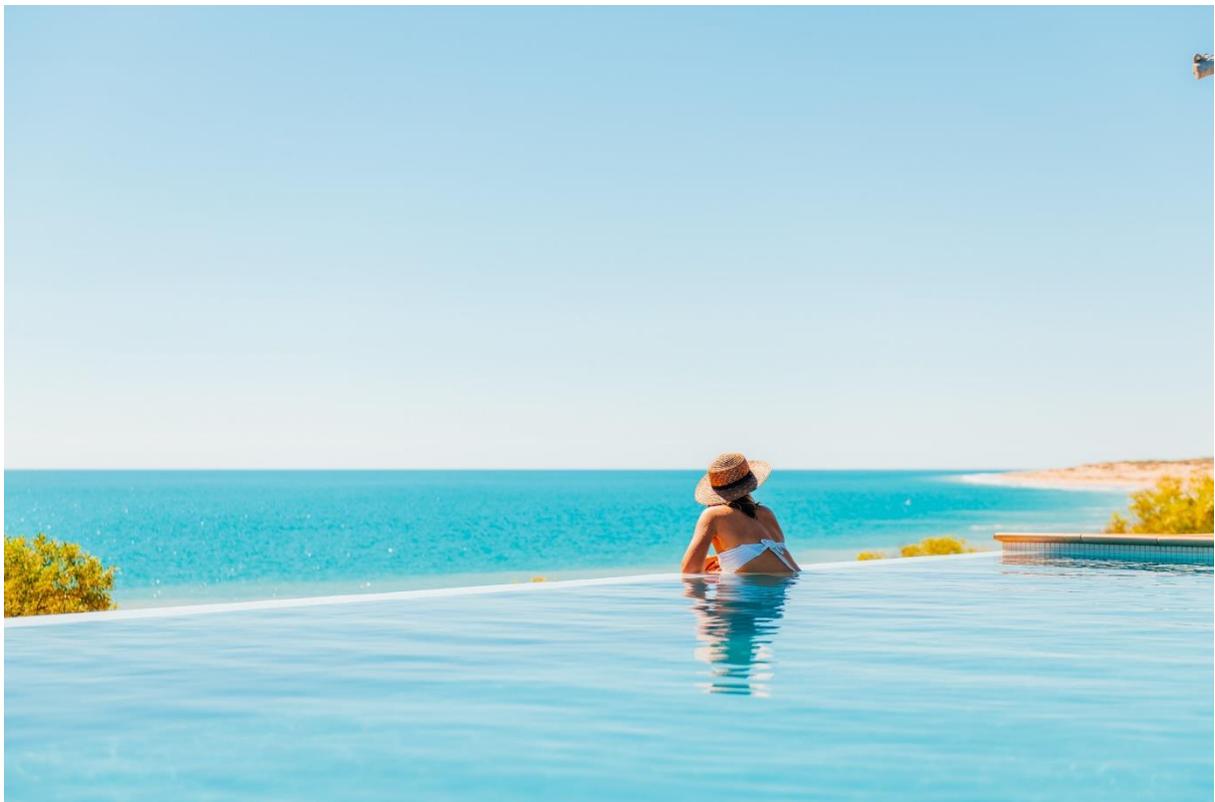


RAMADA[®]

RESORT BY WYNDHAM
ECO BEACH BROOME

Jack's Bar & Restaurant Menu



“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” – Chef Luke Sutherland

#JacksEcoBeach

Breakfast Menu

Served daily from 8am to 10am.

Eggs on toast 14 (gfo, dfo, v)

2 eggs cooked how you like them on toasted Turkish bread

Fruit salad 17 (gf, dfo, v)

Seasonal fruit, fresh berries, mint, labneh yogurt

Granola 18 (gf, dfo, v)

Coconut, raisin, hazelnut granola with fresh milk & strawberries

Pancake stack 18 (v)

Fluffy cinnamon pancakes, vanilla ice cream, maple syrup, blueberry & Davidson plum compote

B.L.A.T 19 (gfo, dfo, vo)

Bacon, lettuce, avocado, tomato on buttered sourdough

Eco logical 19 (gfo, dfo, v)

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

Zucchini fritters 19 (gf, df, v)

Zucchini & sunflower seed fritters, rocket, herb & cherry tomato salad, lemon myrtle vinaigrette

Bush benedict 23 (gfo)

Pulled baked ham, rocket, toasted Turkish bread, soft poached eggs, native lemon aspen hollandaise

Eco warrior 25 (vo, dfo, gfo)

Streaky bacon, local chorizo, roasted vine cherry tomatoes, house beans, hash browns, and eggs the way you like them on toasted Turkish bread

Extras 4

Hash browns (2), beans, tomato, rocket, egg, mushroom, hollandaise

Extras 6

Bacon, chorizo, avocado

Barista coffee 4

Cappuccino, latte, flat white, macchiato. Espresso, long black

Coffee extras .5

Extra shot, mug, soy milk, almond milk

Soft Drink 4

Coke, Coke Zero, Lemonade, Sunkist, Solo, Bundaberg Ginger Beer

Juice 5

Apple, Orange, Pineapple, Tomato, Cranberry, Ruby Red Grapefruit

Mineral Water 5/8

VOSS Still and Sparkling 375ml & 800ml

Virgin Mary 8

Tomato Juice, Lemon, Worcestershire mix

Milkshake 8

Chocolate, Strawberry, Vanilla, Caramel, Banana

Fruit smoothies 9

Mango, or mixed berry

Mango Passion 10

Mango & Passionfruit blended over ice

Virgin Sunset 10

Lychees, raspberries, lemon, soda

Lunch Menu

Served daily from 12.00pm – 2.00pm.

