

Luxe Seafood and Beverage Menu

WELCOME COCKTAIL

Islander Gin Cocktail infused with garden-grown Rosemary and sweet Pomegranate, with Lemon and fresh Rosemary sprig garnish.

Fresh Tropical Fruit Salad Platter

HORS D'OEUVRE

Lush Lemongrass Crab Cakes with Mandurah Blue Swimmer Crab garnished with homemade Pickled Cucumber and a Sweet Chilli Lime Dressing.

APPETISER

Barbecued North West Skewered Prawns, seasoned in a fragrant Siam-inspired Citrus Marinade.

ENTREE

Cone Bay Barramundi prepared with Coconut and Lime Ceviche, accompanied by fresh Avocado and Mango Salsa.

MAINS

Seared West Australian Scallops in Citrus, Herb and Garlic Sauce, with a Lemon-infused Local Micro Cresson and Radish Side Salad and fresh, crusty Artisan Bread and Butter.

Your freshly-caught Rottnest Island Western Rock Lobster cooked on the barbecue in Garlic Butter, served with sweet and sticky Chilli Rice and Citrus-Dressed Green Papaya Salad.

DESSERT

Lemon Piquant Cheesecake Squares, with Coconut Sorbet and Mint Garnish.

BEVERAGES

Premium still and sparkling Margaret River regional wines by Howard Park (Petit Jete, Miamup Rose, Miamup Chardonnay, Riesling, Pinot Noir) Quality bottled beers, from Western Australian craft brewers – Spinifex and Little Creatures, plus Corona and 150 Lashes Selection of soft drinks.

Please note – responsible service of alcohol is practised. Menu subject to change without notice.
For Further Information please contact SeaLink Rottnest Island.