



Sunset Bar @ Grill
Cable Beach Club



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9.5
James Squire Golden Ale
James Squire Swindler
Little Creatures Bright Ale
Little Creatures Elsie WA Ale
White Rabbit White Ale



9.5
Matso's Mango
Matso's Ginger
James Squire Apple Cider
5 Seeds



9.5
Cooper Pale Ale
James Boags Premium
Crown Lager



9.5
Hahn Super Dry
Carlton Dry
Victoria Bitter
XXXX Summer
XXXX Summer Lime
XXXX Summer Mango



9.5
Corona
Heineken



8.0
Hahn Super Dry 3.5
XXXX Gold
James Boags Light
Heineken 3



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Cocktails



19

Matso's storm, captain morgan's spiced rum, tuaca, orange wedges, matso's ginger beer

Matso's mule, vanilla vodka, fresh lime, mint, matso's ginger beer

Mambo mango, mango liqueur, banana liqueur, bacardi, malibu, mango, orange juice, grenadine

Kiwi caipiroska, kiwi liqueur, absolut vodka, lime wedges, kiwi fruit, lemonade

Passionfruit mojito, rum, mint, lime wedges, passionfruit puree, lemonade

By the sea, midori, peach schnapps, absolute citron vodka, cranberry juice, orange juice

Citric fusion, midori, citron vodka, cointreau, orange wedges, pineapple juice, lemonade

Black magic, sambucca, havana club rum, cointreau, lime wedges, lift grenadine

Sunset punch, pimms, matso's ginger beer, sprite, cucumber, lime, orange

Tropical stay, vodka absolut, strawberry liqueur, triple sec, soda, pineapple

Ocean blue, blue curacao, triple sec, havana club 3 anos, sugar syrup, fleur de lys

Aperol spritz, aperol prosecco, soda

Broome sky, bacardi, absolut vodka, havana rum, orange juice, lime, mint, bundaberg guava

Mango daiquiri, bacardi, triple sec, mango puree, lime juice, bundaberg mango

Mocktails



10

Jungle juice, a non-alcoholic blend of tropical fruits and juices

3 L, lychees, lime wedges, lemonade

10



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To share

- Selection of breads and dips**, charred turkish, ciabatta and pita bread with pumpkin and cumin dip, sundried tomato pesto, charred shallot and garlic butter 16
- Chilled seafood platter for 2**, prawn cocktail, coriander and lemon zest marinated mussels, pickled octopus, seared tuna, smoked salmon (gf) 38
- Charcuterie board**, sopressa salami, pastrami, prosciutto, chorizo, caramelized onion relish and grissini 23

Entrée

- Seared scallops**, mango salsa, pickled pawpaw and toasted coconut slaw, roasted red pepper puree, topped with a roasted macadamia nut crust (gf) 24
- Steamed mussels**, coconut cream, kaffir lime and coriander sauce, with crusty ciabatta 20
- Grilled harissa prawn skewers**, flame grilled pepper cous cous, yuzu citrus aioli, lemon wedges 24
- Grilled halloumi with watermelon**, chargrilled vine ripened cherry tomatoes and basil-mint oil (v) 23

Salads

- Crispy chicken and pancetta**, salad greens, peppers, watermelon and mint, mandarin vinaigrette 25
- Mediterranean tabouleh**, israeli cous cous, fire roasted red peppers, portobello mushroom, artichoke, kalamata olives, charred zucchini, persian feta, balsamic dressing (v) 25
- Spiced seafood**, prawns, calamari, octopus, rocket, preserved lemon, cherry tomato, cucumber, chilli and lime dressing (gf) 27

(v) Suitable for vegetarians (gf) Suitable for gluten free
Please advise wait staff of any allergies at time of ordering

Credit card surcharge applies to credit card payments



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Mains



Pork cutlet , mango, apple and pineapple compote, with caramelized sweet potato and cashews, broccolini, red wine jus (gf)	40
Dark ale braised beef cheek , on a roasted pumpkin and cumin puree, braised red cabbage, asparagus, root vegetable crisps	37
Lamb cooked two ways , lamb backstrap with dijon mustard and herb crust, braised lamb, with a truffled potato cake, broccolini and a mint infused jus	44
Grilled salmon , on a salad of asparagus and buckwheat, carrot and caraway rosti, olive gremolata and parsnip crisps	40
Ravioli , with butternut puree, persian feta and toasted pinenuts, rocket and caramelised pear (v)	29

from the grill



All served with charred vine cherry tomatoes, garden salad, beer battered fries or baby chat potatoes tossed in truffle oil and choice of sauce;

Harvey beef tenderloin 200g	47
Harvey beef sirloin 300g	45
Kangaroo fillet 220g , with a merlot and juniper berry marinade	44
Chicken supreme 200g , with charred aromatic spiced pineapple	40
Slow cooked pepper crusted scotch fillet 300g	47
Cone bay barramundi 200g	42
Atlantic yellow fin tuna 200g	39