Our lunch menu can be ordered as takeaway meals or ask our staff about a picnic hamper!

Four Grain Salad 20 (v, df, gfo)

Rice, wild quinoa, pearl cous cous, toasted buckwheat, cranberries, baby spinach, roasted sweet potato, red wine vinaigrette

Cauliflower Salad 21 (gf, df, v, veg)

Cauliflower roasted in bush spices, snap peas, Spanish onion, lime, rocket, almonds, quinoa, basil oil

Thai Beef Salad 22 (gf, df)

grilled eye fillet, cherry tomatoes, fried onion, red onion, sunflower shoots, paw paw, coriander, peanut brittle, nam jim dressing

Tuna Nicoise 23 (gf, df)

Rare seared tuna steak, baby cos lettuce, white anchovies, hardboiled egg, kalamata olives, duck fat potato, nicoise dressing

Japanese Chicken Burger 24 (gfo, dfo, vo)

Black sesame seared chicken breast, wakame, pickled cucumber, avocado, wasabi aioli - potato bun, French fries, rocket salad

Cheeseburger 24 (gfo, dfo)

200g ground brisket, American melty cheese, Spanish onions, house pickle ketchup, American mustard, potato bun, French fries, rocket salad

Barramundi Tacos 22 (gfo, vo)

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

Antipasto 24 (gf, df)

Prosciutto, pulled ham, chorizo, double brie, blue cheese, chicken pate, pickled veg, olives, pear, grilled sourdough

Threadfin & Chips 22 (df)

Beer battered Threadfin salmon, French fries, rocket & cherry tomato salad, lemon basil aioli

Dinner Menu

Served daily from 5.30pm – 7.30pm.

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

Red Emperor 19 (vo)

Beetroot cured Red Emperor, goats cheese mousse, house lavosh, pickled candied beet, micro chervil

Lamb Backstrap 21 (gf,vo)

Seared WA Lamb backstrap, preserved lemon, Kimberly dukkah, candied sweet potato, lemon myrtle syrup, smoked sweet potato puree

Steamed Bun 19 (v, veg, df)

Eggplant, cabbage, ginger, mushroom dumpling, miso broth, fried leek, sunflower shoots

Crispy Croc 19 (gf, df)

Black salt crocodile, pickled kohlrabi & red cabbage salad, sesame & 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

Eye Fillet 220g WA beef **43** (gf)

Cooked to your liking, duck fat kipfler potatoes, zucchini & pomegranate salad, Paris butter & jus

Barramundi Cone Bay **39** (df, gfo)

Crispy skin Barramundi fillet, wasabi and mushroom won ton, charred spring onion, oyster mushroom, cucumber consume, wasabi oil, micro chervil

Duck Breast **39** (df, gf)

Tea infused duck breast, soba noodles, baby bok choy, snap peas, orange tea, sticky broth, matcha chia seed crisp

Threadfin Salmon Kimberley caught **37** (gf, vo, df)

Pan seared Threadfin, chargrilled Shark bay tiger prawns, roast zucchini, zucchini rice, romesco sauce, hazelnut crumb

Duo of Kangaroo **40**

Gubinge smoked Kangaroo, Eco bush basil & roo pastie, roast baby carrots, sweet potato & beetroot goats cheese terrine, Davidson plum compote, jus

Chickpea & Coconut Curry **37** (df, gf, veg, v)

Chickpea, coconut rice, tomato & zucchini pickle, chickpea chipati

Roast Quart of Pumpkin **36** (gf, veg, vo, dfo)

Kimberly spiced quarter of butternut pumpkin, Kimberley dukkah, labneh yogurt, rocket & fennel salad

Sides

Green beans **9** (vo, df, gf)

sautéed with white anchovy, lemon & mint oil

Broccolini **9** (gf, veg)

Sautéed with beurre noisette & flaked almonds

Rocket salad **9** (vo, dfo, gf, veg)

With sliced pears, fennel & blue cheese

Kipfler potatoes **9** (df, gf)

Roasted in duck fat with rosemary salt

Dessert Menu

Kimberley Eton Mess 20 (gf)

Strawberry gum meringue, lemon myrtle foam, bush basil cream, passionfruit curd, bush berries, dehydrated mango

Citrus & Choc 19 (v)

Steamed chocolate pudding, white chocolate ganache, orange chocolate shards, lemon syrup, lemon sorbet

The Dirty Chai 19 (gf, v)

Chai spiced crème brulee, wattle seed ice cream, almond tuille, coffee bean syrup

Affogato 19 (gf, vo)

Espresso, vanilla bean ice-cream, ginger nut biscuit & your choice of liqueur: Baileys, Frangelico or Kahlua