

**breakfast** Every Day, 7am – 10am

**breakfast**

- Fresh Croissant** (v) ..... \$6
- Ham & Cheese Croissant** .....\$10
- Baked Beans with 2 eggs**, chorizo, coriander, chilli, feta, crusted sourdough (gfo, vo) ..... \$22
- Mediterranean Brekkie Wrap**, scrambled egg, spinach, crumbled feta, sun-dried tomato, hash brown, olive oil (v).....\$18 (add bacon \$4)
- Eggs Benedict**, poached egg, honey glazed ham, hollandaise sauce, scallions (vo)..... \$21
- Homemade Coconut Almond Quinoa Granola**, yoghurt, strawberry (gf, vgn)..... \$15
- Buttermilk Pancakes**, berries compote, whipped cream, Canadian maple syrup ..... \$17

**build your own breakfast**

- 2 Eggs Your Way** (poached, fried or scrambled) spinach, paprika, with two slices of sourdough & butter (gfo, v) ..... \$13
- Slow Cooked Tomatoes**, garlic, herbs, thyme salt (gf, nf, vgn).....\$4
- Streaky Bacon**, 3 slices (gf).....\$6
- Smashed Avocado**, with olive oil, fresh lemon juice (gf, nf, vgn) .....\$6
- Roast Mushrooms**, garlic, thyme, olive oil (gf, nf, vgn) .....\$5
- Homemade Breakfast Beans**, cooked in sugo sauce, caramelised onions, garlic (gf, nf, vgn).....\$4
- Hash Browns**, tomato sauce (df, gf, nf) .....\$4
- Chicken & Herb Chipolatas** (df, gf, nf) .....\$6

**dinner** Every Day, 5pm - 8.30pm

**to start**

- Char-grilled Sourdough**, whipped ricotta, marinated Swan Valley olives (gfo, v)..... \$18
- Aged Prosciutto**, fior di latte mozzarella, heirloom tomatoes (gf, nf) .....\$27
- Duck Liver Parfait**, truffle & port wine gel, warm brioche (gfo, nf) ..... \$18
- Crispy French Fries**, served with garlic aioli (df, gf, nf, v) .....\$12

**mains**

- Joondalup Resort Signature Burger**, 200 gram Wagyu beef patty, cos lettuce, tomato, onion, cheese & burger sauce, served with fries (gfo, nf) ..... \$30
- Beer Battered Fish & Chips**, garden salad, tartare sauce, lemon (df, nf).....\$28
- Prosciutto Pizza**, sliced prosciutto, tomato, mozzarella & rocket (nf) ..... \$29
- Funghi Pizza**, forest mushrooms, tomato, mozzarella, truffle oil (nf, v) .....\$28
- Chicken Satay Platter**, grilled chicken satay skewers, Thai peanut sauce, pineapple & cucumber salad, jasmine rice (df, gf) .....\$28
- Roasted Cauliflower**, confit beetroot, coconut yoghurt, pomegranate, roasted peanuts (df, gf, vgn).....\$31

**desserts**

- Strawberry Parfait**, almond milk sorbet, pistachio crumbs (v) ..... \$19
- Passionfruit Tart**, chocolate gelato & crisp soil (gf, v) ..... \$18
- Selection of Sorbets** (df, gf, v)..... \$15

**kids**

- Margherita Pizza**, mini pizza with tomato & mozzarella cheese (nf, v) ..... \$15
- Spaghetti & Meatballs**, with an Italian tomato sauce & parmesan cheese (df, nf) ..... \$15
- Fried Chicken Nuggets & Chips**, served with tomato sauce (nf) ..... \$14
- Kids Chips**, tomato sauce (df, gf, nf, vgn).... \$8
- Kids Ice-Cream**, 3 x scoops of vanilla ice-cream with chocolate sauce (gf, nf, v).... \$8

*gf-gluten free\* | df-dairy free | nf-nut free\* | v-vegetarian vgn-vegan | dfo-dairy free option | gfo-gluten free option\* vo-vegetarian option | vgn-vegan option*

*\*Although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100% gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform staff if you have severe allergies.*