

ENTRÉES

Chargrilled Sourdough^{GFO,V}
Housemade roasted sweet potato, pumpkin and ricotta dip,
native bush tomato dukkah, spiced infused oil | **21**

Smoked Cheesy Pork Croquette^{NF}
Spiced pineapple chutney, sriracha mayonnaise | **24**

Chicken Liver Parfait^{GFO,NF}
Port wine jelly, condiments, crispy sourdough | **22**

Kingfish Tartare^{NF,I}
Nam jim, avocado cream, finger lime, crispy wonton | **24**

Tempura Soft-shell Crab Jian Bing^{DF,NF,I}
Chilli mayonnaise, fresh mint and coriander,
lemongrass, ginger and orange dipping sauce | **25**

MAINS

Joondalup Resort Signature Prawn Linguini^{NF,GFO,DFO,I}
Tiger prawns, saffron bisque, chilli, garlic, fresh herbs,
confit cherry tomatoes, zucchini and pangrattato | **37**

Housemade Royal Blue Potato Gnocchi^{GFO,V}
Jerusalem artichoke and truffle velvet, spinach,
toasted pine nuts, pecorino | **35**

12-hour Braised Lamb Shoulder Ragoût^{GFO,NF}
Pappardelle pasta, pecorino cheese, crispy sage | **38**

Free-range Mount Barker Chicken Breast^{GF,NF}
Crispy skin, sweet corn purée, char-grilled corn,
sautéed forest mushrooms, Marsala sauce | **42**

Kimberley Barramundi^{GF,DF,NF,A}
Southeast Asian curry sauce, quinoa and coconut rice cake | **45**

Fullblood Wagyu Beef Denver Steak 220g^{GF,DF,NF}
Confit duck fat potatoes, char-grilled broccolini,
yuzu and wasabi reduction jus | **56**

Linley Valley Roasted Pork Tenderloin^{GF,NF}
Cauliflower velvet, confit root vegetables, burnt apple purée,
crispy kale, Szechuan pepper and white miso glaze | **42**

Roasted Seasonal Vegetables^{VGN,GF,DF}
Harissa sauce, cashew nut cream and spiced nuts | **29**

Chef's Signature Futari Wagyu Beef Massaman Curry^{GF,DF}
Fresh herbs, fragrant jasmine rice | **45**

SIDES

Fried Royal Blue Potatoes^{GF,V,NF}
Rosemary salt, sour cream | **15**

Chips^{GF,V,NF}
Tomato sauce and aioli | **13**

Sautéed Mixed Seasonal Greens
Salsa verde, toasted hazelnuts | **16**

DESSERTS

Tiramisu^{V,NF}
Coffee-soaked savoiardi, Marsala
and vanilla mascarpone mousse,
coffee espuma | **20**

Bombe Alaska^{GF,V}
Almond lemon cake, basil raspberry
sorbet, vanilla ice cream,
Italian meringue | **21**

Chocolate Croustilles^V
Cherry Morello ice cream,
coconut crisp | **21**

Sorbet of the Month^{GF,DF,NF}
Crispy meringue, condiments | **16**

Duo of Cheeses^{V,GFO}
Tamarind and date chutney,
spiced nuts, lavosh | **28**

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FUTARI
FULLBLOOD WAGYU BEEF
WESTERN AUSTRALIA

Proudly serving Fullblood Wagyu in
the best Japanese tradition. Orized 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