

Originally converted from one of Bunbury's first town houses in 1882, the Prince of Wales Hotel was renovated in 1892 by then owner, Mayor of Bunbury Charles Wisby, spurred on by the local gold rush. At the time it hosted notable patrons such as His Excellency the Governor Sir Gerard Smith and Sir John Forrest.

Practically rebuilt in 1906, with final interior alternations in 1937, Bunbury's beloved Prince was transformed into the iconic building you see today. Over the last few years, publican Mitch Thorn has restored the Prince of Wales Hotel to its former glory, allowing guests to enjoy the hotel's rich 130 year history.

The private, upstairs Function Room in the Prince of Wales Hotel is available for a wide variety of functions including but not limited to Meetings and Private Parties. Functions can be fully catered for, including a variety of finger foods and platters, and they can include a full drink service.

For booking enquiries please call (08) 9721 2016 or email info@princehotel.com.au.

THE PERFECT VENUE











STARTERS

Garlic Bread (V)	\$5.50
Thick cut toasted bread with garlic butter and fresh	h herbs.
Bruschetta (V) (VEO)	\$10.00
Tomato, onion, garlic, fresh basil, parmesan cheese.	
Onion Rings (V)	\$9.00
With chipotle mayo.	
Chicken Wings (GF)	\$12.00

One dozen fried wings with your choice of mild or spicy sauce.

ENTRÉES

Chilli Prawns (GF)	\$16.00
Prawns cooked in a fresh chilli, garlic, basil, and tomat napoli sauce, served with basmati rice (Chilli scale of n medium, hot, or extra hot).	

Garlic Prawns	\$16.00
Prawns cooked in a white wine and fresh herb creamy gai	lic
sauce, served with basmati rice.	

Seafood Basket						\$20.00			
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Selection of battered fish, prawns, squid, and crab sticks served with chips, lemon, and house made tartare sauce.

BURGERS & SANDWICHES

Fish Burger	\$15.00
Grilled or battered with lettuce, carrot, tomato, cucum beetroot, and tartare sauce, served with chips.	ber,
Steak Sanga	\$17.00
Sirloin Steak, caramelized onions, lettuce, tomato, carr beetroot, BBQ sauce, and aioli, served with chips.	rot,
Prince House Burger	\$18.00
Homemade, house ground, half pound burger patty w caramelized onions, dill pickles, lettuce, tomato, chees mustard, and tomato sauce, served with chips.	
Veggie Burger (V) (VEO)	\$18.00
Roasted field mushroom topped with melted camemb cheese in a toasted bun with onion jam, tomato, rocke beetroot, aioli, tomato sauce and a pickle, served with	et,
Veal Schnitzel Sanga	\$18.00

nomentade, nouse ground, nan pound burger party with
caramelized onions, dill pickles, lettuce, tomato, cheese,
mustard, and tomato sauce, served with chips.

Veggie Burger (V) (VEO)	\$18.0
Roasted field mushroom topped with melted camembe	ert
cheese in a toasted bun with onion jam, tomato, rocke	t,
beetroot, aioli, tomato sauce and a pickle, served with	chips.

Veal Schnitzel Sanga	\$18.00	E
Crumbed veal schnitzel, lettuce, tomato, onion, cucur	mber,	5
mayo and chips.		V

SALADS

Spinach & Ricotta Slice	\$23.00
With buttered filo pastry and potato, green bean and rocket salad.	s, mild chilli,
Warm Pork Belly and Prawn Salad (GF)	\$28.50
Twice cooked, marinated pork belly, with grilled l prawns, in a salad of rocket, apple, fried shallots peanuts, fresh chilli, and nam jim dressing.	
Prince Caesar Salad	\$20.00
Croutons, egg, parmesan cheese, cos lettuce, b house Caesar dressing.	acon, and

