

entrées

- Chargrilled Sourdough**, homemade whipped ricotta, mount zero olives, Tasmanian leatherwood honey (gfo, nf)..18
- South West Black Angus Beef Fillet Carpaccio**, horseradish cream, pecorino, rocket (gf, nf).....28
- Shark Bay Scallop**, native lemon thyme, pepper berry & citrus butter (nf).....28
- 'Futari' Wagyu Beef Croquette**, potato emulsion, Japanese BBQ sauce (nf).....29
- Fremantle Chargrilled Octopus**, romesco sauce, pepper drops.....28
- La Delizia Burrata**, heirloom tomato, bush tomato balsamic (gf, nf, v).....25

mains

- Kimberley Barramundi**, native lemon pepper crust, ancient grains, bush tomato chutney (nf).....42
- Japanese Traditional 'Futari' FullBlood Wagyu Beef Denver Steak (220g)**, roasted grape tomato & chargrilled broccolini, Chimichuri sauce (df, gf, nf) ...42
- Free Range Chicken Breast**, crispy skin, parsnip velvet, forest mushroom, chicken jus (gf, nf)39
- Crispy Pork Belly**, miso glaze baby carrots, carrot & ginger purée (gf, nf).. 40
- Seasonal Roasted Vegetable Salad**, harissa, cashew nut cream (gf, vgn).....29

pasta

- Casarecce Pasta**, medley vegetables, napolitana sauce, stracciatella cheese (dfo, gfo, nf, v)27
- Joondalup Resort Signature Prawn Linguine**, tiger prawns, saffron bisque, chilli, tomato, zucchini (gfo, nf).....35

sides

- Chips**, tomato sauce & aioli (df, gf, nf, v)12
- Fried Royal Blue Potatoes**, rosemary salt, sour cream (gf, nf, v)13
- Garden Salad**, honey mustard dressing (df, gf, nf, v)15

desserts

- Exotic Layer Cake**, bourbon vanilla mousse, lime coconut sorbet (gf, v).....18
- Semifreddo Pistachio**, rhubarb & strawberry compote, white chocolate espuma (gf, v)..... 19
- House-made Sorbet Selection** (gf, nf, vgn).....15
- Chef's Cheese Selection**, quince paste, lavosh (gfo) 30



Proudly serving Full Blood Wagyu in the best Japanese tradition. Prized by restaurants for its fine marbling, giving it rich flavours with a subtle buttery taste and tenderness.

"The finest Australian Wagyu we've tasted" – Rob Broadfield

Public holidays incur a 10% surcharge

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