



THE  
**PILBARA**  
ROOM

## ENTREE

Soup of the Day Served with toasted Turkish bread	\$10	Chicken Satay Tender chicken loin cooked in Javanese spices served with peanut sauce and pickled crudite salad and ginger pilaf rice	\$15
Garlic & Herb Bread (v) Slices of Vienna bread toasted with garlic-parsley butter and balsamic glaze	\$6	Mediterranean Bruschetta (v) Cherry tomatoes, capsicum, Kalamata olives and ricotta cheese tossed with basil pesto topped on lightly toasted Vienna bread drizzled with balsamic glaze	\$10
Pilbara Room Salad on a Basket (v) (gf) Shredded iceberg lettuce on a tortilla basket, topped with capsicum, red onion rings, corn kernels, tomato, cucumber and avocado tossed in a lime and coriander vinaigrette	\$10	Calamari Provencale Pineapple cut squid sauteed in Provencale sauce served with rocket salad and lightly toasted Turkish bread	\$16
Chicken Prawns	\$12 \$14	Creamy Garlic & Sweet Chilli Tiger Prawns (gf) Sauteed tiger prawns on creamy garlic and sweet chilli sauce served with salad and rice	\$19
Caesar Salad with a Twist Cos lettuce on Caesar dressing presented with prosciutto, garlic-Parmesan cheese stick and poached egg	\$10	Panko Crumbed Camembert (v) Lightly crumbed Camembert cheese served with spicy plum sauce and garden salad	\$13.5
	Entrée	Main	
Chicken Prawns	\$12 \$14	\$20 \$22	

For any other enquiries or extra wishes please speak to your friendly restaurant staff.



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## MAINS

Inspiration from the Sea (gf) Pan seared marinated king snapper, prawns, scallops and mussels served over pesto mashed potato and tomato salsa	\$39	Napoleon of Roasted Butternut Pumpkin (v) (gf) Roasted butternut pumpkin layered with fine ratatouille presented on potato noodles and drizzled with pesto oil and balsamic reduction	\$25
Cook Point Wild Barramundi (gf) Grilled: Grilled marinated barramundi served on ratatouille, potato noodles with a balsamic reduction Battered: Beer battered barramundi served with green garden salad or seasonal vegetables, chipped potatoes and tartare sauce	\$39	Vegetarian Dish of the Day (v) Please ask your waitperson for chef's choice of the day	\$25
Stuffed Atlantic Salmon Crispy skin Atlantic salmon fillet stuffed with spinach cream cheese over a citrus risotto, served with stringless beans and Champagne mousseline	\$39	Pasta of the Day Served with Parmesan flakes and garlic bread. Please ask your waitperson for today's special	\$25
Chicken Maryland Grilled quarter chicken leg accompanied with sauteed soba noodles and drizzled with teriyaki sauce	\$39	Curry of the Day Served with vegetables or salad, steamed basmati rice, mango chutney and pappadum	\$30
Scotch Fillet of Beef (gf) Grilled scotch fillet of beef served with seasonal vegetables, roasted rosemary potato and steak Diane sauce	\$43	Sides	
BBQ American Pork Ribs Grilled barbeque pork ribs presented with daikon salad, corn on the cob and onion rings	\$43	Steamed white rice	\$4.5
Surf & Turf (Pilbara Room's Signature Dish) Grilled sirloin of beef and prawns on a creamy garlic sauce served with forked potato and broccoli	\$43	Creamy potato mash	\$7
Braised Lamb Shank (gf) Slow cooked braised lamb shank in port wine sprinkled with gremolata on sweet mashed potato and steamed vegetables	\$35	Beer battered Chips	\$7
		Deep fried onion rings	\$4
		Seasonal steamed vegetables	\$8
		House side salad	\$5

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## DESSERT

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White Chocolate & Pistachio Nut Brownies \$12

Served with cappuccino ice cream

Crème Brulee \$12

Served with fresh cream & berries

Sticky Date Pudding \$12

Smothered in butterscotch sauce served with vanilla ice cream and whipped cream

Cheesecake of the Day \$12

Chef's special house-made cheesecake of the day

Dessert Cheese Platter \$12 / \$22

Honey drizzled cheese with apple and figs

## KIDS MENU \$12

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Chicken nuggets and chips served with vegetables or salad

Pasta bolognese with toasted bread

Grilled sausages and chips served with vegetables or salad

Mini cheese burger served with chips

Chicken drumettes and chips with vegetables or salad