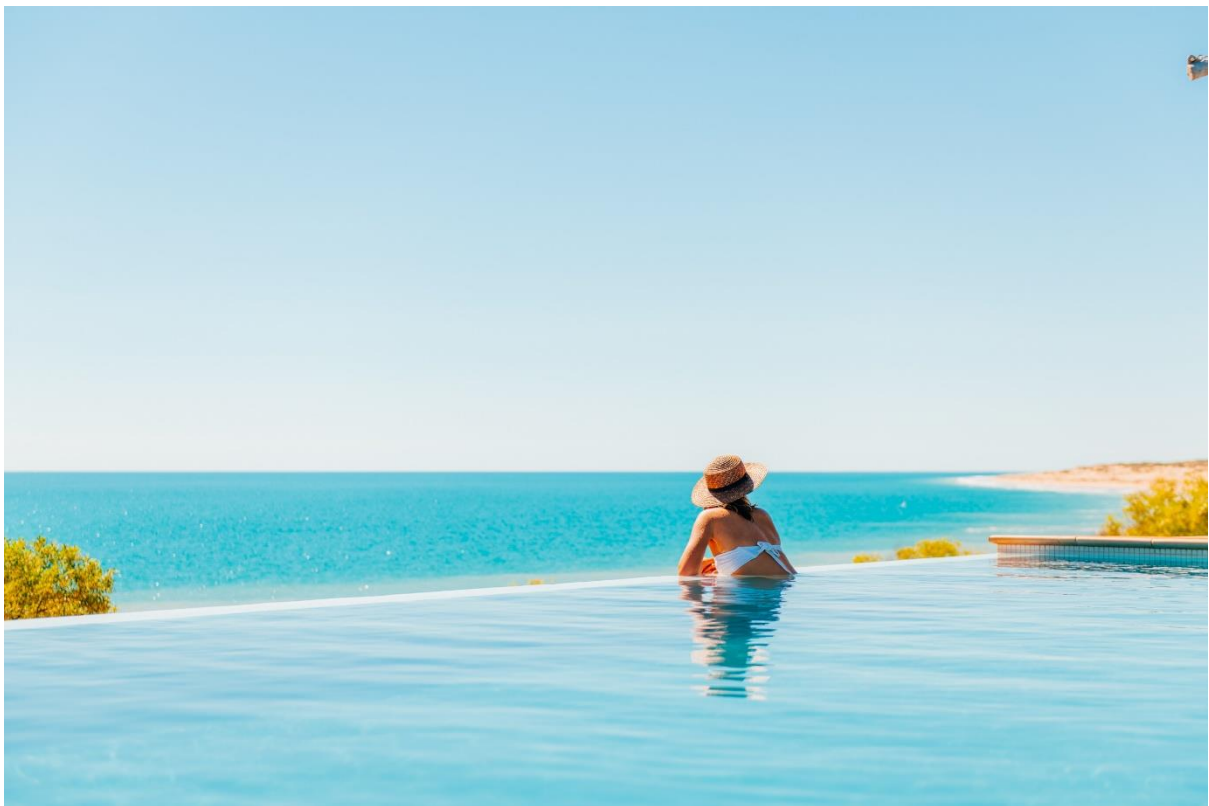


Jack's Bar & Restaurant Menu



“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 – 2.30pm.

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

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

Bush spiced roast cauliflower, snap peas, Spanish onion, lime, rocket, almonds, quinoa, basil oil

Thai Beef Salad 22 (gf, df)

Cherry tomato, fried onion, red onion, sunflower shoots, paw paw, coriander, nam jim dressing

Rice Bowl 19 (gf, df, veg)

Seasoned sushi rice, house kimchi, pickled house cauliflower, fried egg, pickled ginger, fried onion, edamame beans

Add chicken 4

Japanese Chicken Burger 24 (gfo, dfo, vego)

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 onion, house pickle ketchup, American mustard, potato bun, French fries, rocket salad

Barramundi Tacos 23 (dfo, vego)

Beer battered wild caught Barramundi, pico de gallo, smashed avocado, smoky paprika yoghurt, sweet potato wedges

Antipasto 24

Prosciutto, pulled ham, salami, double brie, blue cheese, pickled house cauliflower, toasted Turkish bread, green tomato relish

Threadfin & Chips 22 (df)

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

v	vegan
df	dairy free
gf	gluten free
veg	vegetarian
o	ask our staff about the option available

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

Steamed Bun 19 (v, veg, df)

Eggplant, red cabbage, ginger, mushroom bun, miso broth, fried leek, sunflower shoots

Crispy Croc 19

Black salt crispy crocodile, pickled kohlrabi & red cabbage salad, sesame, soy & tamarind dressing

Atlantic Salmon 20 (gf, df)

Chargrilled Atlantic salmon, sake & ginger glaze, pickled daikon, fermented green cherry tomatoes

Lamb Belly 20 (gf)

Hoisin glazed lamb belly, cracked peanuts, carrot & orange puree, papaya, radish & coriander salad

Scallop Ceviche 21 (gfo, df)

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

Main

Chicken Breast 36 (gfo)

Hay smoked chicken breast, grilled asparagus, corn gnocchi, corn puree & corn husk chicken jus

Threadfin Salmon Kimberley caught 38 (gf, df)

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

Spanish Mackerel wild caught 39 (gf)

Pan seared Spanish mackerel, peas, broad beans, mint butter, lemon, chilli oil, tempura enoki mushrooms, white anchovies

Lamb Backstrap 39 (gf)

Chargrilled WA lamb backstrap served medium rare, beetroot & sage puree, roasted house beetroot, caramelised shallots, basil oil

Beef Sirloin 300g 43 (gf)

Grass fed black Angus sirloin, chargrilled king oyster mushroom, roasted onion puree, kale & toasted sunflower seed salad, duck fat potatoes, jus

Seafood Linguini 39 (gfo)

House basil linguini, rosé sauce, charred octopus, seared scallops, muscles, blue swimmer crab, parmesan cheese

Chickpea & Coconut Curry 36 (df, gf, veg, v)

Chickpea, coconut rice, tomato & zucchini

Sides

Broccolini 9 (gf, veg)

Sautéed with beurre noisette & flaked almonds

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

With sliced pears, fennel & blue cheese

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