



The Dilbara Room

# ENTRÉE

## **SIZZLING STEAK & PRAWNS \$24**

Seared steak bites and prawns in garlic parmesan cream sauce with spinach served with lemon wedge.

## **BAKED SUSHI & TEMPURA PRAWNS \$24**

Baked sushi rice with kani and tuna flakes mixed with cream cheese and Kewpie mayo, topped with grated cheddar cheese, furikake, mango & avocado drizzled with sriracha. Served with 2 tempura prawns.

## **LOADED HUMMUS PLATTER FOR 2 (v) \$24**

Home-made hummus topped with vegetable mixture. Kalamata olives, cherry tomato, cucumber, red onions, garlic, pepperoncini pepper, tossed with EVOO, oregano, parsley, mint and chives, sprinkled with sumac and toasted pine nuts. Served with lemon wedge and pita bread.

## **MUSSEL ROCKEFELLER \$22**

Baked NZ half green shell mussels topped with spinach mixture and tobiko served over coconut chunky tomato. Served with garlic bread.

## **CALAMARI (gf) \$22**

Pan or deep-fried marinated calamari served on a bed of baby cos lettuce, herb leaves and cucumber salad drizzled with sweet chili sauce. Served with caramelized lime.

## **PORK RIB BITES \$20**

Garlic battered pork rib bites served with fresh apple salsa and chili jam.

## **ROASTED CAULIFLOWER (v) (gf)**

*Entrée:* \$18      *Main:* \$29

Cauliflower florets tossed in olive oil and mild harissa. Roasted and served with honey-tahini dip.

## **BURRATA BRUSCHETTA (v) \$16**

Crisp baked sourdough topped with creamy burrata cheese, cherry tomato, fresh julienne basil leaves and drizzled with olive oil and balsamic glaze.

# MAIN

## RACK OF LAMB *(gf)* \$44

Marinated lamb rack with rosemary-garlic sauce. Served with roasted potatoes, pumpkin and cheesy cauliflower.

## DUCK BREAST *(gf)* \$39

Pan seared duck breast served with lychee orange salad, roasted potato and cranberry maple sauce.

## HERB CRUSTED SALMON *(gf)* \$39

Oven baked herb crusted salmon fillet served with steamed green vegetables, buttered parsley baby potatoes and mayo-yoghurt herb sauce.

## PAN SEARED BARRAMUNDI *(gf)* \$39

Pan seared fillet of barramundi with dill-lemon butter white wine sauce, served with grilled asparagus and buttered parsley baby potatoes.

## ORANGE CHICKEN *(gf)* \$38

Crispy rice flour-coated chicken pieces, smothered in tangy orange sauce, sprinkled with toasted sesame seeds, and fried crispy leeks. Served with rice and bok choy.

# FROM THE GRILL

Choice of MSA (Meat Standards Australia) beef primal cuts cooked to your liking served with seasonal vegetables & a choice of smashed potatoes or chips.

**300g SIRLOIN \$43**

**200g EYE FILLET \$48**

**350g T BONE \$46**

**Add garlic prawns \$8**

Sauces: red wine jus, roasted garlic, brandy-green peppercorn, mushroom and creamy parmesan mustard sauce.

# SIDES

Lychee Orange Salad \$10

Roquette, Fennel & Pear Salad (*gf*) \$10

Steamed Seasonal Vegetables tossed in Olive Oil (*gf*) \$10

Bowl of Hot Chips with Tomato Sauce \$9

Smashed Baby Potatoes \$7

Steamed White Rice (*gf*) \$7

## FOR THE LITTLE ONES

(12 yrs and under)

Spaghetti meatballs with garlic bread \$17

Cheeseburger with cucumber and sliced tomato. Served with tomato sauce \$17

Orange Chicken with rice \$17

Ham & cheese grilled sandwich. Served with tomato sauce \$15

Two scoops of vanilla bean gelato with chocolate or caramel sauce and sprinkles \$7

# DESSERT

## APPLE CRUMBLE \$18

Baked apple crumble, topped with crumbled feta, chopped cranberries and walnut, drizzled with honey and served with vanilla bean gelato.

## CHOCOLATE MOUSSE (v) \$16

Luxurious, velvety and rich (dairy free) chocolate mousse, served with house-made cashew nut and coconut brittle.

## CREME BRULEE (gf) \$16

Classic French custard topped with crunchy caramel, mixed berry compote and pistachio gelato.

## STICKY DATE \$18

Rich warm sticky date pudding with butterscotch sauce, whipped cream and vanilla bean gelato.