Entrée

Four Ocean Tapas A selection of delicate seafood creations	19.00
Roulade Vegetable roulade, goat's cheese, watercress, seven seed, honey and macadamia dressing	16.00
Scallops North Hakkaido scallops, buttered leek puree, strawberry and basil pesto, roasted skin, lemon	19.00
Duck Ginger perfumed duck breast, smoked almond and prosciutto veloute, compressed pear, cinnamon oil and brioche	18.00
Kangaroo Seared kangaroo, sour rhubarb relish, fava bean and bacon puree, roasted bell pepper, cherry and dark chocolate jus	18.00
Beef Cheek Margaret River Cabernet Merlot braised beef cheek, beetroot and port puree, foie gras mousse, blue berries	18.00
Prawn Salad Blow torch Exmouth prawns, pea shoots, house dried cherry tomatoes, crab mayonnaise, orange, avocado oil and lemon	18.00
Sides Nutmeg potato puree Garden salad Steamed garden vegetables Shoestring fries	8.00

Mains

Duo of Lamb Amelia Park lamb rack, pulled shank, lemon and mint goat curd, cucumber salsa, lentil puree, red wine jus	38.00
Rabbit Pappardelle Braised in green tea honey and white wine, portobello mushroom, thyme and rabbit ragout, house made pappardelle, Australian parmesan, freshly grated Tasmanian black truffle	33.00
Fish WA caught Mahi-Mahi, thickened crab saffron bisque, speck bacon and sweet mustard gnocchi, fried shirasu, lumpfish caviar	39.00
Pork Belly Double braised pork belly, maple and pumpkin puree, hock croquette, fermented plum compote, water cress, popped crackling	36.00
Venison Margaret River rack of venison, mushroom and game tart, blue cheese parfait, porcini paint, asparagus, quail egg	42.00
Vegetarian Tasting Plate A mixture of canapés designed from the flavours of this menu (vegan option available)	32.00
From the Grill Prime WA 120 day grass fed strip loin with jus 300g Cone Bay wild ocean barramundi 300g	49.00
All grill items served with nutmeg potato puree and salad	



broome western australia

Welcome to Jacks Bar and Restaurant