

food

V = Vegetarian
GF = Gluten Free

Breads

- ✓ **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

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

Burgers, Tacos & Schnitzels

- Cajun chicken and bacon burger** with mesclun lettuce, cheddar cheese, avocado salsa and chilli jam served with chips.\$20
- Slow cooked beef ciabatta roll** with cheddar cheese, caramelised onion, horseradish and sour cream, served with chips and a beef broth dipping sauce. \$20
- Wagyu beef burger** with bacon, mushroom, mesclun lettuce, cheddar, tomato relish and a blue cheese sauce served with chips. \$23
- Tuna tikka masala burger** on a charcoal brioche bun with avocado salsa, cucumber and mint yoghurt, served with sweet potato fries \$25
- Slow roasted pork belly burger** on a charcoal brioche bun with pickled kimchi apple aioli and served with sweet potato fries \$23
- ✓ **Roasted dukkha cauliflower tacos** with cashew chipotle cream cheese sauce, topped with rocket, caramelised onion and grilled haloumi. \$20
- Chilli lime fish tacos** on avocado jalapeno cream cheese, red cabbage, coriander, grilled corn & aioli. \$20
- Chicken schnitzel** served with salad, chips 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

- ✓ **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