

Draught Beer & Cider	425 ml	570 ml
Hahn Super Dry	9	11
Hahn Super Dry 3.5	8	10
James Squire '150 Lashes' Pale Ale	10	12
James Squire 'Orchard Crush' Cider	9	11
Little Creatures 'Elsie' WA Ale	10	12
Furphy Refreshing Ale	9	11

Bottled Beer & Cider

Hahn Premium Light	7	Matso's Ginger Beer	11
Hahn 3.5	7	Matso's Mango Beer	10
Hahn Super Dry	8	Matso's Bishops's Best Dark Lager	10
Heineken	9	Matso's Hit the Toad Lager	10
Corona	10	White Rabbit Dark Ale	10
Stella Artois	10	Eagle Bay W.A. Lager	9
Kirin Ichban	10	James Squire 150 Lashes Pale Ale	9
Little Creatures Pale Ale	10	James Squire Chancer Golden	9
Little Creatures Rogers	10	XXXX Summer	8
James Boags Premium	10	XXXX Gold	7
Custard & Co Vintage Apple	9	5 Seeds Crisp Apple or Pear	8

Non-Alcoholic

Soft Drink Coke, Coke Zero, Sprite, Fanta, Solo, Bundaberg Ginger Beer	4
Milkshake Chocolate, Strawberry, Vanilla, Caramel, Banana	8
Juice Apple, Orange, Pineapple, Tomato, Cranberry	5
Spring Water Nu Pure Still 600ml, Nu Pure Still 1.5L	5/8
Mineral Water Waterfords Sparkling 600ml	5
Virgin Mary Tomato Juice, Lemon, Worcestershire, Tabasco & pepper	8
Virgin Mojito Lime, mint & soda water	10
Mango Passion Mango & Passionfruit blended over ice	10

Cocktail

Aperol Spritz Aperol, sparkling wine, soda & orange	17
Bloody Mary Smirnoff Vodka, tomato juice, tabasco, worcestershire & pepper	17
Dark & Stormy sailor jerry spiced rum, fresh lime, matso's ginger beer	19
Espresso Martini Smirnoff Vodka, Kahlua, vanilla & espresso	19
Kimberley Sunset Smirnoff Vodka, Malibu, passionfruit, lychee & soda	18
Mango Passionfruit Frozen Daquiri Bacardi Rum, mango & passionfruit	18
Margarita Jose Cuervo Tequila, Cointreau, lime juice, salt	18
Mojito Bacardi Rum, brown sugar, lime, mint & soda	18
Negroni West Winds Gin, Campari, Martini Rosso & orange	19



White & Sparkling by the Glass

Eco Beach House Sparkling NV, VIC	8
Eco Beach House Sauvignon Blanc 2017, Frankland River, WA	8
Endless Pinot Grigio 2017, King Valley, VIC	9
Plantagenet 'Angevin' Riesling 2017, Mt. Barker, WA	9
Nannup Ridge 'Firetower' Sauvignon Blanc , 2017, Nannup, WA	10
Plantagenet 'York' Chardonnay 2016, Mt. Barker, WA	11

White & Sparkling by the Bottle

Sparkling

Eco Beach House Sparkling NV, VIC	36
Azahara Moscato NV, Murray Darling, VIC	38
Endless Sparkling NV Blanc de Blancs, VIC	40
Dal Zotto Prosecco NV, King Valley, VIC	42
Willow Bridge Estate 2014 Blanc de Blancs, Geographe, WA	48

Riesling & Pinot Grigio

Endless Pinot Grigio 2017, King Valley, VIC	40
Plantagenet 'Angevin' Riesling 2017, Mt. Barker, WA	44
De Bortoli 'La Boheme' Riesling 2015, Yarra Valley, VIC	49
Rockbare 'Single Vineyard' Riesling 2017, Clare Valley, SA	54

Sauvignon Blanc & Blends

Eco Beach House Sauvignon Blanc 2017, Frankland River, WA	36
Nannup Ridge 'Firetower' Sauvignon Blanc 2017, Nannup, WA	46
Kingston Estate Sauvignon Blanc , Adelaide Hills, SA	50
Cullen SBS 2017, Margaret River, WA	59
Shaw + Smith Sauvignon Blanc 2017, Adelaide hills, SA	62

Chardonnay

Plantagenet 'York' Chardonnay 2016, Mt. Barker, WA	52
Amelia Park Chardonnay 2016, Margaret River, WA	60



