

Jack's Restaurant Dinner Menu

5.30pm to 7.30pm

Entrée

Tasmanian Salmon Gravadlax \$19

Fillet of salmon cured with citrus and spices, house made pickles, cauliflower, herbs & shoots

Exmouth Prawns \$23

Harissa style pan roasted prawns, garden chili's, chorizo and crusty bread

Jack's Plate \$21

Tartare of beef fillet with red onion, pepper, capers & mustard / Sashimi of salmon with wasabi mayonnaise, pickled ginger & crostini

Eco Beach Salad \$17.50

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

Mushroom Arancini \$16

Sautéed wild mushroom arancini with pickled vegetables, micro herbs & mushroom aioli

Mains

Rib and Rump \$ 43

Jarrah smoked beef short rib cooked for 12 hours and aged chargrilled rump with garlic mash, pickled beets & port jus

Threadfin Salmon \$38

Butter poached local threadfin salmon with shellfish broth, baby vegetables & fried potato starch

Beef & Mushrooms \$45

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

Linley Valley Pork \$40

Caramelised pork belly with stewed pear, carrot & ginger puree, mustard mash, spicy chorizo & apple jus

Peri Peri Chicken \$38

Grilled chicken with garlic mash, pineapple salsa, cucumber & mint yoghurt

Pumpkin & Quinoa Gnocchi \$30

Smoked pumpkin with fried quinoa & parmesan gnocchi with water cress

Vegetarian Tasting Plate \$32

A selection of vegetarian flavours specially chosen by the chef each day

Sides \$8.5

Thick cut chips or fries with aioli
Garden salad with balsamic dressing
Onion rings with BBQ sauce
Wedges with sour cream and sweet chilli
Steamed seasonal vegetables