Add Grilled Chicken \$5.00 Add Haloumi \$5.00

MAINS

All main meals come with salad bar

Veal Schnitzel	\$25.00
Herb and garlic crumbed veal served with angel hair pas	
creamy tomato and oregano sauce and topped with pa	rmesan
Bangers and Mash	\$20.00
Beef bangers and creamy mash served with bacon, pe	as,
cherry tomatoes, and onion gravy.	
Lamb Sirloin Chops	\$25.00
With roasted root vegetables, peas, and chimicurri.	
Porterhouse	\$33.00
300g grain fed porterhouse steak cooked to your liking served with your choice of sauce, and chips.	and
Pepper Steak	\$33.00
300g grain fed porterhouse steak with pepper crust, cc your liking and served with green pepper sauce, and ch	
Rump	\$34.00
500g Harvey beef asskicker rump, cooked to your liking served with your choice of sauce, and chips.	and
Prince Beef Stockman	\$37.00
300g grain fed porterhouse steak cooked to your liking topped with bacon and melted cheese, with your choic sauce, and chips.	
Beef and Reef	\$38.00
300g grain fed porterhouse steak cooked to your liking, with creamy garlic prawns, and chips.	served
Rib Eye Steak (GF)	\$55.00
600a Plack Apaula rib ava stack apokad madium, ponyas	

600g Black Angus rib eye steak cooked medium, served with baked potato, green beans and topped with garlic butter.

CHICKEN

Chicken Schnitzel	Half \$22.00, Full \$25.00	Spinach & Ricotta Slice	\$23.00
House crumbed chicken brea sauce, and chips.	st served with your choice of	With buttered filo pastry and po and rocket salad.	otato, green beans, mild chilli
Chicken Parmigiana	Half \$22.00, Full \$27.00	Tortellini (V)	\$23.00
House Crumbed chicken brea sauce, basil, and melted chee	ast, topped with napoli tomato ese, served with chips.	Spinach and cheese tortellini with	semi-sundried tomatoes, spinach nd topped with parmesan cheese.
Grilled Chicken Breast	\$25.00	Prince Vegetarian Indian Cur	
Grilled chicken breast served w chips.	ith your choice of sauce, and	Chickpea, eggplant and potato flat bread, and tomato Chutney	served with basmati rice, roti
Chicken Stockman	\$28.00		
Grilled chicken breast topped served with your choice of sat	with bacon and melted cheese, uce, and chips.	Eggplant Parmigiana (V) (VEC Crumbed eggplant topped with	n napoli sauce, fresh basil,
Surfing Bird	\$32.00	and boccocini, served with Gre	ek salad.
Grilled chicken breast served w	ith creamy garlic prawns and chips.	DESS	SERTS
SEA	FOOD	Icecream Sundae	\$8.00
Salt and Pepper Squid (GF) Squid dusted in our homemac	\$20.00 de salt and pepper crust, served	Vanilla ice cream topped with c choice of topping.	cream, crushed nuts, and your
with chips and house made a		Sticky Date Pudding	\$9.50
Battered Fish	Half \$15.00, Full \$20.00	Homemade sticky date pudding	g with salted butter caramel,
Golden, crispy battered pearl homemade tartare sauce.	l snapper served with chips and	cream, and vanilla ice cream. Prince Brownie	\$9.50
Grilled Fish (GF)	Half \$15.00, Full \$24.00	House made chocolate browni	
Grilled Robinson seabream se butter sauce and chips.	erved with homemade lemon	strawberries and vanilla ice crea	am.
Garlic Prawns	\$26.00	Cakes and other treats availa	adie in the distro
Prawns cooked in a white win with fresh herbs, served with		SIDES &	EXTRAS
Chilli Prawns (GF)	\$26.00	Steamed vegetables	\$5.00
Prawns cooked in a fresh chill		Steamed vegetables	\$5.00
napoli sauce, served with bas (Chilli scale of either mild, med		Chips With aioli	\$7.00
	636.50, or platter for two \$69.00	Wedges	\$10.00
	ood; beer battered fish & prawns,	With sweet chilli sauce and sou	······
salt and pepper squid, creamy	•	Prince creamy mash	\$3.00
Fremantle octopus, mussels, s with chips, lemon, and homen	smoked salmon, prawns, served nade tartare sauce.	Prawns	\$2.50 each or 8 for \$14.00
		Bacon	\$3.00
SAUCI	ES \$3.00	Fried egg	\$2.50
Mushroom, Green peppercon Sour cream, Chipotle mavo,	n, Garlic, Gravy, Tartare, Aioli,	Field mushroom	\$4.50

Sour cream, Chipotle mayo.

V - Vegetarian	VEO - Vegan optional
VE - Vegan	GF - Gluten free

VEGETARIAN