



ecobeach™  
BROOME WESTERN AUSTRALIA

## DINNER MENU

### Appetizers

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#### GREEN PAWPAW AND FLASH-FRIED CROCODILE SALAD **\$30.00**

Fresh green pawpaw, shredded and tossed with crispy, flash-fried crocodile fillet. Native mint and Thai basil, charred pineapple adds a sweet twist. All topped with toasted macadamias and crispy saltbush for that satisfying crunch. Tossed in a tamarind & finger lime dressing

#### THREADFIN CEVICHE **\$35.00**

Freshly caught threadfin fish, cured in citrusy goodness and dressed in a rich native-spiced coconut sauce. Pickled chili and finger lime pearls finish this off with a zesty bite

#### SALT & PEPPER SQUID **\$35.00**

Crisp, golden squid, lightly dusted in native pepperberry seasoning, then flash-fried to perfection. Served with a bush lime aioli that gives this dish the perfect tangy kick

#### KANGAROO SALAD **\$39.00**

Seared kangaroo fillet laid over a wild greens salad, with a zingy Davidson plum vinaigrette. Toasted wattleseed and crunchy macadamias round this out to make every bite full of flavor

#### BREAD AND DIPS PLATTER (V) **\$35.00**

A selection of smokey, earthy wattleseed & charcoal flatbreads, perfect for scooping with

##### **Macadamia & Lemon Myrtle Pesto**

*A creamy, nutty, citrusy spread.*

##### **Bush Tomato & Pepperberry Hummus**

*A native twist on the classic hummus, spiced with rich bush flavors.*

##### **Davidson Plum & Native Honey Chutney**

*A sweet and tangy chutney.*

##### **Crispy Saltbush & Seed Crackers**

*Crunchy, earthy crackers with that extra bit of saltbush goodness*

### Mains

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#### KANGAROO LOIN WITH PEPPERBERRY JUS **\$49.00**

Seared to medium-rare perfection, this kangaroo loin is drizzled with a pepperberry jus. Served with sweet potato mash, roasted macadamias, and warrigal greens

#### BEEF RIB-EYE WITH KAKADU PLUM GLAZE **\$49.00**

Grilled to perfection and finished with a rich Kakadu plum glaze. Served with saltbush chimichurri and charcoal-roasted corn

#### BARRAMUNDI WRAPPED IN PAPERBARK **\$38.00**

Steamed in a fragrant coconut broth with native basil, finger lime, and served with sweet potato mash

#### COCONUT & BUSH TOMATO VEGAN CURRY (VG) **\$32.00**

Slow-cooked native vegetables and bush spices in a rich coconut and bush tomato sauce, served with bush rice and toasted wattle-seed. Warm, hearty and full of flavor

#### CHARRED LEMON MYRTLE CHICKEN WITH BUSH SPICED QUINOA **\$35.00**

Free-range chicken breast marinated in lemon myrtle and native spices, grilled over fire and served with bush spiced quinoa, roasted pumpkin, and a finger lime & macadamia dressing

#### OUTBACK ANTIPASTO (V) **\$50.00**

Smokey, earthy flavours that bring a taste of the wild to your plate

##### **Paperbark-Smoked Mushrooms**

*Deep, umami flavours with a hint of eucalyptus smoke*

##### **Charred Artichokes with Native Thyme**

*Fire-roasted to tender perfection with a smoky finish.*

##### **Wild Roasted Capsicum with Bush Basil**

*Slow-roasted over an open flame, sweet, smoky capsicums with basil.*

##### **Salt & Pepper Bush Beans**

*Tossed in native pepper and a touch of lemon myrtle, with a bush honey drizzle.*

##### **Pickled Quandong & Finger Limes**

*Tangy, vibrant native fruits to refresh your palate*