

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

**BANQUET MENUS AVAILABLE
FOR GROUPS OF 7 & UP,
PLEASE BOOK & SELECT BANQUET
FOR MORE INFO PLEASE VISIT
WWW.IMPERIALERSKINEVILLE.COM.AU**



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

SALADS ADD: Chicken 6 Halloumi 4

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

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

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

MAINS

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



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** 11
House seasoning & aioli (v)
- CHILLI CHEESE FRIES** 14
House seasoning aioli, chilli sauce, pecorino, spring onion

DESSERTS 14

- GANNOLI (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 PREPARATION SO THERE IS ALWAYS A SMALL CHANCE OF CROSS CONTAMINATION AND IT MAY NOT BE SUITABLE FOR COELIAC GUESTS.