



# Spinifex Hotel Restaurant

a taste of the city in  
the Kimberley



## Entrée

Garlic Bread \$ 8

Cheese Bread \$ 9

Bruschetta - garlic bread topped with tomato,  
Spanish onion and fresh basil \$ 13

Oysters - Natural

Kilpatrick- topped with crispy bacon in a Worcestershire & tomato sauce

Sunset - topped creamy white wine sauce prawn & cheese

\$ 18 1/2 doz

\$ 32 doz

Duck Spring Rolls served with soy & chilli dipping sauce \$ 15

Seared Scallops served with a cauliflower puree,  
crispy prosciutto & chive oil \$ 18

Chicken tenderloins wrapped in prosciutto & sage  
served with a tzatziki sauce \$ 16

Salt & Pepper Calamari on a rocket salad with crispy  
vermicelli noodles & chilli jam \$ 17/25

The Spinifex Tasting Plate - \$ 30.00

Grilled Chorizo

Spring Rolls

Salt & Pepper Calamari

House-made flavoured Oils

Arancini

Assorted dips

Toasted Ciabatta



## Mains

Herb crusted lamb rack served on sweet potato & spring onion mash,  
pea puree & drizzled with a bacon & shallot glaze (gf) \$32

*compliment your meal with a bottle of Serefino Merlot*

300g sirloin cooked to your liking, served with chips,  
salad & your choice sauce \$28

*compliment your meal with a bottle of Capel Vale Cabernet Sauvignon*

500 g Rib-Eye served with roasted Rosemary infused Chat potato & Broc-  
colini, topped with creamy mushroom sauce \$39

*perfectly match this meal with Devil's Lair Cabernet Sauvignon*

Surf & Turf – Creamy garlic prawns atop 300g Scotch fillet cooked to your  
liking, with crispy potatoes and side salad to finish (gf) \$38

*Cape Mentelle's mighty Zinfandel to compliment both the surf & the turf*

Twice cooked pork belly served with mashed potato, braised cabbage,  
caramelised apple & finished with a plum red wine jus \$30

*compliment this great dish with Tasmania's Bay of Fires Pinot Noir*

Capsicum Pesto & Brie stuffed chicken breast accompanied with  
a roasted vegetable medley (gf) \$28

*enjoy with the gold-medal winning Nepenthe Sauvignon Blanc*



## Mains Continued...

Tiger prawn cutlets cooked in a creamy garlic sauce,  
served with coconut jasmine rice \$28

*compliment both the wine & the food with a bottle of  
Madfish 'Grandstand' Riesling*

Wild, Line-caught North-West Barramundi grilled & served  
with blanched Bok Choy, chilli-lime cous cous  
& béarnaise sauce \$31

*Margaret River's Stella Bella SSB & wild Barramundi...perfect!*

Lemon caper-crusted local Threadfin Salmon grilled & served  
with roasted potato & green beans \$27

*enjoy your local catch with our Barwick 'Black Label' Chardonnay*

Pumpkin, mushroom, spinach, sun dried tomato, leek & pine nut ri-  
sotto dressed with a balsamic rocket salad \$22

*recommended wine for this dish - Poggio Basso Chianti, Italy*

The Spini Great Catch  
(1 - \$38, or to share - \$55)

Battered Threadfin Salmon

Grilled Barramundi

Garlic Prawns

Salt & Pepper Calamari

Natural Oysters

\*served with chips, tartare sauce & lemon wedges