

Entrée

Wild Rabbit Rilette

18.00

House made rabbit rilette cooked in white wine with grain mustard, green peppercorns and served with toasted sourdough

Norwegian Salmon Gravadlax

19.00

Fillet of salmon cured twice with citrus and spices, then Dijon mustard and fresh dill. Served with chilled tiger prawns and wasabi mayonnaise

Exmouth Prawns

20.00

Foamed mushroom and basil veloute with Exmouth prawns and lobster mousse

Chorizo Terrine

18.00

Chorizo, free range chicken and ham hock terrine with pickled garden vegetables

Tasmanian Scallops

21.00

Seared scallops glazed with sherry, shredded cos leaves, white anchovies, parmesan and crispy pancetta

Eco Beach Salad

17.00

Heirloom tomatoes, watermelon, asparagus, grapefruit, mint, coriander and feta cheese

Mains

Rib and Rump

42.00

Jarrah smoked beef short rib cooked for 12 hours and aged chargrilled rump with celeriac puree, red wine jus and mint pesto

Threadfin Salmon

38.00

Butter roasted local threadfin salmon with charred sweetcorn and basil salsa, citrus fruits and pumpkin puree

Venison Sirloin

42.00

Gin roasted venison with shitake mushroom fricassée, roasted beetroot, pea and mint arancini and red wine jus

Beef & Mushrooms

45.00

Chargrilled eye fillet of Cape Leeuwin beef, potato fondant, mushrooms and artichokes with red wine jus

Linley Valley Pork

40.00

Pork belly braised slowly overnight then grilled and served with sage and pancetta mash, beetroot crisps and sweet cider jus

Lamb Two Ways

44.00

Seared rump of lamb, confit shoulder croquette, broad bean yoghurt, roasted beetroot puree, charred leeks and red wine sauce

Vegetarian Tasting Plate

32.00

A selection of vegetarian flavours derived from our current menu

Sides

8.50

Thick cut chips or fries with aioli

Garden salad with balsamic dressing

Onion rings with BBQ sauce

Wedges with sour cream and sweet chilli



RAMADA®



ECO BEACH
RESORT

Welcome to Jacks Bar & Restaurant