



The Pilbara Room



Beverages

White Wines

		Glass	Bottle
Deakin Estate Sauv Blanc	NSW	7	30
Taylors Hotelier Pinot Gris	SA	8	35
3 Tales Sauv Blanc	NZ	9	36
Taylors Estate Chardonnay	SA	10	42
Brown Brothers Moscato Sauv Blanc	VIC		36
Taylors Pinot Gris	SA		42
Catalina Sounds Sauv Blanc	NZ		45
Brown Brothers Winemaker's Fiano	SA		48
Brown Brothers Patricia Chardonnay	TAS		55

Rose Wines

		Glass	Bottle
Taylors Estate Pinot Noir Rose	SA	9	42

Red Wines

		Glass	½ Bottle	Bottle
Miles from Nowhere Cab Sauv	WA	7.5		32
Taylors Hotelier Shiraz	SA	8		35
Taylors Estate Pinot Noir	SA			42
Taylors Estate Shiraz	SA			42
Devil's Corner Pinot Noir	TAS			48
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	TAS		40

Beverages

Sparkling Piccolo 200ml

Bottle

Brown Brothers Cienna	VIC	12
Brown Brothers Moscato	VIC	12
Yellowtail Bubbles	NSW	12
Yellowtail Rose Bubbles	NSW	12

Beers

Asahi 3.5%		8
Great Northern Crisp 3.5% (Mid strength)		7
Great Northern Original (Full strength)		7.50
Carlton Dry		7.50
Peroni		8
Corona		9
James Squire Ginger Beer (Alcoholic)		10.50

Ale

James Squire 150 Lashes Pale Ale		7.50
Wilson Lost Sailor Dark Ale		8.50
Guinness		10.50

Cider

Somersby Apple Cider		9
Somersby Watermelon Cider		9

Spirits

Base Spirits & Mixer		9
Premium Spirits & Mixer		10
Liqueurs & Mixer		10.50

Entree

- Seared Scallops (gf)** \$19
Seared sea scallops on a bed of roasted cauliflower, parsnip, and pumpkin puree, finished with a luxurious champagne-bacon butter sauce and caramelized lime.
- Prawn Dumplings (gf)** \$19
Pan-fried prawn dumplings with spring onions and chili-garlic sauce, wrapped in rice paper and served on a refreshing cucumber, avocado, corn, and coriander salad, with honey rice wine soy sauce.
- Sweet Potato and Halloumi Fritters (v) (gf)** \$19
Oven-baked sweet potato and halloumi fritters, served with a refreshing coriander-lime dip.
- Orange Chicken (gf)** \$17
Crispy rice flour-coated chicken pieces, smothered in a tangy orange sauce, sprinkled with toasted sesame seeds, and served on a bed of fresh rocket leaves.
- Vegetable Spring Rolls (v)** \$17
Crispy spring rolls filled with sautéed green cabbage, carrots, and spring onions, served with a zesty lime-garlic-chili dipping sauce.
- Soup of the Day** \$16
Ask our friendly wait staff about today's homemade soup, served with a cheese crostini and a dollop of whipped cream.
- Double Cheese Garlic Bread (v)** \$12
Two slices of 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.

Main

Salmon Fillet *(gf)* \$38

Crispy skin salmon fillet served with a black mussel juice-coconut-lemongrass sauce, black and yellow rice, grilled asparagus, and caramelized lime.

Snapper Fillet *(gf)* \$38

Choice of tempura or pan-fried snapper fillet atop beer-battered chips, served with crispy onion rings, sugar snap peas, gherkins, capers, rocket salad, lemon wedge, and avocado yogurt sauce.

Duck Breast *(gf)* \$38

Crispy skin duck breast, presented with carrot puree, roasted beetroot, feta cheese, orange salad, and hoisin sauce.

Pork Cutlet Chimichurri *(gf)* \$38

300g pork cutlet marinated in chimichurri, served with a vibrant salad of corn, cabbage, cherry tomatoes, carrots, green capsicum, and a side of sweet potato puree.

Mango Chicken Curry - *Mild* \$36

Tender chicken thigh simmered in a creamy mango puree with red capsicum, served with jasmine rice and buttered naan flatbread. Fresh chillies on request.

Sweet and Sour Chicken \$35

Crispy chicken thigh pieces topped with a sweet and sour sauce, served with steamed rice and pickled vegetables.

Lamb Shank *(gf)* \$34

Slow cooked lamb shank in port wine, vegetables, and herbs served with mashed potato and steamed seasonal vegetables sprinkled with gremolata.

Teriyaki Tofu *(v) (gf)* \$28

Grilled marinated tofu in teriyaki sauce served with wholegrain rice, garnished with sesame seeds and sliced red chili.

From the Grill

300g SIRLOIN \$43

200g EYE FILLET \$48

Marinated Lamb Cutlet \$46

Add garlic prawns \$8

Sauces: red wine jus, roasted garlic, green peppercorn, mushroom, miso butter.

Served with seasonal vegetables and a choice of roasted herb garlic butter chat potatoes or chips.

Sides

Arugula, Pear & Pickled Fennel Salad (v) \$10

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

Steamed Seasonal Vegetables (v) (gf) \$8

Tossed in olive oil for a simple and healthy side.

Garlic Naan Bread (v) \$8

Homemade naan bread served with hummus.

Crunchy Beer Battered Potato Chips (v) \$8

Served with tomato sauce for a classic treat.

Steamed White Rice (v) \$4.50

Kids Menu \$16

Fish & Chips

Served with salad.

Cheeseburger

Served with chips, cucumber, tomato, and tomato sauce.

Pasta Bake

Macaroni with meaty sauce and cheesy topping served with lightly toasted garlic bread.

Vegetable Spring Roll (2) (v)

Served with tomato sauce.

Gelato

\$5

Two scoops of vanilla bean gelato served with a choice of caramel or chocolate sauce and sprinkles.

Dessert

Apple & Banana Fritters

\$15

Cinnamon-sugar dusted apple and banana fritters, served with coconut gelato.

Peanut Butter Brownies

\$15

Rich peanut butter-stuffed brownies drizzled with choco-peanut butter sauce, served with cappuccino gelato.

Crême Brulee *(gf)*

\$14

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

Crêpe Suzette

\$14

Delicate French crêpes cooked in caramelized orange liqueur, served with whipped cream, candied orange zest, and orange segments.

Barista Coffee

\$6

Flat white, Cappuccino, Latte, Mocha.

Liqueur Coffee

\$14

Long black coffee topped with cream and your choice of:

Amaretto

Baileys

Frangelico

Jameson

Kahlua

Tia Maria

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