



Jack's Restaurant Breakfast Menu

Served from 8am to 10am

Bush Benedict 24 (gfo)

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

Brekky Burrito 20

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

Chocolate Chai Pancakes 18 (v)

fluffy chocolate pancake stack, chai syrup, vanilla ice-cream

Big Breakfast 25 (gfo)

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

Eco Logical 18 (v,gfo)

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

***Eggs on Toast 14** (v,gfo)

eggs scrambled, poached or fried with toasted turkish bread

***Quinoa Fruit Salad 17** (v,gf)

quinoa, shamrock gardens honey, fresh berries, watermelon, kiwi, pineapple, labneh yogurt

***Chia Pudding 17** (v,gf)

almond milk-soaked chia, toasted coconut, fresh berries, pear and raspberry compote

Extras

bacon, chorizo, avocado **6**

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

Espresso Coffee

espresso, long black, macchiato **4**

flat white, cafe latte, cappuccino, hot chocolate **5**

iced coffee, iced chocolate **8**

Tea 4

english breakfast

earl grey

peppermint

green

chamomile

Juice 5

orange

apple

pineapple

cranberry

tomato

grapefruit

Fruit & Yoghurt Smoothie 9

mango

mixed Berry

Jack's Restaurant Lunch Menu

served daily from 12.00pm – 2.00pm

Japanese Fried Chicken Burger 23

black sesame fried chicken – wakame - pickled cucumber - avocado,
wasabi aioli - milk bun - house fat fries – rocket salad

Smoked Brisket Burger 24

sliced smoked brisket - red cabbage slaw - chipotle aioli - house bbq
sauce - milk bun - fat fries - rocket salad

Puffed Bruschetta 22 (v)

Persian fetta – cherry tomato - basil – charred peppers - sticky balsamic – puff pastry

Barramundi Tacos 22

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

Four Grain Salad 20 (v)

barley - quinoa - long grain rice - toasted buckwheat - fresh herbs - roasted sweet
potato - baby spinach – lime mint and chilli dressing

Tuna Nicoise Salad 23 (gf)

char seared tuna - tomato - kalamata olives - cos lettuce - white anchovies - chat
potato - hardboiled egg - traditional nicoise dressing

Crispy Beef Salad 21 (gf)

crispy fillet beef - cherry tomatoes - ginger - coriander - eschallots - spring onion -
roast peanuts - nuoc cham dressing

Jack's Restaurant Dinner Menu

served daily from 5.30pm

The Kimberley landscape lends itself to alluring colour, comprising of deep orange earth, green foliage, wood charred remains and crisp seascape; all elements which have inspired us and our menu

Entrée

Taste of the Kimberley 39 (gfo)

a collection of flavours from the north west of Australia including Matso's beer damper, cold smoked barramundi, scallop ceviche, bush spiced crocodile, kangaroo bresaola, tomato and karkalla chutney – serves two

Duck Spring Roll 19

confit and pulled duck spring roll, radish and rice noodle salad, chinese plum sauce (df)

Jalapeno Poppers 18 (v)

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

Crispy Croc 19 (gf, df)

black salt crocodile, pickled kohlrabi & red cabbage salad, sesame and soy dressing

Scallop Ceviche 21 (gfo, df)

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



Main

Barramundi 39

Cone Bay barramundi fillet, pea crust, barley and pearl cous cous salad, lime and pea puree

Hay Smoked Chicken 37

half-crown smoked chicken, corn gnocchi, grilled asparagus, corn curd, noisette veloute

Lamb Barbacoa 38 (gf)

slow roasted lamb shoulder in beer and Mexican spices, tomatillo salsa, spicy red rice, coriander cream

Spanish Paella 40 (gf)

muscles, tiger prawns, prosciutto, chicken, rice, traditionally served in a paella pan

Pork Belly 38 (gf, df)

cider spiced twice cooked pork belly, white bean and cherry tomato cassoulet, apple and bush basil gremolata

Cheek 'n' Brisket 43

slow braised beef cheek, smoked brisket and mushroom ravioli, truffle mash, leek fondant

Vegetarian 36 (v)

our vegetarian option will be offered nightly

Sides 8

Beans sautéed with beurre noisette, flaked almonds (v,gf)

Fat Fries fat cut fries, bush spices, garlic aioli (v)

Rocket Salad rocket, heirloom tomatoes, red wine vinegar, olive oil (v,gf)

Smashed Chats crispy smashed potatoes, garlic oil, grana padano (v)

Dessert

Kimberley -Eton- Mess 18

strawberry gum meringue, lemon myrtle cream, passionfruit, strawberries, blueberries, dehydrated mango (v,gf,dfo)

Citrus & Choc 18

steamed orange pudding, chocolate anglaise, lemon sorbet, brownie crumb, candied zest (v)

Frozen Hazelnut Mousse 18

chocolate biscuit, hazelnut mousse, vanilla ice-cream, hazelnut and chocolate ganache, Frangelico syrup (v)

Affogato 18

espresso, vanilla ice-cream, ginger cookie & your choice of liqueur:

Baileys, Frangelico or Kahlua

