

food

V = Vegetarian
GF = Gluten Free

Breads

- V **Buffalo mozzarella** and rosemary on a tomato napoli pizza base\$18

Smoked salmon and horseradish sour cream grilled ciabatta, topped with rocket, fried capers, olive oil and a balsamic glaze. .\$.22

Fig and ricotta bruschetta on sour dough, topped with cherry tomatoes and prosciutto, finished with rocket pesto and vinacotta. \$22

Starters

- V **Chips with Imperial aioli**.Sml \$6 Lg \$9

- V **Sweet potato fries with Imperial aioli**.Sml \$9 Lg\$12

American-style chicken wings served with blue cheese sauce and your choice of: NY BBQ/ Buffalo/ Carolina Gold. . . 6 - \$16, 12 - \$26

- VGF **Cheddar, jalapeno and black bean corn fritters** topped with avocado salsa.\$16

Ginger and garlic beef skewers on a turmeric, chilli, coriander and shallot rice, topped with a cucumber mint yoghurt and curry cashews.\$20

Flash fried salt n pepper calamari served with imperial hotel aioli and lemon.\$19

Barramundi and prawn fish cakes on sriracha aioli topped with mango lime salsa.\$19

- V **Truffle mushroom arancini's** filled with mozzarella on a green romesco sauce. \$19

Karage chicken with kimchi, coriander, carrot, sesame seeds and fried shallots with wasabi aioli. \$19

- V **Cheese board-** locally sourced brie, blue and cheddar with sundried tomatoes, olives, pear, chipotle cashew cream cheese and crackers \$28

Garden Delights

** Add: **Chicken** \$8 **Smoked Salmon** \$9 **Calamari** \$9 **Yellow Fin Tuna** \$15

- VGF **Watermelon poke salad** with toasted sesame seeds, cucumber, pickle ginger, daikon, pear, mesclun, and fried shallots in a sriracha aioli. \$20

- V **Roasted pumpkin and haloumi salad** with smoked paprika pearl cous-cous, mint, baby spinach, pistachios, with an orange seeded mustard dressing. \$20

- GF **Grilled peach and prosciutto salad** with rocket, red cabbage, parmesan, red onion and toasted almonds in a honey mustard dressing. \$20

- VGF **Mango and green apple salad** with shallots, basil, pak choy, mint, coriander, toasted coconut and kaffir lime cashews in a tamarind dressing. \$20

Slice of Imperial

Hawaiian pizza with maple smoked ham, bbq pineapple on a napoli base topped with mozzarella \$22

- V **Wild mushroom feta pizza** on a pesto base with baby spinach, caramelised onion and mozzarella. \$25

Pepperoni and chorizo pizza on a napoli base topped with roasted fennel, ricotta, olives, basil and mozzarella. \$25

- V **Fig and prosciutto pizza** on a napoli base topped with goats cheese, caramelised onion, rocket and mozzarella.\$25

Buffalo chicken pizza on a bbq ranch base topped with maple smoked ham, red onion, shallots, parmesan, mozzarella and rocket. \$25

** Make your pizza Gluten Free for \$4

Mains

- GF **Crispy skin pork belly with seared scallops**, saffron cauliflower puree, blanched broccolini and a salted caramel sauce\$32

Smoked salmon pappardelle in an avocado and jalapeno cream with cherry tomatoes, spanish onion and grilled asparagus topped with lemon zest and fried capers\$27

- GF **Lemon thyme chicken breast** on a mediterranean salad of warm potato, olives, roasted fennel, cherry tomatoes, feta and baby spinach, finished with a green romesco sauce. \$29

- V **Roast pumpkin saffron risotto** with leeks, garlic and sage, topped with goats' cheese, pine nuts and snow pea tendrils.\$26

Seared scallops on a lemon polenta garnished with crispy prosciutto, chilli, rocket, basil, parsley and parmesan. \$30

Marinated lamb rump on mint pea and asparagus pesto cous-cous topped with goats' cheese, pomegranate and toasted hazelnuts\$37

- GF **Laksa - hokkien noodles** in a rich coconut broth topped with bean sprouts, mint, chilli, pak choy, coriander and lime.\$20
** Add: **Chicken** \$8 **Prawn** \$9 **Tofu** \$7

BBQ ribs served with sweet potato fries and a red cabbage chilli cashew apple aioli slaw. \$39

Chicken schnitzel served with chips and salad and your choice of sauce\$20

Chicken parmigiana served with chips and salad, with Imperial aioli \$24

Fish of the day.(refer specials board)

Imperial Char

200 gm Rump. \$24

400 gm Rump. \$36

280 gm Rib Fillet \$38

300 gm Sirloin. \$38

200 gm Eye Fillet.\$38

** All served with your choice of:
Chips / Garden Salad / Vegetables / Chat Potatoes

Choice of homemade sauce Gravy / Mushroom
Peppercorn / Diane / Garlic Cream (GF) / Smokey BBQ
Extra sauce \$2

Toppers and Sides

- V **Eumundi lager beer battered onion rings**. \$9

- VGF **Broccolini, cashew, chilli and soy**. \$9

- GF **Salt and Pepper Calamari** \$10

- GF **Chat potato and truffle mushroom in a parsley butter**.\$10

- GF **Green romesco prawn skewers**. \$12

Karage chicken. \$12

THE IMPERIAL HOTEL
EST EUMUNDI 1911

PLEASE FLIP MENU FOR
CHILDRENS MEALS & DESSERTS

PLEASE ENSURE YOU HAVE YOUR
TABLE NUMBER WHEN ORDERING