

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.







# BISTRO MENU

### **STARTERS**

Garlic Bread (V)	\$6.00
Thick toasted bread with garlic butter and fresh herbs	<u>.</u>
Bruschetta (V) (VEO)	\$12.00
Tomato, onion, garlic, fresh basil, Danish feta.	
Onion Rings (V)	\$10.00
With chipotle mayo.	
Chicken Wings (GF)	\$13.00
One dozen roasted wings with your choice of mild or sp	oicy sauce.
Chips (GFO) (V) (VEO)	\$8.00
	<b>Q0100</b>
Served with house made aioli.	çoloc
Served with house made aioli. Wedges (VEO) (V)	\$10.00
Wedges (VEO) (V)	

Garlic Prawns	\$17.50
Prawns cooked in a white wine and fresh herb creamy	garlic
sauce, served with basmati rice.	

# **BURGERS & SANDWICHES**

Fish Burger	\$16.00
Grilled or battered with lettuce, carrot, tomato, beetroot and tartare sauce, served with chips.	cucumber,
Steak Sanga	\$19.00
Sirloin steak, caramelized onions, lettuce, toma beetroot and BBQ sauce and aioli, served with	

Prince House Burger	\$19.00	а
Homemade house ground, half pound burger patty wi 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 vegan cheese in a	
toasted bun with onion jam, tomato, rocket, beetroot, ve	gan
mayo, tomato sauce and a pickle, served with chips.	

# MAINS

#### All main meals come with salad bar

Bangers and Mash	\$20.0
Beef bangers and creamy mash served with baco comato and onion gravy.	ns, peas,
/eal Schnitzel	\$26.0
Herb and garlic crumbed veal and angel hair pasta creamy tomato and oregano sauce, topped with P	
Lamb Chops	\$26.0
Nith roasted root vegetables, peas and gravy.	
Porterhouse	\$34.0
300g grain fed porterhouse steak cooked to your i served with your choice of sauce and chips.	liking and
Pepper Steak	\$34.0
300g grain fed porterhouse steak with pepper crus vour liking and served with green pepper sauce ar	
Rump	\$35.0
500g Harvey beef asskicker rump, cooked to your served with your choice of sauce and chips .	liking and
Prince Beef Stockman	\$38.0
300g grain fed porterhouse steak cooked to your i copped with bacon and melted cheese, with your s sauce and chips.	
sauce and chips.	\$39.0
Beef and Reef	φ0.0
	+
Beef and Reef 300g grain fed porterhouse steak cooked to your i	+

## SALADS

Prince Caesar Salad		\$20.00
Croutons, egg, Parmesan cheese, house Caesar dressing.	cos lettuce, bacon a Add grilled chicke	
Roasted Sweet Potato and Cau	liflower Salad	\$22.50
With pepitas, fried shallots, rocket pomegranate dressing.	, Danish feta and	
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#### Warm Pork Belly and Prawn Salad (GF) \$28.50

Twice cooked, marinated pork belly, with grilled banana prawns, in a salad of rocket, apple, fried shallots, roasted peanuts, fresh chilli and nam jim dressing.



CHICKEN		PASTA & VEGETARIAN	
Chicken Schnitzel	Half \$22.00, Full \$26.00	Tortellini Alfredo (V)	\$23.50
House crumbed chicken breas sauce and chips.	ast served with your choice of	with fresh herbs and cracke	ini in a creamy garlic alfredo sauce ed black pepper, topped with
Chicken Parmigiana	Half \$23.00, Full \$28.50	Parmesan cheese.	
House crumbed chicken breasuce, basil and melted chee	ast, topped with Napoli tomato ese, served with chips.	Prince Vegan Curry (GF) ( Thai pumpkin, chickpea and	
Grilled Chicken Breast	\$26.00	steamed jasmine rice.	
Grilled chicken breast served v	with your choice of sauce and chips.	Eggplant Parmigiana (V) (	VEO) \$22.00
Chicken Stockman	\$29.00	Crumbed eggplant, fresh b with Greek salad.	asil and bocconcini, served
Grilled chicken breast topped served with your choice of sa	d with bacon and melted cheese, auce and chips.		005070
Surfing Bird	\$33.00	DE	SSERTS
	with creamy garlic prawns and chips.	Ice cream Sundae	\$8.00
	AFOOD	Vanilla ice cream topped wi choice of topping.	ith cream, crushed nuts and your
Seafood Basket	\$22.00	Sticky Date Pudding	\$9.50
Selection of battered fish, pra served with chips, lemon and	awns, squid, and crab sticks	Homemade sticky date puo cream and vanilla ice crean	dding with salted butter caramel, n.
Salt and Pepper Squid (GF		Prince Brownie	\$9.50
	ade salt and pepper crust, served	Served warm with strawber Cakes and other treats av	
Battered Fish	Half \$15.00, Full \$20.00		
Golden crispy battered pearl homemade tartare sauce.	snapper served with chips and	SIDES	& EXTRAS
Grilled Fish (GF)	Half \$15.00, Full \$25.00	Steamed vegetables	\$5.00
·····	served with homemade lemon	Prince creamy mash	\$3.50
butter sauce and chips.		Prawns	\$2.50 each or 6 for \$13.00
Garlic Prawns	\$26.00	Bacon	\$3.00
	ine creamy garlic sauce with fresh	Fried egg	\$2.50
herbs, served with basmati n		Field mushroom	\$4.50
Chilli Prawns (GF)	\$27.50		
Napoli sauce, served with ba	illi, onion, garlic, basil, tomato asmati rice. Chilli scale of either ot	SAU	CES \$3.00
mild, medium, hot or extra ho	υι.	Mushroom Groon poppor	orn Garlic Gravy Tartare Aioli

### Davey Jones Locker \$32.5 for one or platter for two for \$70 Sour cream, Chipotle mayo.

Selection of hot and cold seafood; beer battered fish and prawns, salt and pepper squid, creamy garlic prawns, marinated Fremantle octopus, mussels, smoked salmon, prawns. All served with chips, lemon and tartare sauce.

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Mushroom, Green peppercorn, Garlic, Gravy, Tartare, Aioli,

V - V	/egetarian
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VE - Vegan

GF - Gluten free

If you have an allergy or dietary requirement please let staff know when ordering!