

for the table

Char-grilled Sourdough, bush tomato dip, dukkah, Mount Zero olives | gfo, v | \$18

WA Manjimup Chips, tomato sauce & aioli | df, gf, nf, v | \$12

entrées

Duck Liver Parfait, truffle & port wine gel, warm brioche | gfo | \$18

Shark Bay Scallops, gratinated with lemon, garlic & herb butter | gfo, nf | \$28

Charcuterie board, selected cold cuts, duck liver parfait, aged cheddar, condiments | nf | \$29

mains

Black Angus Striploin (300g), duck fat potatoes, red wine jus, broccolini | df, gf, nf | \$46

Kimberley Barramundi, Dijon hollandaise, asparagus & green pea risotto | gf, nf | \$43

Free Range Chicken, sautéed mushrooms, sweetcorn puree, dark chicken jus | gf, nf | \$39

Joondalup Resort Signature Burger, 200g Wagyu beef patty, cos lettuce, tomato, onion, cheese, burger sauce & fries | gfo, nf | \$30

Homemade Pappardelle, slow-cooked lamb shoulder ragu, pecorino | dfo, gfo, nf | \$35

Roasted Cauliflower, coconut yoghurt, pomegranate, roasted peanuts | gf, vgn | \$29

Salt & Pepper Squid, chilli & coriander salad, chipotle aioli, lime | df, nf | \$25

Chicken Satay Platter, grilled chicken satay skewers, Thai peanut sauce, pineapple & cucumber salad, jasmine rice | df, gf | \$28

Margherita Pizza, tomato sugo, fior di latte mozzarella, basil oil | v | \$27

Prosciutto Pizza, sliced prosciutto, tomato, mozzarella, rocket | nf | \$29

desserts

Chocolate & Crisp Hazelnut Cake, milk chocolate foam | v | \$19

Vanilla Crème Brûlée, lemon & honey madeleine | gfo, nf, v | \$18

Homemade Sorbet | df, gf, nf, v | \$12

Public holidays incur a 10% surcharge

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

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