

Battered Fish Tacos^{DF,NF,I}

Served with smoked chilli slaw, avocado crema and pickled red onion in a soft flour tortilla | **24**

Joondalup Resort Signature Burger^{GFO,NF}

200g Futari Wagyu beef, cos lettuce, tomato, red onion, cheese and house burger sauce, served with crisp fries | **32**

Margherita Pizza^{NF,V}

Artisan pizza base with tomato sugo, La Delizia bocconcini and fresh basil | **29**

Pork and Fennel Sausage Pizza^{NF}

Artisan pizza base with tomato sugo, mozzarella, nduja, La Delizia burrata and rocket | **32**

Crisp Fries^{GF,V,NF,DF}

Served with tomato sauce and aioli | **13**

Peri-peri Chicken Ribs^{GF,NF}

Glazed in house peri-peri | **22**

Hand-rolled Duck Spring Rolls^{NF,DF}

Served with sweet chilli sauce | **24**

Cheesy Pork Croquette^{NF}

With spiced pineapple chutney and sriracha mayonnaise | **24**

Tempura Zucchini Flowers^{GF,V,NF}

Filled with ricotta and sweet corn, served with truffle aioli | **22**

Country-style Chicken Liver Parfait^{NF}

Served with Aravina port jelly, house condiments and crispy sourdough | **22**

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F U T A R I
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