

EST.  1973

ALBATROSS BAY

RESORT

DECK MENU



ENTRÉES



Garlic Bread V	11.00
Add cheese	2.00
Add cheese and bacon	4.00
Natural Oysters (6) GF M	34.00
<i>Served with lemon or lime wedges</i>	
Natural Oysters (6) GF M	36.00
<i>Served with native finger lime dressing</i>	
Kilpatrick Oysters (6) GF M	36.00
<i>Served with house made bacon BBQ sauce</i>	
Japanese Crumbed Oysters (6) M	36.00
<i>Served with wakame and wasabi mayo</i>	
Dips of the Day V	18.00
<i>Served with toasted garlic flatbread</i>	
Japanese Crumbed King Island Brie	24.00
<i>Served with lavosh and a candied walnuts, sweet dates and apple salad</i>	
Cajun Spiced Pumpkin Salad GF V	18.00
<i>Served with Persian fetta, pepitas, quinoa and balsamic glaze</i>	
Crocodile and Lemon Myrtle Spring Rolls (3)	22.00
<i>Served with native finger lime dressing</i>	
Garlic Prawns A	38.00
<i>Served with Jasmine rice</i>	
Beetroot Cured Atlantic Salmon A	21.00
<i>Served with crostini stick, crumbled goat cheese and lime wedge</i>	
Pork Belly Bites GF	22.00
<i>Served with Asian sticky sauce</i>	

SIDES



Broccolini Greek Salad Green Salad	12.00
Roasted Duck Fat Potatoes	12.00
Chips	12.00
Mash Potato	12.00
Creamy Garlic Gulf Caught Prawns A	20.00

MAINS



Duck Leg Confit	45.00
<i>Served with leek pea purée and chargrilled gem lettuce</i>	
Grilled Moroccan Chicken Breast GF	37.00
<i>Served with a Persian fetta, Kalamata olives and Spanish onion salad</i>	
Grilled Atlantic Salmon A	34.00
<i>In Thai red curry sauce. Served with Asian vegetables</i>	
Gulf Caught Barramundi GF A	40.00
<i>In saffron, cumin, ginger and coconut sauce. Served with a quinoa and pumpkin salad</i>	
Slow Braised Beef Cheek GF	38.00
<i>In red wine. Served with butter mash purée</i>	
200G Eye Fillet GF	40.00
<i>Grain Fed, Kimberley Red.</i>	
<i>Served with rosemary scalloped potatoes and port wine jus</i>	
300G Rib Fillet GF	55.00
<i>Grain Fed, Black City Beef.</i>	
<i>Topped with creamy garlic prawns. Served with roasted potatoes and greens</i>	
Meatball and Pappardelle	32.00
<i>In a rich tomato and herb sauce</i>	
Cajun Spiced Pumpkin Salad GF V	29.00
<i>Served with Persian fetta, pepitas, quinoa and balsamic glaze</i>	

DESSERTS



Chocolate and Sticky Date Cake V	20.00
<i>Drizzled in caramel and chocolate sauce. Served with ice cream</i>	
Vanilla Bean Panna Cotta GF V	18.00
<i>Served with mango coulis</i>	
Crème Brûlée GF V	18.00
<i>Served with mascarpone</i>	
Affogato GF V	12.00
<i>Served with vanilla ice cream and espresso</i>	
Add your liqueur - Cointreau Frangelico Baileys.....	12.00

GF Gluten Free | **V** Vegetarian
Seafood Origin: **A** Australian | **I** Imported | **M** Mixed

Please advise staff of any food allergies or intolerances you may have.

Although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin and dairy products.

10% surcharge on public holidays.