

**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**

- Beer Battered Fish & Chips**, tartare sauce, garden salad (df, nf) .....\$28
- Joondalup Resort Signature Burger**, ‘Futari’ Wagyu Beef (200g), cos lettuce, fresh tomato, red onion, cheese, burger sauce, served with fries (gfo, nf)..... \$30
- Chicken Caesar Salad**, soft boiled eggs, baby cos lettuce, shaved parmesan, crispy bread, chargrilled chicken breast, maple bacon, ceasar dressing (gf, nf) ..... \$24
- Margherita Pizza**, artisan pizza base, tomato sugo, La Delizia boconccini cheese, fresh basil (nf, v) .....\$27
- Prosciutto Pizza**, artisan pizza base, sliced prosciutto, tomato sugo, mozzarella cheese, rocket (nf) ..... \$29
- Casarecce Pasta**, medley vegetables, napolitana sauce & stracciatella cheese (dfo, gfo, nf, v) .....\$27
- Curry Of The Day**..... \$26

**sides**

- Chargrilled Sourdough**, homemade whipped ricotta, mount zero olives, Tasmanian leatherwood honey (gfo, nf) ..... \$18
- Chips**, tomato sauce & aioli (df, gf, nf, v) .....\$12

**desserts**

- Semifreddo Pistachio**, rhubarb & strawberry compote, white chocolate espuma (gf, v) ... \$19
- House-made Sorbet Selection** (gf, nf, vgn)..... \$15

**kids**

- Spaghetti Bolognese**, tomato sauce, parmesan cheese (gfo, nf)..... \$15
- Fish & Chips** (nf) ..... \$15
- Kids Ice-Cream**, vanilla ice-cream, mini choc chip cookie, chocolate sauce (gfo, 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.