

DESSERTS

Vanilla crème brulee , cherry compote, lemon shortbread ^{GF}	14
Sticky date pudding , butterscotch sauce, vanilla ice cream	14
Chocolate fondant , macadamia nut praline, ice cream*	14
Dessert of the day please ask for todays special	14
Signature Ice cream sundaes	14

Banoffee Banana cake, fresh banana, toffee and whipped cream with vanilla ice-cream topped with caramel popcorn

Triple chocolate Chocolate brownie, hot fudge sauce, chocolate flakes, chocolate and cookies & cream ice-cream

Berry bliss Fresh berries, cream, coulis and freeze dried strawberries with strawberry and boysenberry swirl ice-cream ^{NF}

Sharing plate* (<i>minimum of 2 persons</i>)	13pp
Mini crème brulee, sticky date pudding	
Chocolate fondant, sundae	

* **PLEASE NOTE** The chocolate fondant requires 20 minutes cooking time.

CHEESEBOARD

Cheeseboard **one cheese 14** | **two cheese 21** | **three cheese 25**

Choose from our selection of fine local and imported cheeses, served with crispbreads, lavoche, fresh seasonal fruit & quince paste

Cabot Clothbound Cheddar

From Jasper Hill Farm in Vermont USA this cheese ages for 10 - 15 months in a specially calibrated vault, where it is constantly brushed, turned and monitored for quality. Clothbound is an approachable but complex natural-rind, bandaged cheddar with a crumbly texture and nutty aroma. The flavour is deeply savoury and slightly tangy with caramel sweetness to the finish.

Fromager d’Affinois

Fromager d’Affinois is a French double-cream soft cheese made from cows’ milk. It is produced by the Fromagerie Guilloteau company. It is similar to Brie in production, appearance and flavour. However, before cheese making the cow’s milk undergoes a process called ultrafiltration. This removes much of the water from the milk resulting in a rich, luxurious triple cream cheese.

Tarago River Shadows of Blue

Made on the farm in central Gippsland, Victoria, this is a traditional farmhouse blue made from cows’ milk. A mild, double cream blue made with the Roqueforti mould, the texture is creamy and smooth; the flavour buttery and rich.

BEVERAGES

Flat White	4.5
Latte	4.5
Cappuccino	4.5
Chai Latte	4.5
Long Black	4.2
Pot of Tea	4
Soft Drink (Pepsi, Pepsi Max, lemonade, lemon squash)	4.6
Milkshakes (Chocolate, Strawberry, Caramel, Banana)	6.6
Sparkling water (350ml bottle)	3.8

TO MAKE A RESERVATION

Please call (08) 9400 8866 or book online at www.joondalupresort.com.au

DIETARY KEY: GF - Gluten Free* | NF - Nut Free* | V - Vegetarian | LF - Lactose Free

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.



BISTRO 38



JOONDALUP
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PERTH, WESTERN AUSTRALIA

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APPETIZERS

Garlic bread ^V	6
Marinated Cooladerra Farm olives ^{GF LF NF V}	4.5
Mini baguette with "Beurre d'Isigny" French cultured butter ^{V NF}	3.75
Gluten free baguette ^{GF V}	4.5
Turkish bread, dip, dukkah, Extra Virgin Olive Oil & balsamic ^V	12
Buffalo chorizo, baby bocconcini & napolitana pizza ^{V NF}	19

STARTERS

Garlic salt and pepper squid, Japanese spiced aioli ^{GF LF NF}	15
Pepper caramel pork bits, crispy noodles ^{GF LF NF}	15
Chorizo, wild flower honey ^{GF NF LF}	12
Roasted beetroot & sweet potato, cashew cheese, rosemary & sesame crisps, pomegranate molasses ^{V GF LF}	15
Crab and guacamole tostadas, chipotle aioli, parmesan ^{GF LF NF}	16
Fried mac & cheese, BBQ sauce ^{V NF}	15
Slow cooked goat leg, apricot and pistachio terrine fig and fennel jam, toast ^{LF}	15
Salmon rillettes, white wine poached & smoked salmon with dill, shallots & sour cream with dill pickle and rye lavosh ^{NF}	15

SHARE PLATES

Entrée Share plates (minimum of 2 persons)

Beetroot, sweet potato, cashew cheese salad, salmon rillettes, chorizo, salt & pepper squid	19pp
Goat leg terrine, crab tostadas, mac & cheese, pork bits	19pp