Red & Rose by the Glass

Nannup Ridge 'Firetower' Tempranillo Rose 2017, Nannup, WA	9
Eco Beach House Cabernet Merolt 2016, Frankland River, WA	8
Endless Shiraz 2016, Heathcote, VIC	9
Amelia park 'Trelis Range' Cabernet Merlot 2016, Margaret River, WA	9
Snake & Herring 'Wide Open Road' Pinot Noir 2016, Great Southern, WA	10

Red & Rose by the Bottle

Rose

Nannup Ridge 'Firetower' Tempranillo Rose 2017, Nannup, WA	39
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Pinot Noir

Snake & Herring 'Wide Open Road' Pinot Noir 2016, Great Southern, WA	46
Cake Wines Pinot Noir 2017, Adelaide Hills, SA	48
Tamar Ridge Pinot Noir 2015, Tamar Valley, TAS	59

Tempranillo & Blends

Nannup Ridge 'Firetower' Shiraz Malbec Tempranillo 2017, Nannup, WA	49
Running with Bulls Tempranillo 2016, Barossa Valley, SA	52

Shiraz

Endless Shiraz 2016, Heathcote, VIC	40
Credaro 'Five Tales' Shiraz 2016, Margaret River, WA	44
Whistler 'Shiver Down My Spine' Shiraz 2015, Margaret River, WA	54
The Other Wine Co. Shiraz 2015, Margaret River, WA	54

Cabernet Sauvignon & Blends

Eco Beach House Cabernet Merlot 2016, Frankland River, WA	36
Amelia park 'Trelis Range' Cabernet Merlot 2016, Margaret River, WA	42
Willow Bridge Estate 'Dragonfly' Cabernet Merlot 2015, Geographe, WA	52
Plantagenet 'Aquitaine' Cabernet Sauvignon 2017, Great Southern, WA	54
Penny's Hill 'Edwards Road' Cabernet Sauvignon 2017, McClaren Vale, SA	62
Cullen Cabernet Merlot 2016, Margaret River, WA	82



Jack's Restaurant Breakfast Menu

Served from 7am to 10am

Bush Benedict 24

Pulled baked ham, wilted baby spinach, toasted Turkish bread, soft poached eggs, native lemon aspen & hollandaise

Banana Bread 12

Banana Bread, runny cream & maple whipped butter

Brekky Burrito 18

Spicy beans, bacon, fried eggs, jalapeños & gruyere cheese sauce

Eggs on Toast 13

Eggs scrambled, poached or fried with toasted Turkish bread

Big Breakfast 25

Streaky bacon, local chorizo, roasted vine cherry tomatoes, house beans, hash browns, poached, fried or scrambled eggs & toasted Turkish bread

Eco Logical 16

Charred corn salsa, roasted vine cherry tomatoes, poached eggs, toasted Turkish bread, native lemon aspen hollandaise & basil oil

Quinoa Fruit Salad 16

Quinoa, honey, fresh berries, watermelon, kiwi, pineapple, labneh, lime

Blueberry Pancakes 16

Vanilla pancake stack, blueberry compote, flaked almonds, vanilla icecream

Granola 17

Pecan, coconut & dark chocolate clusters, mango, labneh & almond milk

Extras

bacon, chorizo, avocado 6

hash browns, beans, tomato, spinach, egg, mushroom 4

Coffee Espresso, Long Black, Macchiato	4
Flat White, Cappucino, Latte, Chai Latte, Hot Chocolate	5
Iced Coffee, Iced Chocolate	8
Juice Apple, Orange, Pineapple, Tomato, Cranberry	5
Tea English Breakfast, Earl Grey, Peppermint, Green, Chamomile	5
Smoothie Mango, Mixed Berry, Pineapple	9



Jack's Restaurant Lunch Menu

served daily from 12.00pm – 2.30pm

Japanese Fried Chicken Burger 22

black sesame fried chicken, wakami, pickled cucumber, avocado, wasabi aioli, milk bun

House Rolled Beef Burger 23

ground premium chuck steak, charred bacon, swiss cheese, cos, tomato, lemon myrtle aioli, bush basil chutney, damper roll

Cauliflower Burger 20

panko crumbed cauliflower, sliced iceberg lettuce
truffle aioli, milk bun

Philly Cheese Steak 22

shaved ribeye, mozzarella cheese, sautéed onion and peppers, marinara sauce, house ciabatta

