



ecobeach™

retreatresortrejuvenate

broome western australia

dinner

Available from 6.30pm daily

Entree

Self serve from the buffet & included in all main meal prices

Soup of the day

Assortment of freshly prepared salads

Antipasto selection, meats, vegetables & cheese

Selected seafood of the night w/ accompaniments

Freshly baked bread w/ oil & relish

Classic Aussie BBQ Buffet

39 adult 19.5 child

*Every Tuesday and Friday evening we offer a three course BBQ dinner which includes kangaroo, local salmon, Black Angus steak and chicken with a M.Y.O Caesar station, mixed garden salad, coleslaw, baby beetroot, jacket potato, onions & corn followed by a
scoop your own ice cream station.*



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a la carte

Mains From the Grill

Black Angus scotch fillet steak, msa 240grams **45**

Kangaroo loin marinated lightly w/ chermoula **39**

Grilled Cone Bay barramundi with parsley & lemon **42**

Chicken breast oven roasted with gremolata **39**

Veal cutlet, 260grams **43**

Please choose one of the following sauces:

tomato & red pepper salsa

rich & chunky field mushroom ragout

fresh Asian style paw paw chutney

red wine demi glaze

or lemon chive butter

All grill meals are served on steamed chats w/nutmeg, parsley & olive oil

*Local king prawns nestled on a roasted pumpkin, red pepper & roquette salad
w/fresh paw paw relish* **45**

*Grilled haloumi, avocado & savoury Israeli couscous tower
w/blistered tomato salsa & hommus* **34**

*Grilled vegetable stack on mixed bean ragout w/green olive crumble
& sticky balsamic* **34**

*Moroccan style braised Black Angus beef cheek w/root vegetables, tomato & kaffir lime,
grilled flat bread, labna & preserved lemon salad* **39**

*Rich light coconut laksa broth with oriental greens & pumpkin w/a chilled Julienne
vegetable salad & rice noodles* **34**

With prawns, scallops, barramundi, mussels & calamari **41**

With poached chicken thigh **37**