



ecobeach™

retreatresortrejuvenate

broome western australia

## *lunch menu*

*Petit Greek salad of Roma tomato, cucumber, olives, feta & Spanish onion w/lemon viniagrette*

16

*Green paw paw & rice noodles w/sesame wakame, Julienne vegetables,  
coriander w/crisp shallot, ponzu*

16

*Honey dew melon, prosciutto & rocket salad with shaved Reggiano parmesan,  
virgin olive oil & sticky raspberry vinegar*

15

*Cumin roasted pumpkin, Israeli cous cous & red pepper salad w/pomegranate, pine nuts & tzatziki  
Mixed leaf salad w/ toasted nuts, seeds & green olive oil*

14

**Above salads with accompaniment from below selection:**

7

*Salt & pepper squid*

*Tom yum poached chicken thigh*

*Chermoula basted kangaroo loin*

*Hot & spicy Thai beef*

*Falafel and yoghurt dressing*

*Crisp barra wings in Matso's ginger beer batter w/fries, paw paw chutney & garden salad*

25

*Homemade giant samosa's of the day w/coriander raita & green mango chutney*

19

*Open faced sandwich on grilled house baked bread w/chips*

21

**Choose from**

*Tender ridge scotch fillet steak w/ slow roasted Roma tomato, soft feta,  
caramelised onion & bush tomato relish*

or

*Poached chicken w/ avocado, brie cheese & mango native mint chutney*

or

*Margaret River Wagyu beef pattie w/ red onion jam, grilled prosciutto & cheddar cheese*

or

*Roasted pumpkin, mushroom & grilled haloumi w/avocado & tomato salsa*

**Please ask your wait person about our daily desserts**