



ecobeach™
BROOME WESTERN AUSTRALIA

PRIVATE DINING MENU

\$120 per person - 3 courses

ENTREE (choose one)

Scallop Crudo – Thinly sliced scallops with finger lime caviar, sea fennel, and a white soy & ginger dressing.

Smoked Duck & Davidson Plum – Lightly smoked duck breast, wild rocket, roasted macadamias & Davidson plum glaze.

Charred Cauliflower & Bush Dukkah – Roasted cauliflower, native spiced dukkah, lemon myrtle hummus & crispy saltbush.

MAINS (choose one)

Kangaroo Fillet & Pepperberry Jus – Seared kangaroo, wattleseed mash, heirloom carrots & a wild pepperberry jus.

Crispy-Skinned Coral Trout – Local coral trout, bush lemon beurre blanc, charred greens & a saffron & sea parsley pilaf.

Wild Mushroom & Warrigal Greens Risotto – Creamy risotto with native mushrooms, roasted chestnuts & a crisp saltbush topping.

DESSERT (choose one)

Honey & Kakadu Plum Cheesecake – Baked cheesecake infused with wild honey, Kakadu plum swirl & a macadamia crust.

Chocolate & Pepperberry Tart – Dark chocolate tart with a hint of native pepperberry, whipped vanilla cream & wattle seed crumb.

Coconut & Mango Sago Pudding – Chilled coconut sago, fresh mango, toasted coconut & a river mint syrup.

All dishes highlight local, seasonal and native ingredients. Please inform us of dietary requirements in advance.