



SHARES

MARINATED WILD OLIVES <i>gf / v / vg</i>	7
GARLIC PIZZA BREAD, parmesan, herbs	8
CORN & CORIANDER BITES, guacamole, sour cream, salsa <i>gf / v</i>	13
CAULIFLOWER HOMMUS, vegetables, crackers <i>gfo / v</i>	14
SALT & PEPPER SQUID, lemon, dill <i>gf</i>	14
ORANGE & DUCK LIVER PATE, toasts, walnuts, fig jam <i>gfo</i>	14
GRILLED SAUSAGE; chorizo, cheese kransky, bratwurst- pedro ximena currants, lemon	15
TOMATO & SHIRAZ BRAISED MEATBALLS, rosemary, parmesan	13
CAJUN CHICKEN WINGS, lime & coriander fraîche <i>gf</i>	14
FLOREAT PLATTER; corn & coriander bites, cured cuts, dutch gouda, sausage, cauliflower hommus, olives pork rilletes & flat bread <i>gfo</i>	29

FAVOURITES

CHICKEN PARMIGIANA, parmesan & polenta crumb, ham, napoli, mozzarella, salad, fries	26
FISH & CHIPS, spanish mackerel, dill & parsley coleslaw, tartare, lemon <i>gfo</i>	24
PORK BELLY, raw slaw, coriander, mint, chilli, plum jus <i>gf</i>	28
CONE BAY BARRAMUNDI, crispy skin, cauliflower puree, herb salad, salsa verde <i>gf</i>	32
BEETROOT & KALE, pumpkin, avocado, seeds, lentils, currents, cumin yoghurt <i>gf / v / vgo</i>	23
SPAGHETTI, local prawns, tomato, chilli, garlic oil, capers, herbs, roquette <i>vo / vgo</i>	27

PIZZA

MARGHERITA fresh tomato, buffallo mozzarella, basil, garlic oil <i>v</i>	19
CHORIZO, roasted peppers, goats cheese, rosemary, garlic oil	21
ROASTED PORK, bacon, roasted pineapple, herbs	21
ANCHOVY, roasted peppers, chilli, capers, olives, parmesan, garlic oil <i>vo</i>	20
QUATTRO FORMAGGIO, mozzarella, gorgonzola, pecorino, cheddar, herbs, garlic oil <i>v</i>	19
CAULIFLOWER, cherry tomato, sweet potato, kale, almonds <i>v / vg</i>	21
MUSHROOM, field, porcini, mozzarella, sage, smoked salt <i>v / vgo</i>	20
gluten free base +4	

MAINS

SIRLOIN, 250gm grass fed, house salad, fries, peppercorn sauce <i>gf</i>	28
SCOTCH FILLET, 250gm, grain fed, rosemary & garlic roasted root vegetables, mustard butter, jus <i>gf</i>	32
EYE FILLET, 220gm grain fed, rosemary & garlic roasted root vegetables, mustard butter, jus <i>gf</i>	38
STEAK SANDWICH, sirloin steak, onion jam, lettuce, tomato, relish, mustard aioli, fries, <i>gfo</i>	21
BEEF & BACON BURGER, cheddar, pickles, lettuce, tomato, mustard aioli, fries <i>gfo</i>	21
strange grains, gluten free bun +2.5	

SIDES

FRIES, rosemary salt, aioli <i>gf / v</i>	9
VEGETABLE & HERB SLAW, lemon, evvo <i>gf / v / vg</i>	11
SEASONAL VEGETABLES, lemon, evoo, sunflower seeds <i>gf / v / vg</i>	11

gluten free *gf* / gluten free option *gfo* / vegetarian *v* / vegetarian option *vo* / vegan *vg* / vegan option *vgo*

Not all ingredients are listed. Please notify us of any allergies when ordering.



