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

-MAIN BAR ONLY-

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

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

OMNIVORE BANQUET

$62PP 2 COURSE MEAL
$67PP 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)

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 IMPERIAL
ERSKINEVILLE

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

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 ACCOMODATE 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.