



eco BEACH™
broome western australia
retreatresortrejuvenate

Jack's Restaurant



My passion for fresh produce and unique local ingredients has lead me to the amazing Kimberly region, I look forward to presenting my take on your amazing food.

Chef Matthias Beer

Breakfast Menu

Eggs on turkish 15 (gfo, dfo, v)

2 eggs cooked how you like them on
toasted Turkish bread

Tropical fruits 17 (gf, dfo, v)

Vanilla perfumed yoghurt, sweet crumble
and bush honey

Coconut quinoa porridge 15 (veg, gf, dfo, v)

Coconut and quinoa
with caramelised pineapple

Buddha bowl 21 (veg, df)

Granola, berries, banana puree, seeds,
nuts and mint

Avo smash 23 (vo, veg, df, gfo)

Poached eggs and avocado on sourdough with wild
rocket and toasted dukkha

Salmon omlette 27 (gfo, vego)

Smoked salmon omelette with crème fraiche,
toasted Turkish bread
& organic greens

Breaky burger 21 (vego, dfo)

Crispy bacon, fried egg, BBQ sauce
and hash browns

Extras 5

Hash browns,
½ Avocado

Extras 9

Bacon
pork sausage
smoked salmon

Barista coffee 5

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

Coffee extras .5

Extra shot, mug,
soy milk, almond milk, rice milk

Soft Drink 4

Coke, Coke Zero, Lemonade,
Sunkist, Solo

Juice 5

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

Bottled Water 5 | 8

Still and Sparkling

Milkshake 8

Chocolate, Strawberry, Vanilla, Caramel,
Banana, Spearmint

Fruit smoothies 9

Mango or Berry

Virgin Mary 10

Tomato Juice, Lemon,
Worcestershire mix

Eco Fresh 10

Bundaberg ginger beer poured over
fresh fruit and ice

Seabreeze 10

Cranberry juice and Grapefruit
blended with ice

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

Lunch Menu

served daily 12.00 – 3.00pm

Cauliflower salad 23 (v, veg, df, gf)

Florets with quinoa tabouleh, sunflower seeds, cashew nuts, lime, organic garden herbs and EVOO

Add chargrilled chicken 7

Add chargrilled prawns 12

Sweet potato curry 25 (v, veg, gf, df)

With cashew nuts, pickled chilli
and fresh coriander

Barramundi 25 (df)

Chardonnay battered fillet fries and saffron aioli

Fish tacos 23 (dfo, veg o)

Local fish, red cabbage, coriander, pickled chilli, smoked cheddar, and saffron aioli

Aussie burger 25 (gfo,dfo)

200g brisket, bacon, smoked cheddar, melted onions, pickled beetroot, cornichon
and fries

Pulled Pork burger 25 (gfo,df)

With Asian Slaw, Organic Cos Lettuce, Fried Onions, Sesame Sweet chilli emulsion and fries

Tandoori wrap 23 (vego)

Chicken thighs, goats cheese flakes, crunchy slaw, and minted yoghurt

Lamb curry 27 (gf)

Fragrant rice, timbal, mango vanilla chutney
and mint yoghurt

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

Entrée

Roasted baby beetroot 19 (veg, gf, dfo)

Fresh baby beets roasted and served on goat cheese crème with radish, pistachio salt and herb oil

Chargrilled avocado 19 (vego, dfo, gfo)

Salad with wild rocket, pancetta, marinated feta, sour dough croutons and pine nut dressing

Chargrilled sesame quail 21 (df, gf)

On shaved season vegetables with namjim and bush tomato powder

Panfried scallops 23 (gf, dfo)

Chorizo jam, garden pea puree, parsley chimichurri, finger lime caviar

Crispy pork belly 25 (gf, df)

Roasted for 12 hours and served on smoked parsnips with pickled cauliflower and ribberrie relish

Main

Cauliflower steak 29 (v, gf, df)

Grilled with smoked pumpkin puree, heirloom baby carrots and wattle seed dust

Seafood parpadelle 35 (vego, dfo)

Fresh scallops, local fish, shark bay prawns and squid with organic greens and garlic butter emulsion

Barramundi 37 (df, gf)

Crispy skin with spiced carrot puree, shaved fennel salad and leek ash

Wagyu beef cheek 37 (gf)

Slow cooked overnight served with mushroom marmalade braised kohlrabi with potato gravy

Lamb rump 41 (gf)

Roasted medium rare with native thyme, zucchini, balsamic shallots, feta and ratatouille gel

Sides

Fries 12 (v, dfo,)

Pepperberry aioli

Sweet potato wedges 12 (gf, veg, vo)

Crème fraiche and sweet chilli sauce

Garden salad 12 (vo, dfo, gf, veg)

Grown right here in the eco beach organic garden

Seasonal vegetables 12 (dfo, gfo, veg)

Ask your server for our sautéed selection

Dessert

Mango chilli sorbet 12 (v, veg, df, gf)

Made in house

Chocolate lava cake 17 (v, veg, df)

With house made vanilla ice cream

Lemon myrtle pavlova 17 (df, gf, veg)

With berries and desert lime gel

Cheese 27 (gfo, veg)

3 Australian cheeses with fig jam, crackers and caramelised macadamia nuts

Affogato 15

Kahula, baileys or Frangelico
with ice cream and espresso



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