

THE PLAZA  
HOTEL

# Food Menu



## ENTRÉES

Marinated Sicilian olives <sup>V/GF</sup>	9
Chips, spicy salt & aioli <sup>V/GF</sup>	12
Grilled focaccia, spicy red pepper & almond dip, Jingilli extra virgin olive oil & balsamic <sup>V</sup>	16
Bruschetta, medley tomatoes, basil, mozzarella aged Balsamic, EVOO <sup>V</sup>	17
Smoked beef brisket croquettes, gentlemen's relish	17
Sweetcorn ribs, chipotle mayo, queso fresco <sup>V/GF</sup>	18
Panko crumbed prawn bites, chilli salt, citrus mayo	22

## SANDWICH & BURGERS

Pumpkin & chickpea burger, pickles, lettuce, tomato, Plaza burger sauce, brioche bun, chips & aioli <sup>V</sup>	24
100% South West beef burger, Plaza burger sauce, pickles, lettuce, tomato, onion, cheese melt brioche bun, chips & aioli	28
Steak Sandwich - grilled scotch fillet 150g, battered onion rings, rocket, tomato, Plaza burger sauce, relish, grilled panini, chips & aioli	32

## PASTA & MAINS

Pan-fried potato gnocchi, slow-cooked pork & fennel sausage ragu, tomato & parmesan	25/31
Fish & chips, beer battered, green salad, tartare sauce, lemon & fries	26
Chicken cotoletta - crumbed breast, parmesan, apple & fennel salad, lemon mayo	29
Blue manna crab tagliarini, tomato, chilli, garlic, basil, cream	29/35
Pan-fried salmon, spring vegetables, basil	35
Duck confit, creamy potato mash, green beans, red wine jus	37

## GRILLS

300 gram O'Connor beef scotch fillet choose one side & one sauce	42
200 gram O'Connor beef eye fillet choose one side & one sauce	49
450 gram T-bone choose one side & one sauce	52
1 Kg Dandaragan organic, grass-fed Tomahawk choose two sides & two sauces	120
Sauces: red wine jus, creamy peppercorn, mushroom, Bearnaise	
extra side	8
extra sauce	4

## SALADS

Roast pumpkin & cashew salad, quinoa, chickpeas, brown rice, roast onion, greens, wine vinaigrette <sup>VE/GF</sup>	19
Avocado, green bean & asparagus salad, croutons, iceberg lettuce, parmesan, Caesar dressing <sup>V</sup>	22
add chicken tenders	10
add steak	12
add grilled halloumi cheese	11

## SIDES

Chips, spicy salt, aioli <sup>V/GF</sup>	12
Leaf salad, apple, fennel, walnuts, parmesan, citrus dressing <sup>VE/GF</sup>	12
Crispy twice-cooked royal blue potato, chorizo, shallot, aioli <sup>V/GF</sup>	14
Spiced roast cauliflower, almond gazpacho & pomegranate <sup>V/GF</sup>	16
Steamed broccolini & asparagus, romesco sauce <sup>VE/GF</sup>	16

## DESSERT

Warm flourless chocolate & almond cake, white chocolate ice cream & chocolate sauce <sup>V/GF</sup>	15
Vanilla crème brûlée, poached strawberry, pistachio	15

Our dishes may contain peanuts and tree nuts, gluten and other allergens. We take your dietary and allergies seriously, please ask your waitperson for assistance when choosing dishes.  
GF-Gluten Free V-Vegetarian VE-Vegan