COCKTAILS

APEROL SPRITZ	13
ESPRESSO MARTINI	15
PAPER PLANE	15
BRAMBLE	15
DARK & STORMY	15 / 45
MOJITO	15 / 45
PIMMS CUP	13 / 45

WEEKLY SPECIALS

AVAILABLE ALL DAY

MONDAY

HALF PRICE PIZZA

TUESDAY

\$19 STEAK

HAPPY HOUR

JOIN US MONDAY — FRIDAY

530 - 630 PM

ALL PINTS ON TAP

& WINE BY THE GLASS

\$7

BOTTLED

LAGER, crown, vic 375ml 4.9%	7
LAGER, budweiser, usa 355ml 5%	7
LAGER, corona extra, mexico 355ml 4.5%	9
HEINEKEN 3, holland, 375ml 3%	7.5
SMIRNOFF ICE, double black 6.5%	12
SMIRNOFF ICE, red 4.5 %	10
JOHNNIE WALKER RED, cola 4.6%	10
CANADIAN CLUB, dry ginger ale 4.8%	10
JACK DANIELS, cola 5%	10
CAPTAIN MORGANS, cola	10
GINGER BEER, matso's, broome, 330ml 3.5%	13
APPLE, batlow premium apple, batlow 330ml 5.2%	11
PEAR, monteiths, nz 330ml 4.5%	11

BOOKINGS

phone: 9284 1199

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BUBBLES

FLOREAT BRUT, chardonnay, pinot noir, sa NV	8 / 38
CHANDON BRUT, chardonnay, pinot noir, vic NV	12 / 55
SAN MARTINO PROSECCO DOC, italy NV	11 / 50
CHANDON S, bitters, orange, vic NV	13 / 55
MOSCATO, innocent bystander, vic 375ml/2015	24
LAURENT PERRIER, france NV	100
VEUVE CLICQUOT, france NV	120

WHITE

RIESLING (off dry) shop ninety four, mount barker, wa 2015	8 / 38
RIESLING forest hill, mount barker, wa 2016	11 / 50
PINOT GRIGIO puiattino, friuli-venezia giulia, italy 2016	10 / 45
SEMILLON SAUVIGNON BLANC floreat hotel, margaret river, wa 2016	8 / 38
SAUVIGNON BLANC rabbit ranch, marlborough, new zealand 2017	10 / 45
SAUVIGNON BLANC SEMILLON cape mentelle, margaret river, wa 2016	12 / 52
CHENIN BLANC stormy q, margaret river, wa 2017	14 / 65
CHARDONNAY d'arenberg, the witches berry, adelaide hills, sa 2015	12 / 52
CHARDONNAY west cape howe, styx gully, mt barker, wa 2014	13 / 60
CHARDONNAY xanadu, margaret river, wa 2010	80

ROSÉ

SHIRAZ GRENACHE TEMPRANILLO, cape mentelle, margaret river, 2017	13 / 60
GRENACHE SYRAH, coteaux d'aix-en-provence, france 2016	12 / 55

RED

PINOT NOIR mahana, nelson, new zealand 2015	14 / 65
PINOT NOIR by farr, farrside, bannockburn, vic 2014	120
GRENACHE SHIRAZ MATARO, schwarz wine co., barossa, 2015	12 / 52
VALPOLICELLA speri, classico superiore, verona, italy 2014	13 / 60
SHIRAZ floreat hotel, margaret river, wa 2014	8 / 38
SHIRAZ tahbilk, nagambie lakes, victoria 2014	10 / 45
SHIRAZ tomfoolery, black & blue, barossa, sa 2016	14 / 65
SHIRAZ hentley farm, the beauty, barossa, sa 2015	100
CABERNET MALBEC tim adams, clare valley, sa 2012	13 / 60
CABERNET MERLOT, cape mentelle, trinders, margaret river, wa 2014	13 / 55
CABERNET SAUVIGNON howard park, scotsdale, great southern, wa 2014	85

DRAUGHT BEER & CIDER sml / lge

GUEST BEER, ask staff for details	
HEINEKEN, lager, holland 5.0%	8 / 10
ONE FIFTY LASHES, james squire, nsw 4.2%	8 / 10
HOP THIEF, james squire, nsw 5.0%	8 / 10
ELSIE, wa ale, little creatures, freo 4.2%	8 / 10
HAHN MIDSTRENGTH, nsw 3.5%	6 / 8
INDIA PALE ALE, little creatures, freo 6.4%	8 / 10
ROGERS, amber ale, little creatures, freo 3.8%	6 / 8
WHITE RABBIT, dark ale, healesville, vic 4.9%	8 / 10
SWAN DRAUGHT, lager, thebarton, sa 4.4%	6 / 8
PIPSQUEAK, little creatures, freo 5.2%	8 / 10
ORCHARD CRUSH, james squire, nsw 4.8%	8 / 10