MAIN DISHES

Chargrilled steak with sour cream and bacon jacket potato, broccolini, béarnaise and jus ^{GF NF}	
200g Treeton Farm eye fillet	40
300g Wagyu Rump	40
300g grass fed, Treeton Farm scotch fillet	40
add pepper sauce 4 , add creamy garlic prawns ^{GF 8}	
add Truffled mushroom cream sauce ^{GF 4}	
Roast chicken breast, cauliflower rice, mild coconut curry pickled papaya and lychee salad ^{GF LF NF}	33
Fish of the day	mp
Kilkenny battered cod, rustic fries, tartare sauce, salad ^{NF LF}	30
Coca-Cola pork ribs, Asian slaw, candied chilli cashews, grilled lime ^{GF LF}	36
South Asian stir fried prawns, coconut rice, tomato, shallot & basil salsa, naan bread ^{NF}	36
Pan fried ricotta and herb gnocchi, exotic mushrooms, truffled cream, parmesan, lemon & sage bread crumbs ^V	34
Fettuccini with pulled beef cheek, red wine tomato sauce, capers, olives, pecorino cheese & gremolata ^{NF}	34
Crumbed lamb cutlets stuffed with haloumi cheese, spring onion mash, sauté green beans, habanero tomato chutney ^{NF}	37

SIDE DISHES

Rustic fries with aioli ^{V LF NF}	10
Potato wedges, sweet chilli, sour cream ^V	12
Seasonal garden salad, passionfruit dressing ^{GF V LF NF}	7
Vegetables in season	7
Spring onion mash potato ^{V GF}	7

WINE LIST

SPARKLING WINE BY THE GLASS

Brown Brothers Zibibbo Rosa Victoria	9
Brown Brothers Prosecco King Valley	9
Brown Brothers Prosecco Rosé King Valley	10

WHITE WINES BY THE GLASS

Rogers and Rufus Rosé Barossa Valley, S.A.	9
Saint Clair Sauvignon Blanc Marlborough, N.Z.	10
Vasse Felix Sauvignon Blanc Semillon Margaret River, W.A.	9
West Cape Howe "Old School" Chardonnay Great Southern	9
Devil's Corner Pinot Grigio Tasmania	8.5

RED WINES BY THE GLASS

Plantagenet Three Lions Cabernet Merlot Great Southern.	8
Saint Clair Pinot Noir Marlborough N.Z.	10
Skuttlebutt Cabernet Sauvignon Shiraz Margaret River, W.A.	9
Yalumba "Patchwork" Shiraz Barossa Valley, S.A.	9
Jim Barry "Cover Drive" Cabernet Sauvignon S.A.	10

BOTTLED BEER & CIDER

Crown Lager 4.9%	9
Matilda Bay Beez Neez 4.7%	8.5
Peroni Leggera	8.5
Corona 4.6%	10
Fat Yak 4.7%	9.3
Dirty Granny Matured Cider 5.5%	7.5
Little Green (Sweet) 4.5%	7.5

TAP BEER

Great Northern Lager 3.5%	5 10
Carlton Draught 4.6%	5.3 10.5
Peroni Nastro Azzuro 4.7%	6.4 12.6
Stella 4.8%	6.4 12.8
Carlton Dry 4.5%	5.3 10.5
Guinness 4.2%	5.3 10.5
Kilkenny 4.3%	5.3 10.5
Bulmers Original Cider 4.7%	5.5 11

COCKTAILS

Cocktails | 16

CHERRY LIPS: Amaretto, Midori, cranberry and fresh lime. The sweet almond flavours of the Amaretto with melon and cranberry and just a hint of fresh lime create a surprising rich cherry taste on your lips.

GEISHA GIRL: Vanilla Vodka, berry liqueur, fresh muddled strawberries with lime. Fresh Strawberries are muddled with a squeeze of lime to make a sweet and fruity base, the berry liqueur enhances the natural fruits while the vodka gives it a bit of bite. Served in a sugar rimmed glass this cocktail is for the sweet tooth.

MUMMA'S MILK: Baileys, Frangelico, Chocolate and cream. This decadent little cocktail is for the chocolate lovers. Served in a mini milk bottle layers of rich chocolate, a creamy irish liqueur and hazelnut liqueur are topped off with a naughty dollop of whipped cream.

PIMMS TWIST: Pimms, gin, lemonade, fresh lime, strawberry and mint. This refreshing summer drink is made over lots of ice and fresh fruits, perfect for our hot summer days by the pool

TROPIC BREEZE: Vanilla Galliano, Captain Morgan's Spiced Gold Rum, lime and dry ginger ale. Smoothness of Galliano with a big hint of Vanilla paired with Captain Morgans Spiced Gold Rum, hints of Cardamon and Cinnamon, topped with dry ginger ale and a squeeze of fresh lime.