

Lunch

Modern Australian Cuisine



armada
restaurant & bar

Main course

Mount Barker chicken breast in herbed crumbs topped with Napoli sauce and grilled mozzarella cheese served with salad and fries	\$26
Nasi Goreng traditional Indonesian fried rice with chicken, pork, shrimp, egg and spring onions in a delicious blend of garlic, ginger, chilli and coriander	\$24
Trinity Farm lamb rump , dauphinoise potato, truffle honey roasted baby carrots and red wine jus	\$38
Fillet of beef served with North West king prawns in green ginger wine cream accompanied by a sweet potato mousse tart	\$42
300g beef sirloin with royal blue potato stuffed with a cheese and chive mash with Margaret River 09 Shiraz jus	\$32
Grilled Wagyu beef burger with bacon, mozzarella, garlic aioli, caramelised onion, tomato relish, fresh tomato and rocket on a toasted foccacia served with salad and fries	\$22
Chicken fajita Mexican spiced chicken, guacamole, tomato salsa and cheese in a toasted tortilla served with salad and fries	\$20
Jumbo Cumberland pork sausages on whipped garlic mash potato with a tomato, apple and caramelised onion relish	\$23
Smoked Atlantic salmon with lemon zest, spring onion and parmesan cream sauce folded into fresh pasta penne, topped with fried capers	\$26
NZ John Dory fillet in Beez Neez beer batter with fresh leafy greens, fries and tartare sauce	\$20
Tender chicken and crisp vegetables stir fried in a honey, soy and macadamia nut sauce served with steamed rice	\$24
Eggplant lasagna layers of home made pasta sheets, eggplant purée, tomato fondue, mozzarella, and béchamel sauce	\$22
Caesar salad with baby cos leaves, candied bacon, shaved parmesan, croutons and anchovy aioli	
Small	\$12
Large	\$20
With chicken or squid	+ \$4
Thai style marinated beef with tatsoi, lychees, Spanish onion, cherry tomato, dark soy and sesame dressing	\$22

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Starters

Garlic bread	\$9
Parmesan bread	\$9
Soup of the day served with crusty baguette	\$9

Entrée

Shark Bay blue swimmer crab north-west red emperor and sweet corn cakes with mustard seed aioli	\$14
Linley Valley pork fillet with spinach and pine nut stuffing, wrapped in puff pastry served with a drizzle of port jus	\$12
Lemon infused NT crocodile & shiitake mushroom spring roll with banana chilli jam	\$9
Mild chorizo marinated South Australian wild manzanella and kalamata olives, danish feta and fresh lemon	\$14
Gavin's chilli squid flower cut baby squid pan fried in extra virgin olive oil, chilli and tomato salsa Large serving with chips and salad	\$9 \$21
Harrisa spiced kangaroo served rare with a potato, parmesan and semi dried tomato frittata	\$12

Sides

Beer battered fries	\$8
Sweet potato fries	\$8
Wedges	\$8
Honey roasted carrots	\$7
Steamed veg	\$6
Steamed rice	\$3
Mashed potato	\$4
Garden salad	\$6