



ECO BEACH™
BROOME WESTERN AUSTRALIA

Entrée

Garlic Bread (V)

Hummus & Tzatziki

Fish Crudo with Ginger & Citrus (DF, GF)

Daikon, apple, smoked tomato, herbs

Pepper Seared Beef (DF, GF)

Burnt leek, leek puree, pickled black bean, pinenut gremolata

Main Course

Dijon Roasted Porterhouse (GF)

Caramelised onion, red wine jus

Paprika Spiced Choke (DF, GF)

Macadamia skordalia, burnt carrots

Grilled Fish Arracanato (DF)

Green veg, white wine

Miso potatoes with Labneh & Smoked Pepitas (GF)

Pumpkin & Feta salad (GF)

Dessert

Chocolate Cream (GF)

Fresh pear, Whisky whey

Apple Tart

Lime caramel, ice cream

Paired with wines from:

Pannell Family
Picardy

