

Kalbarri Edge Restaurant

Open Monday - Sunday 6pm -8:30pm



ENTREES

- Tuna saku sashimi with pickled ginger, wasabi mayo & minted soy sauce (GF) – \$18
- House made duck spring rolls with teriyaki dipping sauce (GF on req) – \$15
- Lemongrass & sea salt fried calamari with house aioli (GF on req) – \$15
- Grilled scallops in sage butter seasoned with fresh gremolata (GF) – \$18

GRAZING

- Vegan or Vegetarian platters on request
- Charcuterie platter: cured meats & aged cheeses w/ a selection of Wasabi Tea Eggs, house tapenades, pates & freshly made Sourdough Croutons (GF on req) – \$20

MAINS

- All Mains served with garden salad + chips, OR greens & roasted seasonal vegetables + chips
- Grilled lamb cutlets in honey-mustard & rosemary marinade (GF on req) – \$33
- BBQ pork ribs served w/ duck fat roasted potatoes – \$38
- Freshly caught wild barramundi (GF) – \$29
- Duck & mushroom risotto w/ sundried tomatoes & house pesto (GF) – \$27
- 300g Scotch fillet – your choice of sauce (GF on req) – \$42
- Seafood laksa with prawn & ginger Wontons (GF on req) – \$32
- Fresh baked Falafel and eggplant w/ roast pine nuts, baba ghanoush, beetroot, hummus & balsamic glaze (GF, Vegan) – \$20

SAUCES

Pepper Sauce | Mushroom Sauce | Diane Sauce | Gravy

DESSERTS

- Pina colada panna cotta w/ caramelized pineapple ice cream (GF & Vegetarian) – \$15
- Passionfruit crème brûlée w/ fig ice cream (GF) – \$15



BOOKINGS ESSENTIAL - CALL TO BOOK (08) 9937 0000 OR POP INTO RECEPTION
22 PORTER STREET, KALBARRI, WA, 6536