



The Pilbara Room

Festive Menu

Beverages

White Wines

		Glass	Bottle
Taylors Promised Land Pinot Grigio	SA	9	35
3 Tales Sauv Blanc	NZ	10	36
Taylors Estate Chardonnay	SA	12	42
Taylors Pinot Gris	SA	12	42
Brown Brothers Moscato Sauv Blanc	VIC		36
Catalina Sounds Sauv Blanc	NZ		45
Brown Brothers Winemaker's Fiano	VIC		48
Brown Brothers Patricia Chardonnay	VIC		55

Rose Wines

		Glass	Bottle
Taylors Estate Pinot Noir Rose	SA	12	42

Red Wines

		Glass	Bottle
Taylors Promised Land Shiraz	SA	9	35
Taylors Promised Land Cab Sauv	SA	9	35
Taylors Estate Merlot	SA	12	42
Taylors Estate Pinot Noir	SA	12	42
Taylors Estate Shiraz	SA	12	42
Devil's Corner Pinot Noir	TAS		48

½ Bottle

Taylors Jaraman Shiraz (half bottle)	SA	27
Taylors Jaraman Cab Sauv (half bottle)	SA	27

Sparkling Wines

		Bottle
Devil's Corner Cuvee	TAS	40
Brown Brothers Prosecco	VIC	40
Brown Brothers Prosecco U/Low 0.5%	VIC	25

Sparkling Piccolo 200ml

		Bottle
Brown Brothers Cienna	VIC	12
Brown Brothers Moscato	VIC	12
Yellow Tail Bubbles	NSW	12
Yellow Tail Rose Bubbles	NSW	12

Beverages

Beers

Bottle

Asahi 3.5%	10
Great Northern Crisp 3.5% (Mid strength)	10
Great Northern Original (Full strength)	10.5
Carlton Dry	10.5
Peroni	11
Corona	12
James Squire Ginger Beer (Alcoholic)	13.5

Non-Alcoholic Beer

Great Northern Crisp 0%	6
Heineken 0%	7

Ale

James Squire 150 Lashes Pale Ale	10.5
Wilson Lost Sailor Dark Ale	11.5
Guinness	13.5

Cider

Somersby Apple or Watermelon Cider	12
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Spirits

Base Spirits & Mixer	10
Premium Spirits & Mixer	12
Liqueurs & Mixer	12.5

Soft Drinks

Coke, Coke Zero, Sprite, Sprite Zero	3.5
Schweppes Soda Water, Tonic Water, Ginger Ale	3.5
Lemon, Lime & Bitters	3.5

Juices

Apple, Orange, Pineapple	4
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Entrée

DOUBLE CHEESE GARLIC BREAD (v) \$14

Two slices of perfectly toasted sourdough, generously slathered with garlic-herb butter and topped with a decadent blend of melted mozzarella and parmesan cheeses. A comforting classic with a gourmet twist.

BRUSCHETTA (v) \$16

Festive tomato and goat cheese bruschetta with chiffonade basil. Drizzled with balsamic glaze.

ORANGE CHICKEN PIECES (gf) \$18

Crispy rice flour-coated chicken pieces, smothered in a tangy orange sauce, sprinkled with toasted sesame seeds, and served with yellow rice.

SWEET & SPICY PISTACHIO HALOUMI (v) \$16

Crispy pan fried haloumi coated in crushed pistachios and drizzled with sweet chili glaze and lime.

SIZZLING STEAK & PRAWNS \$24

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

SWEET POTATO-HALOUMI-CRANBERRY SALAD (v)

\$18 Entrée

\$30 Main

Roasted sweet potato, haloumi and cranberry salad with mint dressing.

Main

LAMB SHANK (*gf*) \$38

Slow-braised lamb shank on rosemary-red wine sauce. Served with pumpkin mash and roasted vegetables.

300g PORK CHIMICHURRI \$39

Pan seared pork cutlet topped with chimichurri served with mashed sweet potato with coconut cream and corn salad.

DUCK (*gf*) \$39

Roasted five spice duck breast served with truffle mashed potato, and a caramelized pineapple and star anise glaze.

BARRAMUNDI \$39

Pan fried barramundi fillet served on fine ratatouille, saffron emulsion and potato.

CHRISTMAS HAM STEAK \$39

Brown sugar glazed ham steak served with roasted corn salad and sweet potato.

From The Grill

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

300g SIRLOIN \$58

200g EYE FILLET \$59

350g T BONE \$56

Add garlic prawns \$8

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

Sides

ARUGULA, PEAR AND PICKLED FENNEL SALAD (v) \$10

A refreshing salad topped with grated parmesan and drizzled with aged balsamic.

STEAMED SEASONAL VEGETABLES (v) (gf) \$10

Tossed in olive oil for a simple and healthy side.

CRUNCHY BEER BATTERED CHIPS \$10

Served with tomato sauce for a classic treat.

STEAMED WHITE RICE (v) \$7

For The Little Ones

Orange Chicken with rice. \$17

Spaghetti meatballs with garlic bread. \$17

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

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

Dessert

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.

EGGNOG PANNA COTTA \$16

Thickened cream and milk with a hint of brandy, topped with candied fruits. Served with vanilla bean gelato.

PAVLOVA \$16

Mango and mixed berry pavlova, served with passionfruit gelato.

LIQUEUR COFFEE \$14

Long black coffee topped with cream and your choice of:
Amaretto, Baileys, Frangelico, Jameson, Kahlua, or Tia Maria.