

EYRE

RESTAURANT

❖ Entrée

Cheesy garlic bread (V)	\$12
Salt & pepper squid, aioli (DF)	\$16
Tempura vegetables with curry mayonnaise (VO, DF)	\$15
Crumbed Pulled Beef Bonbon with Parmesan & Truffle Mayonnaise	\$16
Seared scallops on zucchini & basil risotto, sesame crostini (GFO)	\$18
Teriyaki chicken bites with edamame, shredded nori, and kewpie mayonnaise (DF)	\$15

❖ Sides

Bowl of chips	\$10
Steamed medley of vegetables with butter (V, GF, DFO)	\$10
Garden salad with balsamic dressing (V, GF, DF)	\$9
Creamy mash potato (GF, V)	\$8
Stir-Fried vegetables with tofu	\$10
Wok-Fried Broccolini with Sesame Dressing	\$9

❖ From the Grill

All steaks are served with roasted smashed baby potatoes, broccolini, and red wine jus.

200g Beef Fillet (GFO, DFO)	\$45
300g Porterhouse (GFO, DFO)	\$47
250g Scotch (GFO, DFO)	\$42
400g Rib-eye (GFO, DFO)	\$50
Butterflied Lemon Myrtle Chicken Breast (GFO, DFO)	\$36
Add Prawns and Garlic Sauce	\$6.5

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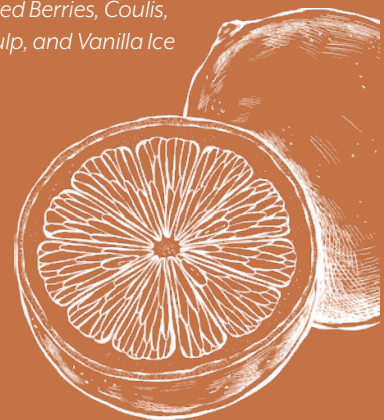
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❖ Mains

Shark Bay Blue Swimmer Crab & Clam Pasta <i>Squid ink spaghetti, chilli, cherry tomato, baby spinach, Napolitana sauce (DF)</i>	\$39
8-Hour Beef Brisket Steak <i>BBQ bourbon marinade, smashed baby potatoes, coleslaw, buttered corn on the cob (GF)</i>	\$36
Char Sui Duck Breast <i>Sweet potato puree, sesame bok choy & wombok, plum sauce (GF)</i>	\$38
Twice-Cooked Pork Belly <i>Molasses-roasted baby carrots, broccolini, cherry tomato salsa Verde (GF, DF)</i>	\$36
Pan Seared Market Fish <i>Smashed peas, roasted golden beets, chat potato, broccolini (GF, DF)</i>	\$MP
Pumpkin, Amaretto & Almond Tortellini <i>Butternut pumpkin sauce, spinach, ricotta (VO, DFO)</i>	\$32
Charred Corn & Avocado Salad <i>Fetta, cherry tomato, red onion, green chili, pepitas, lemon vinaigrette (V, GF, DFO)</i> Add Prawns \$6.5 Add Chicken \$6	\$22
Paprika Roasted Potato Salad <i>Semi-dried tomato, kalamata olives, red onion, mesclun, mustard vinaigrette (GF, V, DF)</i> Add Prawns \$6.5 Add Chicken \$6	\$22
Vietnamese Vermicelli Noodle Salad <i>Cherry tomato, shitake mushroom, carrot, cabbage, mint, coriander, peanuts, soy dressing</i> Add Prawns \$6.5 Add Chicken \$6	\$22
Nasi Goreng <i>Aromatic fried rice, fried egg, cassava crackers</i> Add Prawns \$6.5 Add Chicken \$6	\$22
Pad Thai <i>Wok-fried rice noodles, Asian vegetables, egg, peanuts</i> Add Prawns \$6.5 Add Chicken \$6	\$24

❖ Desserts

Vanilla Cheese cake <i>Kiwi & Strawberry Vanilla Cheesecake served with Berry Sorbet</i>	\$16
Chocolate Fondant <i>Warm Fondant served with Chantilly Cream and Macerated Strawberries</i>	\$16
Crème Brulee <i>Caramelized Cinnamon & Honey Crème Brûlée served with Raspberry Macaron and Chantilly Cream (GFO)</i>	\$16
Eton Mess <i>Served with Chantilly Cream, Meringue, Mixed Berries, Coulis, Passionfruit Pulp, and Vanilla Ice Cream (GF)</i>	\$16



MP (MARKET PRICE) | GF (GLUTEN FREE) | DF (DAIRY FREE) | V (VEGETARIAN) | MILD 🌶️ | MEDIUM 🌶️🌶️

GFO (GLUTEN FREE OPTION) | DFO (DAIRY FREE OPTION) | VO (VEGETARIAN OPTION)