

ISHKA
RESTAURANT

Executive Chef: Mark Twomey
Head Chef: Nathan Agates

awards

Australian Hotels Association National Awards for Excellence

2012 Best Bar Presentation and Service in Australia
2011 Excellence in Service
2010 Best Restaurant in Australia
2010 Best Overall Hotel in Australia

Australian Hotels Association Awards for Excellence

2017 Responsible Service of Alcohol
2017, 2016 & 2013 WA's Best Conference & Functions
2013 WA's Best Safe Cellar
2012 & 2010 WA's Best Hospitality Venue
2012 Best Hotel Restaurant
2012 & 2010 WA's Best Bar Menu
2011 Hall of Fame
2011, 2010 & 2009 Bar Presentation & Service Award
2010 & 2009 WA's Best Restaurant within a Hotel
2010 Excellence in Service
2009 Best Redeveloped Hotel

Gold Plate Awards

2013 Prix D'Honneurs
2012, 2011 & 2010 Best Restaurant in a Tavern
2011 Excellence in Health
2010 Best New Restaurant

Restaurant & Catering Institute Awards for Excellence

2012 & 2011 Wedding Caterer in a Function Centre
2012 & 2010 Best Restaurant within a Pub/Club/Tavern
2010 Perth's Favourite Restaurant by Public Vote

please inform our staff of any food allergies you may have prior to ordering

15% public holiday service charge applies to all food items
please see public holiday menu for item prices which include the surcharge

entrée

\$

fresh oysters

natural <small>(gf)</small>	4.5 each
kilpatrick	5 each
ponzu & spring onion	5 each
salmon roe & chervil <small>(gf)</small>	5 each
heirloom tomato, shallot & coriander salsa <small>(gf)</small>	5 each
rockerfella	5 each
panko crumbed with spicy cucumber pickle	5 each

house baked sourdough loaf

7

cyprian black sea salted butter

oven baked turkish bread

18

marinated olives, chorizo, EVO-oil, fig vincotto

seared scallops (gf)

18

pink grapefruit, cucumber ribbons, dill, black rice flakes, nori, mizuna

mussels mariniere

16

south australian mussels in a white wine shallot and cream sauce, parsley,
warm crusty bread

roasted cauliflower (v) (vegan)

15

bosc pear, toasted hazelnut crumble, nasturtium, aged balsamic dressing

banana prawns

19

coconut & panko crumbed prawns, avocado, corn puree, orange & chilli jam

artichoke, spinach & ricotta ravioli (v)

17

medley of tomatoes, chilli, rocket & shaved parmesan

main

	\$
grilled humpty doo saltwater barramundi (gf) spiced kipfler potatoes, red cabbage, fennel & pomegranate slaw	36
pale ale battered king snapper handcut chips, crushed peas, parsley, onion & tomato salad, lemon myrtle aioli	32
grilled ora king salmon (gf) butternut pumpkin, quinoa, picked herbs, asparagus, pepita & pepper salad	35
tennessee marinated chicken breast salad of black barley, corn, capsicum, coriander, mango, endive, chipotle dressing	33
amelia park lamb loin potato terrine, tomato jam, buttered broad beans, red currant glaze	36
grilled harvey eye fillet (gf) creamy mash potatoes, smoked salt, kale, sautéed mushrooms, café de paris butter, red wine glaze	39
artichoke, spinach & ricotta ravioli (v) medley of tomatoes, chilli, rocket & shaved parmesan	32
harvey sirloin steak truffled mac & cheese croquettes, green beans, peppercorn sauce	37
seafood platter for two 4 1/2 shell scallops, 4 natural oysters, seared ora salmon, chilled prawns with cocktail sauce, market fish, fried soft shelled crab, mussels mariniere, seasonal salad, hand cut chips	88
sides	9.5
mashed potato, whipped confit garlic butter (gf)	
shaved pear, radish, walnuts & rocket salad (gf)	
toasted organic quinoa & kale salad (gf)	
roasted beetroot, pine nut & feta salad (gf)	
rosemary salted hand cut chips	
tossed medley of greens, chili & lemon dressing (gf)	
watermelon, avocado, medley tomato, pepitas	

dessert

	\$
sticky fig & ginger pudding butterscotch sauce, vanilla bean ice cream, poached wild fig	15.5
dark chocolate fondant macerated seasonal berries, chocolate ice cream, chocolate crumble	15
strawberries & cream pavlova, double cream, strawberry macaroon, candy floss, strawberries, coulis	15
rhubarb fool poached rhubarb, toasted almonds, almond fingers	15
warm coconut rice pudding <small>(gf) (vegan) (df)</small> toasted coconut, fresh mango, fruit sorbet	13.5
trio of house made ice creams ask our wait staff for todays selection	13

cheese

fine cheeses accompanied by fresh pear, quince, lavosh, crisp bread and walnuts

sunny west cheddar Denmark, Western Australia
fine cheddar, smooth, rounded, creamy & silky

seal bay triple cream brie King Island, Tasmania
soft creamy cheese, silky in texture

shropshire blue Victoria, Australia
smooth flavoured, well structured naturally rinded blue cheese

one cheese 14 | two cheeses 24 | three cheeses 32

Ishka | derived from the Irish Gaelic word “Uisce” (Ish-ka), meaning 'water'.