

globe

food | wine | coffee

lunch menu selections

Chef Makoto presents...

two course (main course and dessert) 48
two course (entree and main course) 51
three course (entree, main and dessert) 62

price includes filtered coffee and tea

entree

globe tasting table

be tempted by a range of the freshest WA produce combined with amazing flavours. Including unique and interesting salads and surprises such as kangaroo on field mushrooms house made sushi, smoked salmon, roasted vegetables, beetroot and goat's cheese, seaweed and okra salad.

main

please select two dishes

Baked potato and caramelised onion cake

on ratatouille, pesto, crispy onion

Globe Christmas Turkey

stuffed with spiced apple and pear, fondant potato
roasted vegetables, cranberry jus

Seafood mixed grill

king prawns, fish, scallops, squid, jasmine rice
salad, herb and garlic butter sauce

Seared fish of the day

green beans, tomato, potato and olives, herb and caper sauce

Oven roasted South West beef tenderloin

cooked medium, pumpkin and potato dauphinoise
grilled asparagus, red wine jus

add to your menu

mashed potato, steamed vegetables, Globe garden salad, Belgian chips –
shared for extra 3.50 per person per side dish

dessert

please select two dishes

Moist Christmas pudding

peach panacotta, brandy anglaise

Caramelised lemon tart

meringue, double cream and passionfruit coulis

Black Forest cheesecake

chocolate ice cream and chocolate shavings

Fresh seasonal fruits

fruit coulis

Duo of cheeses

served with lavosh