

FOOD SPECIALS

*EXCLUDING PUBLIC HOLIDAYS

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 SCHNITTY 4
ADD VEGAN CHEESE 2



\$6 HAPPY HOUR

4PM – 6PM

**HOUSE BEERS,
SPIRITS & WINES**

*EXCLUDING PUBLIC HOLIDAYS

RESPONSIBLE SERVICE OF ALCOHOL APPLIES



DRAG & DINE

VEGETARIAN BANQUET
\$55 PP 2 COURSE MEAL
\$60 PP 3 COURSE MEAL

OMNIVORE BANQUET
\$62 PP 2 COURSE MEAL
\$67 PP 3 COURSE MEAL

ON ARRIVAL

HAND STRETCHED GARLIC BREAD
Confit garlic & herb butter, parmesan (v)

ENTREE

ROASTED CARROT HUMMUS
Mixed nuts & seeds, paprika & chilli oil,
crispy za'atar bread (vg)

MUSHROOM TOSTADA
Wild mushrooms, avocado, radish,
pickled jalapeño (vg, gf)

PUMPKIN ARANCINI
Roasted pumpkin, Arborio rice, goats cheese,
pecorino (v)

MAINS

CAULIFLOWER OPEN SHAWARMA
Spiced roasted cauliflower, tomato, cucumber,
pickled onion, peppermint, herb tahini,
hummus, pita bread (vg)

TARTUFO GNOCCHI
Potato gnocchi, truffle sauce, toasted almonds,
herbs, truffle oil, pecorino (gf, vgo)

SIDES

CHIPS
House seasoning & aioli (v) - vegan mayo available

GREEK SALAD

Tomato, cucumber, capsicum, red onion,
feta, Kalatmata olives, house dressing

DESSERT – SHARED

CANNOLI
Crispy pastry, sweet ricotta, pistachios

PEANUT BUTTER & JELLY TART
*Gluten Free / Vegan Option

ON ARRIVAL

HAND STRETCHED GARLIC BREAD
Confit garlic & herb butter, parmesan (v)

ENTREE

ROASTED CARROT HUMMUS
Mixed nuts & seeds, paprika & chilli oil,
crispy za'atar bread (vg)

SALMON PASTRAMI
Cured salmon, fried capers, aioli, herb oil,
crispy garlic

CHAR GRILLED LAMB SKEWER
Labneh & cucumber (gf)

MAINS

GRILLED SPATCHCOCK
Marinated deboned spatchcock, jus (gf)

ROAST LAMB SHOULDER
Marinated roast lamb shoulder, jus (gf)

SIDES

CHIPS
House seasoning & aioli (v, gf)

GREEK SALAD

Tomato, cucumber, capsicum, red onion,
feta, Kalatmata olives, house dressing

DESSERT – SHARED

CANNOLI
Crispy pastry, sweet ricotta, pistachios

PEANUT BUTTER & JELLY TART
*Gluten Free / Vegan Option

**DRAG & DINE BOOKINGS OF 8 OR MORE,
PLEASE BOOK & SELECT BANQUET**

FOR MORE INFO PLEASE VISIT
WWW.IMPERIALERSKINEVILLE.COM.AU



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IMPERIAL
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**MAIN BAR KITCHEN OPEN
WED - SAT FROM 4PM
CLOSED SUN TO TUE**

*A surcharge of 10% applies on Public Holidays

SHARES & SMALL PLATES

HAND STRETCHED FLATBREAD Confit garlic & herb butter, pecorino floss (v)	9
ROASTED CARROT HUMMUS Mixed nuts & seeds, paprika & chilli oil, crispy za’atar bread (vg)	16
MUSHROOM TOSTADA Wild mushrooms, avocado, radish, pickled jalapeño, (vg, gf)	18
KFC Korean fried cauliflower, chilli & yuzu pepper glaze (vg)	16
PUMPKIN ARANCINI Roasted pumpkin, Arborio rice, goats cheese, pecorino (v)	16
SALMON PASTRAMI Cured Salmon, fried capers, aioli, herb oil, crispy garlic (gf, df)	22
CHAR-GRILLED LAMB SKEWERS (X3) Mint yoghurt, cucumber (gf)	20

SALADS **ADD:** Chicken 6
Halloumi 4

GREEK SALAD Tomato, cucumber, capsicum, red onion, feta, Kalamata olives, house dressing	18
POACHED CHICKEN SALAD Slaw, radish, buckwheat, kale, carrot, cucumber, herbs, green goddess dressing (gf, df)	25

BURGERS **ALL SERVED WITH SEASONED CHIPS**
*gluten free/ vegan buns available. Add \$5

CAULIFLOWER Tempura cauliflower, lettuce, tomato, pickles, aioli, green tomato relish (v)	22
SOUTHERN FRIED CHICKEN Buttermilk fried chicken, pickles, slaw, American Cheese, aioli, Frank’s hot sauce	22
BACON CHEESEBURGER All beef patty, bacon, American cheese, pickles, onions & burger sauce	22

MAINS

EGGPLANT PARMIGIANA Grilled eggplant, sugo, fior di latte, seasonal leaves, chips (v) ADD: Vegan cheese 4	25
CAULIFLOWER OPEN SHAWARMA Spiced roasted cauliflower, tomato, cucumber, pickled onion, peppermint, herb tahini, hummus, pita bread (vg)	24
PAN SEARED SNAPPER Pan seared snapper, ratatouille, tomato salsa, balsamic reduction, crispy basil (gf)	36
GRILLED SPATCHCOCK Marinated deboned half spatchcock, roast seasonal veggies, jus (gf)	28
SCHNITZEL CLASSIC Parmesan & herb crumbed chicken breast, seasonal leaves, chips & choice of sauce	25
SCHNITZEL PARMIGIANA Parmesan & herb crumbed chicken breast, sugo, fior di latte, gypsy ham, seasonal leaves & chips	28
ROAST KLEFTIKO LAMB Mint yoghurt, Greek salad, grilled pita bread	34
TARTUFO GNOCCHI Potato Gnocchi, truffle sauce, toasted almonds, herbs, truffle oil, pecorino (gf, vgo)	28



STEAKS
ALL SERVED WITH CHIPS,
SEASONAL LEAF SALAD + SAUCE



GRAIN FED 250G RUMP, MBS 2+ (GF)	30
JACKS CREEK 250G MB2 SIRLOIN (GF)	38

SAUCES 3
RED WINE JUS / PEPPERCORN / MUSHROOM

SIDES	
SEASONAL ROAST VEG (vg, gf)	13
CHIPS House seasoning & aioli (v)	11
CHILLI CHEESE FRIES House seasoning aioli, chilli sauce, pecorino, spring onion	14

DESSERTS 14
CANNOLI (X3) Crispy pastry, sweet ricotta, pistachios
PEANUT BUTTER & JELLY TART (vg, gf)

(v) VEGETARIAN (gf) GLUTEN FREE (df) DAIRY FREE (vg) VEGAN (vgo) VEGAN OPTION

*Menu and pricing is subject to change.

THE IMPERIAL ERSKINEVILLE IS PLEASED TO OFFER A VARIETY OF GLUTEN FREE OPTIONS ON OUR MENU. OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS AND GLUTEN. WHILST OUR CHEFS MAKE ALL REASONABLE EFFORTS TO ACCOMMODATE OUR GUESTS’ DIETARY NEEDS WE ONLY HAVE ONE KITCHEN FOR PREPERATION SO THERE IS ALWAYS A SMALL CHANCE OF CROSS CONTAMINATION AND IT MAY NOT BE SUITABLE FOR COELIAC GUESTS.