Sauces



garlic cream, green peppercorn, charred shallot and garlic butter, red wine jus, anchovy and kalamata salsa, mushroom sauce, tomato bush chutney

Sides



Grilled asparagus and crispy prociutto
Baby spinach , mandarin and macadamia salad
Caramelized sweet potato , orange zest and roasted cashews
Beer battered bad boys , aioli
Steamed baby chats , tossed in truffle oil and sea salt
Garden salad , balsamic dressing



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Desserts



Salted caramel banoffee , chocolate soil, butterscotch sauce, hazelnut gelato	16
Chocolate crème brulee , chantilly cream and pistachio biscotti	16
Layered cheesecake , coconut, pineapple and raspberry jelly, chantilly cream	16
Deconstructed apple crumble tart , vanilla bean gelato	16
platter for 2 , chef's selection of petit desserts to share	21
Australian cheese plate , fig jam, crackers, dried nuts, compressed apple	23

Liquor Coffee



Irish , jamesons, topped with fresh cream	14
Jamaican , tia maria, topped with fresh cream	14
Roman , galliano, topped with fresh cream	14
Monks , dom benedictine, topped with fresh cream	14
Mexican , kahlua, topped with fresh cream	14
Highland , drambuie, topped with fresh cream	14
Cafe royale , remy martin topped with fresh cream	14
Espresso martini	19

Affogato



Affogato , espresso coffee, ice cream	10
Baileys , espresso, ice cream	16
Frangelico , espresso, ice cream	16
Tia maria , espresso, ice cream	16
Kahlua , espresso, ice cream	16

Ports @ Cognacs



Penfolds Grandfather	16
Galway Pipe	9.5
Mr Pickwick	12
Remy Martin vsop	13
Courvoisier vsop	13
Hennessy vsop	13



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Champagne



		<i>glass</i>	<i>bottle</i>
Veuve Clicquot	<i>Reims FRA</i>		145
Laurent Perrier (375ml)	<i>Champagne FRA</i>		60

Sparkling



Seppelt Fleur De Lys NV	<i>Mixed Region AUS</i>	8.5	42
Jansz Sparkling	<i>Tasmania</i>	13	66
Andreola Prosecco	<i>Italy</i>	13	60
Single File Chardonnay	<i>Pemberton WA</i>		65

White Wine



Alkoomi Riesling Black Label	<i>Frankland River SA</i>	13	56
Grosset 'Polish Hill' Riesling	<i>Clare Valley SA</i>		85
Jim Barry Lavender Hill Off Dry Riesling	<i>Clare Valley SA</i>	10	50
Leeuwin Art Series Riesling	<i>Margaret River WA</i>		59
Alkoomi Sauvignon Blanc	<i>Frankland River WA</i>	8	40
Shaw & Smith Sauvignon Blanc	<i>Adelaide Hills SA</i>		62
Villa Maria Sauvignon Blanc	<i>Marlborough NZ</i>	10	50
Paxton Pinot Gris	<i>McLaren Vale SA</i>	10	52
Leeuwin Estate 'Siblings' SSB	<i>Margaret River WA</i>	12	53
Pierro LTC SSB	<i>Margaret River WA</i>		69
Castelli Chardonnay	<i>Pemberton WA</i>		59
Atticus Chardonnay	<i>Margaret River WA</i>		105
West Cape Howe Chardonnay	<i>Mount Barker WA</i>	12	45
Rocky Road Chardonnay	<i>Margaret River WA</i>		53



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Red Wine

		<i>glass</i>	<i>bottle</i>
La Boheme Rose	Yarra Valley VIC		48
Deep Wood Rose	Margaret River WA	12	55
Pepik Josef Chromy Pinot Noir	Relbia, TAS	14	58
Dalrymple Pinot Noir	Tasmania		64
The Abbey Riorret Pinot Noir	Yarra Valley VIC		85
Mitolo 'Jester' Cabernet	McLaren Vale SA	14	58
Alkoomi Cabernet Merlot	Frankland River WA	8	40
Vasse Felix 'Filius' Cabernet Merlot	Margaret River WA		53
Mosswood 'Amy's Blend'	Margaret River WA		85
Krackerjack Shiraz Cabernet	Dunsborough WA	11	57
Alkoomi 'Blackbutt' Cabernet Blend	Frankland River WA		125
Elderton Shiraz	Barossa Valley SA		69
Bremerton 'Old Adam' Shiraz	Langhorne Creek SA		104
Two Hands 'Gnarly Dudes' Shiraz	Marananga SA		62
Grant Burge '5th Generation' Shiraz	Barossa Valley SA	10	50
Deep Wood 'Shiraz et Al' Shiraz Grenache Malbec	Margaret River WA		42