

Cichetti

4 courses \$120 | 5 courses \$135

ANTIPASTO

House bread, Sicilian olives, soft white cheese, extra virgin olive oil

PRIMI

Barbabietola

Golden beetroot, burrata, black garlic, hazelnut, beetroot syrup, mint (v, ng, n)

Crudo

WA Esperance scallop, garum, gordal olive, avocado oil, grapefruit (ng)

Carpaccio

Margaret River wagyu MB4+, parsnip mousse, kohlrabi, watercress, salted caper

Salumi (100g)

Wagyu Bresaola, nduja, venison, house giardiniera

Polpo

WA Wedge Island octopus, squid ink hummus, tomato salsa, burnt lemon (ng)

PALATE CLEANSER

Limoncello granita

PASTA E RISO

Pappardelle

Margaret River short rib ragu, parmesan espuma, parsley

Fusilli

Slow cooked rabbit, white wine, mustard, parmesan, dried olive

Gnocchi

Ricotta gnocchi, portobello mushroom, port wine, truffle oil, tallegio

Handmade Tortellini (Additional \$10)

Paspaley Pearl meat & prawn, tomato butter, fennel, preserved lemon, chilli

Buon cibo. Buon vino. Buon amici.
"Good food. Good wine. Good friends"

Cichetti

SECONDI

Pesce

Fish of the day, parsley sauce, fennel, gremolata, anchovy

Cotoletta

Pork cutlet, balsamic BBQ dressing, green apple mostarda, celery slaw

Anatra - To share for 2

Roast duck crown, Valpolicella jus, duck fat potato, rocket salad

DOLCI

Chestnut dome

Valrhona chocolate, toffee syrup, raspberry, strawberry

Mille foglie

Strawberry mousse, balsamic, olive oil, vanilla ice cream, basil

Selection of local & imported cheese

Fig chutney, dried muscat, fruits biscuit, nuts (n)

Gelato

Selection of three scoops of gelato

ng (no gluten added) | n (contains nuts) | v (vegetarian)

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.

Cable Beach Club is a cashless Resort. Payments can be made by EFTPOS or credit card with no additional card fees.

A 10% surcharge applies at our restaurants on Sunday and a 15% surcharge on public holidays.