



NINGALOO RESORT
EXMOUTH

3 course set menu options - \$60 per person

Please choose 2 of each course

entrées

Bruschetta with roasted red pimento salsa & crumbled fetta.

Persian fetta & red pepper tart with a small salad garnish.

Cajun dusted calamari on light salad greens with a sweet chili & lime reduction.

House made Turkish bread with grilled chorizo sausage & roma tomato relish.

Antipasto plate, a selection of Persian fetta, marinated olives, grilled chorizo sausage, smoked salmon tartlets, & warmed Turkish bread with chutney. Shared on table

mains

Crispy skinned pink snapper on a rocked and roasted capsicum salad with goat's cheese and green olive tapenade.

Mahogany Creek chicken breast stuffed with camembert and semi sun dried tomato, served with sweet potato croquet and wilted bock choy.

Yearling beef fillet, cooked medium with steamed brocollini, slow roasted roma tomato and a seeded mustard potato, drizzled with a shiraz jus.

Local red emperor fillet on a warm potato and chive fritter, with roasted red pimento salsa and walnut pesto oil.

Lam rack roulade, rolled with an apricot and sage face, served with a dauphine potato and grilled asparagus.

Noisettes of Tasmanian salmon with dill and tarragon dressed linguine.

Vegetable filo basked with asparagus, baby corn, carrot, broccoli florets, capsicum and zucchini, with a cheese béchamel sauce.

Char grilled lamp rump on a bed of English spinach, roasted baby chats, and rocket tossed with a balsamic reduction.

Confit duck and wild mushroom risotto topped with fresh rocket and shaved parmesan.

Tender veal rib eye, cooked to perfection served on ratatouilles, pesto mash and a rosemary jus.

Pan seared Atlantic Salmon served on a nicoise salad with potato wedges, green beans, tomato, black olives, capers and lime vinaigrette.

desserts

Lime & buttermilk pudding with Ord river mangoes.

Chocolate Frangelico baked cheesecake with double cream.

Caramelized pistachio brûlée with a toffee lattice.



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