

Room Service Menu

(08) 9173 1044

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.
- 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.
- 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

- 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.
- LFC - Leo's Fried Chicken (gf)** \$38
Deep fried marinated pieces of chicken thigh served with gravy, mashed potato, green peas and corn on cob.
- Fish & Chips** \$35
Pan-fried or tempura battered snapper fillet served with chips or mashed potato and garden salad or steamed vegetables, lemon wedge and garlic aioli or tartare sauce.

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.

Cheeseburger

\$25

Grilled cheeseburger topped with lettuce, home made tomato chutney, sliced tomato, sliced beetroot, gherkins, bacon, cheese and fried egg, served on a brioche bun with chips and tomato sauce.

“Pilbara Room” Club Sandwich

\$25

Grilled club sandwich. Lettuce, avocado, chicken, ham, cheese, egg and mayo. Served with chips.

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.

Baked Macaroni

Baked macaroni with meaty sauce, hearty noodles 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.

Crème Brulee (gf)

\$14

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