~ All burgers served with house cut fat fries & cucumber ribbon salad~

Barramundi Tacos 19

cider battered barramundi, pico de gallo, smashed avocado, smoky paprika yoghurt, sweet potato fries

Prawn Salad 19.5

sautéed king prawns, broccolini, bok choy, green mango, rice noodles, sesame oil, lime, coriander, ginger, dashi

Spiced Broccoli Salad 18

roast broccoli in Australian bush spices, sugar snap peas, red onion, rocket, wild quinoa, toasted almonds, lime, rocket pesto

Crocodile Tail 20

black salt & bush pepper crocodile, grilled courgette salad with watercress and a mint chilli dressing

Chicken Salad 18

crispy chicken, cherry tomatoes, ginger, eschallots, spring onion, roast peanuts, nam-jim dressing



Jack's Restaurant Dinner Menu

served daily from 5.30pm

Entrée

Taste of the Kimberley 38

a collection of flavours from the north west of Australia including Matso's beer damper, beetroot hummus, smokey cashew salsa, cold smoked barramundi, scallop ceviche & bush spiced crocodile – serves two

Pork Belly 19

twice cooked pork belly, pickled kohlrabi & red cabbage salad, pomegranate reduction

Jalapeno Poppers 18

goats cheese filled jalapenos, coriander, jalapeno jam, chimichurri, smoky paprika yoghurt

Lamb Backstrap 19

saltbush smoked Western Australian lamb, Kimberley dukkah crisp, candy beets, crème fraiche, river mint

Scallop Ceviche 21

citrus infused scallops, pickled karkalla, beet poached orange, sunflower shoots, red shiso, charcoal & black sesame grissini, citrus dressing

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The Kimberley landscape lends itself to alluring colour comprising of deep orange earth, green foliage, wood charred remains and crisp seascape. All elements which inspired us and this dish

Main

Barramundi 39

local Wyndham barramundi fillet, cucumber consommé, charred spring onions, oyster mushrooms, chervil & mushroom wonton, wasabi oil, micro chervil

Kangaroo Fillet 38

medium rare grilled kangaroo fillet, butternut puree, toasted almond, rocket & fennel salad, sweet potato, roo & chive spring roll

Duck Breast 37

sous vide duck breast, fennel & wattle seed jam, scordallia, mustard flowers, star anise master stock glaze

Spanish Mackerel 39

blackened Spanish mackerel, broad bean, pea and asparagus salad, white anchovies, Barossa Valley blood sausage, red pepper oil

Lamb Rump 38

seared lamb rump, worcestershire baby sweet potato, vodka and tomato reduction, chorizo crumb, pencil leeks, sunflower shoots

Seafood Linguini 37

linguini, grilled octopus, king prawns, blue swimmer crab, scallops, heirloom cherry tomatoes, bush basil rose sauce, Grana Padano

Beef Rib Eye 44

300g rib eye on half bone, shaved zucchini & squash salad, fermented parsley, roast heirloom baby carrots, gubinge jus

Risotto 35

red wine risotto, purple carrot, seared baby eggplant, tempura sage, confit Jerusalem artichoke, braised red cabbage heart

Mushroom & Polenta 35

stir fried king oyster and enoki mushrooms, creamy polenta, mushroom broth, brined radishes, porcini dust

Sides 8

Broccolini sautéed with beurre noisette, flaked almonds

Fat Fries fat cut fries, bush spices, chipotle aioli

Witlof Salad witlof, rocket, heirloom tomatoes, red wine vinegar, olive oil

Smashed Chats crispy smashed potatoes, garlic oil, grana padano

Dessert

Coconut & Chia 18

coconut & chia pudding, braised lotus root, meringue, Malibu & pandan spheres, coconut ice cream

Sweet Potato & Pecan 18

sweet potato cheesecake, brownie soil, candied pecan, sweet potato ganache, basil glass

Citrus & Chocolate 18

steamed chocolate pudding, lime curd, lemon sorbet, orange glaze, white chocolate crumb

Berry & Vanilla 18

raspberry panna cotta, vanilla sponge, blackberry strap, vanilla bean ice-cream, strawberry compote

Cheese & Honey 22

brie & mature cheddar drizzled in local Shamrock Gardens honey, toasted walnuts, toasted crostini, pear, apple & strawberry compote

Affogato 18

espresso, vanilla bean ice-cream, biscotti & your choice of liqueur

Galliano, Frangelico or Kahlua

