



ATRIUM BRASSERIE

DINNER MENU

Entree

Fresh Baked Bread - Abbey's home made bread for two served with balsamic vinegar and extra virgin olive oil	\$ 7.60
Garlic Bread – toasted conti bread with lashings of garlic, Pernod and parsley butter, baked with grated Romano cheese	\$ 9.20
Soup of the Day - freshly prepared and served with home-made bread	\$13.40
Bruschetta - ciabatta bread, Spanish onion, fresh basil, sliced tomato and marinated spicy feta topped with prawn. Served warm	\$19.40
South Australian Oysters. Dozen \$43.20 Half Dozen \$22.20 San Diego baked with diced chorizo, red onion & a whisky mornay sauce Chilled served with watermelon and Champagne sorbet New Orleans baked with bacon, bourbon and tomato sauce	
Field Mushrooms – baked with roasted capsicum, baby spinach and Persian fetta; finished with maple and balsamic dressing	\$21.50
Taste of the Orient – rice paper, cucumber, carrot and vermicelli wrap, duck spring roll, beef satay with red peanut sauce, tempura prawns, local squid with Thai pork stuffing and chilli lime dip	\$24.20
Cajun squid salad – local squid in a cajun spiced marinade served on a fresh Greek salad, finished with honey and sesame dressing	\$21.50
Smoked Salmon – whiskey cured with capers, dill and aioli, served with a cucumber salad and finished with truffle oil	\$25.40
Tempura prawns – North West prawns in a tempura batter, served on a black bean vegetable and hokkien noodle stir fry	\$23.40
Garlic Prawns - traditional favourite - North West prawns with garlic, Pernod, roasted fennel seed sauce, steamed jasmine rice and truffle salad garnish	\$24.40
Trio of Japanese sushi – Teriyaki chicken, vegetarian and tuna sushi, served with pickled ginger, wasabi and Kikkoman soy	\$21.50



ABBAY BEACH RESORT
BUSSELTON

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Mains

Prime Beef Fillet Mignon (MSA) - served on whipped potato mash with red wine jus and your choice of: (i) marinated prawns with asparagus and Aioli, or (ii) sun dried tomato pesto on a slow roasted tomato and onion confit	\$47.00
Maryland Breast of Duck - marinated in orange and star anise, served on roast sweet potato and green beans, finished with a black cherry jus	\$42.00
Veal Loin Roulade – filled with spinach and pine nut farce, wrapped in Prosciutto and pan roasted, served on baby roast vegetables with cream a red wine jus	\$46.60
Ferguson Valley Barn House Chicken Breast - roasted with a mushroom and bacon duxelle stuffing, seasoned with lemon myrtle, served on a buttered bean mash with a port and thyme jus	\$36.80
Garlic Prawns - traditional favourite – North West prawns with garlic, Pernod, roasted fennel seed sauce, steamed rice and truffle salad garnish	\$36.60
Vegetarian Stack - char grilled field mushroom layered with red, yellow and green capsicum, sweet potato and south cape goat's cheese, topped with cherry tomato confit and drizzled with balsamic reduction	\$34.80
Seafood Platter – for one or two persons. Market seafood selection including bbq prawns, fish of the day, scallops, calamari, oysters, smoked salmon, marinated fresh fish, served with potato, pickled vegetables, lettuce and house sauces	Market Price
Pork Cutlet – crumbed and pan fried, served on apple sage potato mash with asparagus, a leek confit and a plum and orange jus	\$39.40
Fish of the Day - served with accompaniments to suit the subtle flavours of the catch	Market Price
Amelia Park Lamb - coated in chicken mousse, wrapped in spring roll pastry and roasted, Served on a potato pancake with braised cabbage and finished with a sweet rosemary jus	\$42.80
Side Orders (Meals are normally served with vegetables if appropriate)	
Jasmine Rice \$4.80	Steamed Vegetables \$12.60
Potato Fries \$11.30	Garden Salad or Greek Salad \$12.60



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Dessert

Just Magic		\$13.20
Trio of home made ice creams topped with frangelico, and baileys Irish cream		
Lemon Tart -		\$13.70
served with King Island double cream and kirsch marinated black cherries		
Chocolate Bombe		\$12.70
Double chocolate ice cream trapped in chocolate genoise with kaluha chocolate syrup, wrapped in flambé meringue		
Choux Pastry Swans -		\$12.70
filled with dark and white chocolate mousse and served on a Galliano and passion fruit lake		
Mascarpone and Raspberry Cream Brulee -		\$13.70
served with a tuile biscuit garnish		
Cheese Board -	for two \$28.00	for one \$17.30
Selection of finest local and Australian cheeses served with dried fruits and nuts, date loaf, crackers and fresh fruit.		

Coffee and Tea

Cappuccino	\$4.90	Espresso	\$4.80
Latte	\$4.80	Hot Chocolate	\$5.00
Macchiato (Short or Long)	\$4.80	Pot of Tea for one	\$4.80/\$5.80
Flat White	\$4.80	or for two	\$5.40/\$7.40
Black (Short or Long)	\$4.60	Double coffee shots (each)	\$1.20

(Decaffeinated Available)

All prices include GST