



# *The Pilbara Room*

# 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
Yellowtail Bubbles	NSW	12
Yellowtail 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
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## 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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## 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) \$12

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.

## SIZZLING STEAK & PRAWNS \$24

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

## SALT AND SZECHUAN PEPPER SQUID (gf) \$22

Deep fried or pan seared squid on a bed of cucumber and coriander, mint, parsley, basil and roquette salad tossed in nam jim. Sprinkled with crushed peanuts, served with wasabi aioli and caramelized lime.

## PRAWN BALL \$22

Crispy prawn balls (3) rolled on shredded spring roll wrapper served with garlic sweet chili sauce.

## SCALLOPS (gf) \$22

Pan-seared scallops presented on charred corn and herbs salad, drizzled with avocado cilantro and lime sauce, and caramelized lemon wedge.

## 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.

## SPICED CAULIFLOWER AND CHICKPEAS (v) \$18 Entrée

Spiced roasted cauliflower and chickpeas with dried cranberries, toasted pine nuts, slivered almond and chopped herbs (parsley and thyme), and sweet chili-garlic sauce.

\$30 Main

## CRUMBED CAMEMBERT \$18

Panko crumbed Camembert cheese served with tangy plum sauce and apple wedges and grapes.

## PEAR SPINACH SALAD (gf) \$18

Pear spinach salad with pecans, dried cranberries, crumbed fetta, and pomegranate drizzled with maple lemon Dijon mustard dressing.



# Main

- BBQ PORK BELLY STRIPS (gf)** **\$30**  
Marinated pork belly strips served with orange carrots, pickled daikon-celery, and roasted sweet potato.
- SURF & TURF HPH WAY (gf)** **\$53**  
Grilled double cut lamb cutlet marinated with garlic rosemary served with spiced prawns over savoury yellow rice.
- GARLIC PARMESAN CHICKEN BREAST (gf)** **\$38**  
Grilled chicken breast coated with garlic parmesan cheese, served on honey-bacon roasted potato, asparagus and parmesan-mustard sauce.
- DUCK BREAST (gf)** **\$39**  
Grilled duck breast served with glazed orange carrots, sour cream mashed potato and orange honey sauce.
- BARRAMUNDI (gf)** **\$39**  
Pan-seared barramundi fillet served on crispy Cajun potato, garlic green beans and red capsicum cream, drizzled with red wine gastrique.
- SALMON FILLET** **\$39**  
Crispy skin pan-seared salmon fillet topped with pickled fennel and caperberries served with asparagus risoni, sundried tomato and saffron beurre blanc.

## 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      \$55  
200g EYE FILLET   \$56  
350g T BONE       \$53  
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 (gf)** **\$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) (gf)** **\$7**

**SAVOURY RICE** **\$9**

Spiced yellow rice with diced red capsicum and onion.

## For The Little Ones (12yrs and under)

Spaghetti meatballs with garlic bread. **\$17**

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

Orange Chicken with rice. **\$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.

## WHITE CHOCOLATE PANNA COTTA

\$16

Served with raspberry sorbet.

## ALFAJORES

\$16

Buttery sandwiched cookies filled with dulce de leche and coated in white chocolate. Topped with chopped nuts and toasted moist coconut flakes. Served with either cappuccino gelato or your choice of coffee.

## LIQUEUR COFFEE

\$14

Long black coffee topped with cream and your choice of:

Amaretto, Baileys, Frangelico, Jameson, Kahlua, or Tia Maria.