

Welcome to



*The Pilbara Room*

RESTAURANT

*Appetizers*

*Bruschetta*

Roasted red peppers, Spanish onion, ripe roma tomatoes, basil and garlic on a toasted slice of crusty Vienna loaf, topped with feta cheese, extra virgin olive oil, pine nuts and a balsamic glaze

\$8.50

*Turkish Bread & Dips*

Trio of dips, balsamic and olive oil, feta, olive and chorizo sausage

\$10.00

*Soup of the Day*

Please ask your waitperson for today's special

\$9.00

*Greek Salad*

Gourmet salad greens, olives, cherry tomatoes, capsicum, feta cheese and red onions finished with balsamic vinaigrette

\$7.50

*Garlic Bread*

\$ 5.50

*Garden Salad*

\$6.00



## Entrées

### *Caesar Salad*

Cos lettuce, bacon lardoons, garlic croutons and egg dressed with a light Caesar dressing with a choice of smoked salmon or chicken.

	<i>Entree</i>	<i>Main</i>
<i>Chicken</i>	\$12.00	\$20.00
<i>Smoked salmon</i>	\$14.00	\$22.00

### *Coffin Bay Oysters*

Natural or Kilpatrick

<i>½ dozen</i>	<i>1 dozen</i>
\$18.00	\$34.00

### *Queensland Half-shelled Scallops - ½ Dozen*

Grilled to opaque finished with a fresh sauce vierge

\$19.00

### *Coconut Crusted Soft Shell Crab*

Served with citrus herb salad and mango salsa

\$19.00

### *Chicken Risotto*

Roast pumpkin, spring onions, chicken tenderloins topped with parmesan cheese, crumbled feta cheese and crispy parma ham

<i>Entree</i>	<i>Main</i>
\$15.00	\$24.00

### *Vietnamese Prawn Salad*

Exmouth Blue Tail King Prawn on a green pawpaw, carrot, mint, coriander and peanut salad with grilled lime and a mellow chilli syrup

\$19.50

### *Chef's Tasting Plate*

A selection of crumbed camembert cheese, prosciutto & melon, coriander tomato & chilli green shell mussels, Moroccan spiced kangaroo skewers and Vietnamese spring roll

\$19.50



## *Mains*

### *Chicken Involtini*

Stuffed with artichokes, spinach, sun dried tomatoes and wrapped in prosciutto.  
Served with a basil infused rich Napolitano sauce and parmesan cheese

\$35.00

### *Crispy Skin Butter & Almond Salmon*

Grilled salmon resting on a balsamic tomato, green bean and parmesan salad  
with nut brown butter, lemon, herb and almonds

\$35.00

### *Braised Beef Cheek*

Slowly cooked to melt in your mouth with a roast garlic and fennel mash potato  
and pesto green beans.

\$32.00

### *King Henry Pork Cutlet*

Marinated in rum, garlic and herbs with a sweet potato gratin and steamed broccolini

\$37.00

### *Red Currant Eye Fillet*

Cooked to your liking on garlic butter roast chat potatoes, green beans  
wrapped in prosciutto and a red currant jus

\$39.00

### *Malaysian Beef Rendang*

A flavoursome coconut beef, served with steamed jasmine rice

\$30.00

### *Seafood Platter for 2*

A selection of seafood such as soft shell crab, barramundi, salmon, oysters,  
half shell scallops, king prawns and green shelled mussels.

Accompanied by fresh garden salad, lemon and chips

\$110.00

### *Orange & Cumin Barramundi*

Served on a rosemary & seeded mustard roast potato with roast red peppers, fried capers,  
cherry tomatoes and fresh green leaves with an orange and cumin vinaigrette  
and a cheek of lemon

\$37.00



### *Ratatouille*

A vegetarian dish made from zucchini, onion, eggplant, capsicums and tomato  
cooked with garlic red wine and herbs served on a bed of sautéed lentils  
with toasted Turkish bread

\$25.00

### *Pasta of the Day*

Please ask your waitperson for today's specials

\$28.50

### *Side Dishes*

Bowl of chips \* Mash potato \* Steamed vegetables \* Turkish bread \* Steamed rice  
\$6.00 each

## *Desserts*

### *Ice Cream filled Brandy Snap Basket*

Your choice of flavours

English Toffee \* Luscious Vanilla \* Sweet Strawberry \* Rich Chocolate  
and topped with rich chantilly cream

2 scoops

\$6.50

3 scoops

\$8.50

### *Cheese Cake*

Please ask your waiterson for today's delight

\$8.50

### *Cheese Platter*

Selection of cheese accompanied by fresh fruits, nuts and crackers

\$14.00

### *Icky Sticky*

Caramelised sticky date pudding with butterscotch sauce  
and vanilla ice cream

\$8.50

### *Pavlova*

Served with fresh fruit and cream

\$8.50