



Tastes of the Bistro

THREE COURSES FOR JUST \$68^{PP}

THREE COURSES WITH BEVERAGES \$84^{pp}

(minimum of 2 persons)

Mini Baguette with "Beurre d'Isigny" French cultured butter ^{V | NF}

Entrée sharing platter

Pepper caramel pork bits, *crispy noodles* ^{GF | LF | NF}

Crab and guacamole tostadas, chipotle aioli, parmesan ^{GF | NF}

Fried mac & cheese, BBQ sauce ^{V | NF}

Slow cooked goat leg, apricot and pistachio terrine, fig and fennel jam, toast ^{LF}

Glass of house sparkling wine

Main Course (choice of one dish)

Coca-Cola pork ribs, Asian slaw, candied chilli cashews, grilled lime ^{GF | LF}

Roast chicken breast, cauliflower rice, mild coconut curry, pickled papaya and lychee salad ^{GF | NF | LF}

Crumbed lamb cutlets stuffed with haloumi cheese, spring onion mash, sauté green beans, habanero tomato chutney ^{NF}

Pan fried gnocchi, exotic mushrooms, truffled cream, parmesan, lemon & sage breadcrumbs ^V

Chargrilled eye fillet, sour cream and bacon jacket potato, broccolini, béarnaise and jus* ^{GF | NF}

*\$5 surcharge applies to Chargrilled eye fillet menu item

Glass of house red or white wine

Dessert sharing platter

Mini crème brulee, sticky date pudding, Chocolate fondant, ice cream sundae

Served with espresso coffee or tea of your choice



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