

Perk Up Your Dinner Palate



ENTRÉES

Green lentils and vegetable soup (V) 14
Cumin simmered lentils and vegetables soup with spices and tomato served with ciabatta

Garlic herb ciabatta (V, G) 14
Marinated feta and dip of the day

Sourdough batard (V, G) 10
Garlic spread

 **Wasabi prawns** (S, G) 16
- a dish by Chef Sam Leong, IHG Culinary

8 Hours braised beef short ribs (D, GF) 17
Royal blue salad and mixed lettuce

Sichuan pepper duck breast (G) 20 
Wonton noodle, Asian greens and soy sesame dressing

Pork belly (GF, D) 18 
Apple sauce, pork skin puff, micro herbs and baby carrots

Beetroot carpaccio (V, GF) 15
Candied walnut, goat cheese, baby beets and micro herbs

MAINS

Tiger prawn spaghetti (S, G) 32
Tiger prawns cutlet, chorizo, olives, cherry tomatoes, white wine, parsley, chilli, garlic and parmesan flakes

Crispy skin salmon (S, N) 38 (As seen in Perth Food & Wine Expo) 
Freekeh, chickpea, roasted cauliflower, goat cheese, tahini dressing and micro herbs

180 Grams grain fed beef tenderloin (P, D, G) 40
Beef cheek croquets, potato puree, green asparagus and red wine jus

3 Mushrooms gnocchi (G, D, E) 26
King oyster, enoki, button mushroom, feta, chilli and baby spinach

Crumbed free range chicken Schnitzel (G, D, S) 30 | Add garlic cream prawns (5pcs) 38
Topped with bbq chipotle sauce, cheese and served with crunchy chips and mixed garden salad

GRILL

EVERYTHING OFF THE GRILL IS GLUTEN FREE.

All grill options served with Royal Blue potato mash, stringless beans and a choice of red wine jus, mushroom jus, green pepper jus or béarnaise sauce. If you have any questions please ask your host.

<p>Humpty Doo 200g barramundi steak 40 (omega 3 low fat)</p> <p><i>"This saltwater-grown barramundi is from the pristine waters of remote Northern Australia, which provides the delicate flavour and silver colour"</i></p>	<p>300g Black Angus beef sirloin steak 41 (high protein)</p> <p><i>"Tender beef from deep south, grain fed, MSA grade beef"</i></p>
<p> 300g White Rock veal cutlet 44 (high protein)</p> <p><i>"Fed on WA grains and monitored from 'paddock-to-plate' ensuring the veal is of the highest quality"</i></p>	<p>200g Lamb rack frenched denuded 42 (high protein)</p> <p><i>"Locally farmed lamb from the South West region of WA"</i></p>

Add to your grill: Garlic tiger prawns with light cream 8 (3 pcs)

SIDES

Steamed seasonal vegetables 8
Crunchy chips 8 | **Roasted vegetables** 8
Royal Blue mashed potatoes 8 | **Walnut and spinach salad** 8

Caramelised lemon tart (G, D) 14
w/ fruit of the forest sorbet

Homemade sticky date pudding (G, D) 14 
w/ rum and raisin ice cream

Warm chocolate brownie (G, D) 14
w/ vanilla gelato and raspberry coulis

Vanilla crème brulee (D) 14 
w/ berry compote

Trio of ice cream (D) 12
w/ raspberry couli

DESSERTS

 **SIGNATURE DISH** - by our own Executive Chef, Vikas Chandra

G - contains gluten E - contains eggs D - contains dairy
P - contains peanuts N - contains nuts S - contains seafood V - vegetarian
Please let us know of any special dietary or allergen requirements