

Food Menu



To Start

Freshly shucked oysters, lemon, nam jim dressing **df|gf|nf**

Shark Bay prawns served chilled, cocktail sauce **df|gf|nf**

Artisan charcuterie board, chicken & pistachio terrine, sopressa salami, mortadella, giundilla peppers, pane carasau. **df**

Tasmanian salmon gravlax, pickled red onion, dill-mustard sour cream **gf|nf**

Aged cheddar, Swan Valley grapes, seeded crispbread. **v**

Lebanese bread with whipped butter, hummus, hazelnut dukkha, red pepper & almond dip **v**

Christmas board

Whole goldband snapper, olives, herbs, tomato, caper gremolata **df|gf|nf**

Lamb rack (1pp) garlic & lemon, persillade, green goddess dressing **df|gf|nf**

Beets and carrots roasted over coals, pickled fennel, mint, dill, lemon yoghurt dressing **gf|nf|v**

Panko crumbed chicken katsu, Japanese mayonnaise **df|gf**

Shaved chilled leg ham, pineapple chutney **df|gf|nf**

Iceberg wedge, Caesar dressing, parmesan, crispy bacon, croutons **df|nf|v**

Triple cooked potatoes, bang bang sauce. **df|gf|nf|v**

Dessert

Callebaut chocolate tart, whipped mascarpone, Christmas candies **v**

Beverage Menu

HOTEL ROTTNEST CHRISTMAS DRINKS PACKAGE

2hrs Food & Beverage - \$310pp incl gst

Sparkling	House Sparkling
White	Sandalford Sauvignon Blanc Semillon, Margaret River, WA
	Sandalford ER Chardonnay, Margaret River, WA
Rose	1840 Rosé, Swan Valley, WA
Red	Sandalford Shiraz, Margaret River, WA
On Tap	Side Track XPA, Air Time Low Carb Lager, Single Fin, Matsos Ginger Beer

All soft drinks and juices
Gage Roads Yeah Buoy 0% ABV

Prices and options are subject to change and seasonal availability.



v vegetarian **gf** gluten free
df dairy free **nf** nut free

Please make us aware of any dietary requirements when booking.
While all care is taken to safely handle food that may potentially contain allergens, cross contamination may occur, not all ingredients are listed.

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