THE ALCOVE

BAR

FROM 12pm

Beer Battered Cod and Chips[DF,NF,I]
tartare sauce, garden salad | **29**

Joondalup Resort Signature Burger[GFO,NF]
Futari wagyu beef 200g, cos lettuce, fresh tomato, red onion, cheese & burger sauce, served with fries | **32**

Peri-Peri Chicken Ribs[GF,NF]
glazed in house peri-peri | **22**

Chargrilled Sourdough[GFO,V]
housemade truffle whipped ricotta, fig marmalade, Tasmanian leatherwood honey | **21**

Chicken Caesar Salad[NF]
soft-boiled egg, baby cos, shaved parmesan, crispy bread, maple bacon, Caesar dressing | **26**

Chargrilled Thai Beef Salad[GF,NF]
Asian slaw, Nam Jim sauce, toasted glutenous rice, crispy shallot | **29**

Charcuterie Board[GFO,NF]
selected cold cuts, aged cheddar, condiment, chargrilled sourdough | **29**

Chips[GF,V,NF,DF]
tomato and aioli sauce | **13**

二人
FUTARI
FULLBLOOD WAGYU BEEF
WESTERN AUSTRALIA

Proudly serving Fullblood Wagyu in the best Japanese tradition. Prized by restaurants for its fine marbling, giving it rich flavours with a subtle buttery taste and tenderness.

"The finest Australian Wagyu we've tasted"
— Rob Broadfield

PIZZA

Margherita Pizza[NF, V]
artisan pizza based, tomato sugo, La Delizia bocconcini cheese, confit cherry tomato, basil pesto | **29**

Prosciutto Pizza[NF]
artisan pizza based, sliced prosciutto, tomato sugo, mozzarella cheese, La Delizia burrata, rocket | **34**

Prawn & Chorizo Pizza[NF,I]
artisan pizza based, sliced chorizo, prawns, tomato sugo, mozzarella cheese | **34**

A 15% surcharge applies on public holidays. Dietary Key: *DF - dairy free | DFO - dairy free option | GF - gluten free* | GFO - gluten free option* NF - nut free* | VGN - vegan | VGNO - vegan option | V - vegetarian *We cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.* ***Seafood Origin:*** *A - Australian | I - imported | M - mixed origin*