

WELCOME TO BISTRO 38

Welcome to Bistro 38, the indulgent Joondalup Resort dining experience. On behalf of our award winning staff, I hope you enjoy the meal you are about to order.

Deciding at an early age to pursue a career in hospitality, Tim Worthington learned the foundations of his trade here in Perth before venturing overseas to further develop his skills and passion for cooking.

His time spent at acclaimed establishments in Vancouver and London have given him not only a broad gastronomic knowledge base, but also a thorough understanding of what you, our guest, should expect from your dining experience with us.

We embrace this spring season knowing that Western Australia has a huge variety of premium quality produce available and will source our ingredients locally whenever possible.

Our tapas are designed to be enjoyed casually, overlooking our renowned golf course and lagoon-style swimming pool, with great wines to match.

Bon appetit.



CLAIRE LEWIS – Executive Head Chef

TIM WORTHINGTON – Sous Chef

CHARLOTTE WILLS – Pastry Chef

BISTRO 38

A LA CARTE MENU

BREADS

Garlic bread	\$10.50
Bruschetta, tomato and feta with basil, red onion and balsamic reduction	\$11.50
Turkish bread & dips, served with homemade dip	\$12.00

TAPAS

Soup of the day – see our waitperson for today's special	\$10.00
Sautéed chorizo sausage, mushroom and red onion with balsamic glaze	\$12.00
GF Prosciutto with grilled lemon	\$12.00
GF Slow roasted BBQ pork belly	\$12.00
V LF Mixed olives – local (Eagle Vale – Chapman Valley, Geraldton)	\$10.00
Coconut prawns with chilli sauce	\$12.50
Salt and pepper squid with aioli	\$12.00
V Risotto balls with asparagus, sun dried tomatoes, basil and sour cream	\$11.00
GF V Sun dried tomatoes with basil	\$11.00
GF V Persian feta with garlic and herbs	\$12.00
GF Chilli mussels with a rich tomato sauce	\$9.50

all served with toasted Turkish bread

N CONTAINS NUTS

GF GLUTEN FREE

V VEGETARIAN

LF LOW FAT

**If you have a special dietary requirement not listed please feel free to ask your wait staff for further options.*

BISTRO 38

A LA CARTE DINNER MENU

ENTRÉE

GF **Pork Belly**
braised red cabbage, parsnip purée, parsnip chips \$17.50

N **GF** **V** **LF** **Asparagus Gratin**
a la greque vegetables, rocket and pinenut salad \$19.50

Seared Tuna
wakame salad, sticky honey sauce, daikon chips \$21.00

FISH

GF **Roast Harpuka**
horseradish mash, tomato and saffron veloute, mussels, salsa verde \$30.00

Barramundi
smoked cod brandarde tortellini, baby vegetables, onion puree \$33.00

GF **Seared Salmon**
broad bean risotto, gremolata \$30.00

VEGETARIAN

N **V** **Cannelloni**
asparagus, sundried tomato, goats cheese, microherb salad, asparagus foam \$27.00

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A LA CARTE DINNER MENU

MEAT

Duck Breast
confit leg spring roll, asian greens, ginger beer syrup \$31.50

Chicken Wellington
jerusalem and globe fricassée, baby leeks, crisp pancetta, garlic foam \$33.00

Osso Bucco
baked ravioli, veal loin, pea purée, lardons, tendrils \$30.00

GF Pork Cutlet
potato galette, jus roti, creamed spinach \$36.00

FROM THE GRILL

Lamb Rump \$36.00

Beef Fillet (240g) \$42.00

Scotch Fillet (300g) \$39.00

Simply grilled to your liking, all served with chips and salad

CHOOSE FROM ONE SAUCE

Peppercorn

Mushroom

Garlic Cream

Herb Butter

SIDE ORDERS

Vegetables \$7.50

Asparagus and broccolini \$8.00

Mashed potato \$7.50

Garden salad \$7.50

Chips and aioli \$7.50

Wedges \$7.50

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DESSERT MENU

- Ⓝ **Warm Apple Streusel Slice**
honeycomb parfait, apple crisp \$16.00
- Dark Chocolate & Orange Torte**
caramelised orange, mandarin sorbet \$16.00
- Ⓝ **Petit Four**
rhubarb jelly, coconut bavaois, raspberry sherbert, white chocolate panforte \$16.00
- Strawberry Summer Pudding**
vanilla marscarpone, mint glass biscuit \$16.00
- Ⓞ **Pink Peppercorn Meringue**
passionfruit curd, guava jelly \$16.00
- Lemon Myrtle Popping Panacotta**
cherry compote, rosemary shortbread \$16.00

CHARLOTTE WILLS – Pastry Chef

BISTRO 38

CHEESE SELECTION

Individual	\$11.50
Full plate	\$20.00

Served with cheese biscuits, chutney, dried fruit and nuts

La Traditional Du Bon Delice Cremiers

Region: Burgundy, France

Milk: Cows

DESCRIPTION: This rich cows milk triple cream cheese is made with cream, double cream and enriched with crème fraiche. It has a dense, creamy texture similar to ice cream when young, which gradually becomes softer due to the ripening action of the fluffy, white rind. The flavour is rich, buttery and soft with a little salty tang on the finish, provided by the bloomy rind. This cheese is at its best when the rind has slightly discoloured and the texture inside has become soft and luscious.

Keen's Cheddar

Region: Wincanton, Somerset, England

Milk: Cows

DESCRIPTION: The cheddar is made with milk produced by the cows on the farm using a recipe which has been passed down through the generations and time-honoured methods of cheese making. The rind is light brown and uneven, then covered in layers of cloth kept secure using lard. The aroma is a complex mix of sweet, creamy and earthy. The flavour is robust, with competing notes such as sweet and salty, or earthy and tangy. Keen's cheddar is the perfect cold-weather cheese, with its big, full flavour and tasting experience.

Stevenson Blue Stilton

Region: Leicestershire, England

Milk: Cows

DESCRIPTION: Thomas Hoe Stevenson was one of the original cheese makers from the heart of the Vale of Belvoir. Following in his father's footsteps, he made Stilton cheese on Mount Pleasant Farm in the late 1800s and early 1900s. This tradition has continued, with Stilton being produced under similar regulations to that of the AOC system in France: it must be made to a strict set of guidelines for it to be classed as Stilton. It is aged for 15 weeks, when the profile of the cheese is mellow yet tangy with a well balanced flavour and a creamy texture.