

### Draught Beer & Cider

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

### Bottled Beer & Cider

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

### Non-Alcoholic

<b>Soft Drink</b> Coke, Coke Zero, Sprite, Fanta, Solo, Bundaberg Ginger Beer	4
<b>Milkshake</b> Chocolate, Strawberry, Vanilla, Caramel, Banana	8
<b>Juice</b> Apple, Orange, Pineapple, Tomato, Cranberry, Pink Grapefruit	5
<b>Spring Water</b> Nu Pure Still 600ml, Aussie Pure Still 1.5L	5/8
<b>Mineral Water</b> Nu Pure Sparkling 500ml, Wild One 750ml	5/10
<b>Virgin Mary</b> Tomato Juice, Lemon, Worcestershire, Tabasco & pepper	8
<b>Virgin Mojito</b> Lime, mint & soda water	10
<b>Mango Passion</b> Mango & Passionfruit blended over ice	10

### Cocktail

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



## White & Sparkling by the Glass

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

## White & Sparkling by the Bottle

### Sparkling

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

### Riesling, Pinot Grigio & Pinot Gris

<b>Kingston Estate Pinot Gris</b> 2017, Adelaide Hills, SA	38
<b>Endless Pinot Grigio</b> 2017, King Valley, VIC	40
<b>Plantagenet 'Angevin' Riesling</b> 2017, Mt. Barker, WA	44
<b>Rockbare 'Single Vineyard' Riesling</b> 2017, Clare Valley, SA	54

### Sauvignon Blanc & Blends

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

### Chardonnay

<b>Plantagenet 'York' Chardonnay</b> 2016, Mt. Barker, WA	55
<b>Amelia Park Chardonnay</b> 2016, Margaret River, WA	60



## Red & Rose by the Glass

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

## Red & Rose by the Bottle

### Rose

<b>Nannup Ridge 'Firetower' Tempranillo Rose</b> 2017, Nannup, WA	39
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### Pinot Noir

<b>Snake &amp; Herring 'Wide Open Road' Pinot Noir</b> 2016, Great Southern, WA	46
<b>Cake Wines Pinot Noir</b> 2017, Adelaide Hills, SA	48
<b>Crittenden Estate 'Geppetto' Pinot Noir</b> 2017, Mornington Peninsula, VIC	56

### Shiraz & Blends

<b>Endless Shiraz</b> 2016, Heathcote, VIC	40
<b>Credaro 'Five Tales' Shiraz</b> 2016, Margaret River, WA	44
<b>Nannup Ridge 'Firetower' Shiraz Malbec Tempranillo</b> 2017, Nannup, WA	49
<b>The Other Wine Co. Shiraz</b> 2015, Adelaide Hills, SA	54
<b>Whistler 'Shiver Down My Spine' Shiraz</b> 2015, Barossa Valley, SA	65

### Cabernet Sauvignon & Blends

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

# Jack's Restaurant Breakfast Menu

Served from 7am to 10am

## Bush Benedict 24

pulled baked ham, home grown rocket, toasted turkish bread, soft poached eggs, native lemon aspen & hollandaise

## Banana Bread 12

banana bread, runny cream & maple whipped butter

## Brekky Burrito 18

ppicy 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 ice-cream

## Granola 17

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

## Extras

bacon, chorizo, avocado **6**

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

<b>Coffee</b> Espresso, Long Black, Macchiato	4
Flat White, Cappucino, Latte, Chai Latte, Hot Chocolate	5
Iced Coffee, Iced Chocolate	8
<b>Juice</b> Apple, Orange, Pineapple, Tomato, Cranberry, Pink Grapefruit	5
<b>Tea</b> English Breakfast, Earl Grey, Peppermint, Green, Chamomile	5
<b>Smoothie</b> 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

### **Veggie Burger 20**

chickpea & bean burger, iceberg lettuce, american mustard, pickles, ciabatta roll

### **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 prawns, papaya, sushi rice, cherry tomatoes, mint & chilli

### **Spiced Cauliflower Salad 18**

roast cauliflower 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, kangaroo & chive spring roll

### **Duck Breast 37**

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

### **Spanish Mackerel 39**

blackened spanish mackerel, broad bean, pea & asparagus salad, white anchovies, barossa valley blood sausage, red pepper oil

### **Lamb Rump 38**

seared lamb rump, worcestershire baby sweet potato, vodka & tomato reduction, chorizo crumb, home grown silverbeet, sunflower shoots

### **Seafood Linguini 37**

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

### **Eye Fillet 44**

eye fillet steak, 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 & 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, ginger cookie & your choice of liqueur

Galliano, Frangelico or Kahlua

