

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

mains

- Joondalup Resort Signature Burger**, 200 gram Wagyu beef patty, cos lettuce, tomato, onion, cheese, burger sauce & fries (gfo, nf) \$30
- Chicken Satay Platter**, grilled chicken satay skewers, Thai peanut sauce, pineapple & cucumber salad, jasmine rice (df, gf)\$28
- Homemade Pappardelle**, slow-cooked lamb shoulder ragu, pecorino cheese (dfo, gfo, nf).....\$35
- Salt & Pepper Squid**, chilli and coriander salad, chipotle aioli & lime (df, nf)\$25
- Roasted Cauliflower**, coconut yoghurt, pomegranate, roasted peanuts (gf, vgn).... \$29
- Margherita Pizza**, tomato sugo, fior di latte mozzarella, basil oil (v).....\$27
- Prosciutto Pizza**, sliced prosciutto, tomato, mozzarella & rocket (nf)..... \$29

sides

- Char-grilled Sourdough**, bush tomato dip, dukkah, Mount Zero olives (gfo, v) \$18
- WA Manjimup Chips**, tomato sauce & aioli (df, gf, nf, v)\$12

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

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

A delivery fee of \$5 applies to in-room dining orders. 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 | vo - vegetarian option | vgn - vegan | 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.*