



*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

## Cocktails



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

19

**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

## Mocktails



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

**3 L**, lychees, lime wedges, lemonade

10

10



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## To share

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- 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

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- 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

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- 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



# Sunset Bar @ Grill

## Cable Beach Club

## Mains



<b>Pork cutlet</b> , mango, apple and pineapple compote, with caramelized sweet potato and cashews, broccolini, red wine jus (gf)	39
<b>Dark ale braised beef cheek</b> , on a roasted pumpkin and cumin puree, braised red cabbage, asparagus, root vegetable crisps	36
<b>Lamb cooked two ways</b> , lamb backstrap with dijon mustard and herb crust, braised lamb, with a truffled potato cake, broccolini and a mint infused jus	43
<b>Grilled salmon</b> , on a salad of asparagus and buckwheat, carrot and caraway rosti, olive gremolata and parsnip crisps	39
<b>Ravioli</b> , 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;*

<b>Harvey beef tenderloin 200g</b>	46
<b>Harvey beef sirloin 300g</b>	44
<b>Kangaroo fillet 220g</b> , with a merlot and juniper berry marinade	43
<b>Chicken supreme 200g</b> , with charred aromatic spiced pineapple	38
<b>Slow cooked pepper crusted scotch fillet 300g</b>	46
<b>Cone bay barramundi 200g</b>	40
<b>Atlantic yellow fin tuna 200g</b>	36

## Sauces



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

## Sides



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



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## Desserts

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

## Liquor Coffee

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

## Affogato

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<b>Affogato</b> , espresso coffee, ice cream	10
<b>Baileys</b> , espresso, ice cream	16
<b>Frangelico</b> , espresso, ice cream	16
<b>Tia maria</b> , espresso, ice cream	16
<b>Kahlua</b> , espresso, ice cream	16

## Ports & Cognacs

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<b>Penfolds Grandfather</b>	16
<b>Galway Pipe</b>	9.5
<b>Mr Pickwick</b>	12
<b>Remy Martin vsop</b>	13
<b>Courvoisier vsop</b>	13
<b>Hennessy vsop</b>	13



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## Champagne



		<i>glass</i>	<i>bottle</i>
<b>Veuve Clicquot</b>	<i>Reims FRA</i>		145
<b>Perrier-Jouet</b>	<i>Champagne FRA</i>		160
<b>Laurent Perrier (375ml)</b>	<i>Champagne FRA</i>		60

## Sparkling



<b>Seppelt Fleur De Lys NV</b>	<i>Mixed Region AUS</i>	8.5	42
<b>Jansz Sparkling</b>	<i>Tasmania</i>	13	66
<b>Andreola Prosecco</b>	<i>Italy</i>	13	60

## White Wine



<b>Kilikanoon 'