WITH CHIPS, SEASONAL LEAVES + SAUCE



GRAIN FED ANGUS RUMP, MBS 2+ (GF) 30

JACKS CREEK 250G MB2 SIRLOIN (GF) 38

SAUCES 3

RED WINE JUS / PEPPERCORN / MUSHROOM

SIDES

- SEASONAL LEAVES** 8
Dill dressing (vg, gf)
- SEASONAL ROAST VEG (VG,GF)** 13
- CHIPS** 10
Rosemary salt & aioli (ve) (vegan aioli avail)
- POUTINE** 14
Seasoned chips, melted cheese, jus, spring onion

BURGERS ALL SERVED WITH SEASONED CHIPS

*gluten free/ vegan buns available. Add \$5

- FALAFEL** 20
Pickles, beetroot relish, vegan aioli, lettuce, tomato, turkish bread (vg)
- BUTTERMILK FRIED CHICKEN** 20
Slaw, pickles, chipotle mayo & bacon jam
- BACON CHEESEBURGER** 20
All beef patty, bacon, American cheese, pickles, onions & burger sauce



MAINS

- ROASTED CAULIFLOWER STEAK** 23
Cauliflower puree, pomegranate molasses & herb salad (vg, gf)
- GNOCCHI** 26
Romesco, toasted almonds, peas, herbs, pecorino (gf, vg optional)
- EGGPLANT PARMIGIANA** 25
Grilled eggplant, sugo, fior di latte, seasonal leaves, chips (v)
ADD: Vegan cheese 4
- BARRAMUNDI** 33
Romesco sauce, roast pumpkin, broccolini
- GRILLED SPATCHCOCK** 28
Marinated deboned half spatchcock, roast seasonal veggies, jus
- SCHNITZEL CLASSIC** 24
Parmesan & herb crumbed chicken breast, seasonal leaves, chips & choice of sauce
- SCHNITZEL PARMIGIANA** 28
Parmesan & herb crumbed chicken breast, sugo, fior di latte, gypsy ham, seasonal leaves & chips
- LAMB CUTLETS** 36
2 point lamb rack, lamb shoulder croquette, potato gratin, Dutch carrots, chimichurri, jus



DESSERTS 14

- TIRAMISU** Coffee liqueur, cocoa & marsala cream (ve)
- PUMPKIN PIE TART** Sweet spiced pumpkin, macadamia & chia crust, whipped coconut (vg, gf)

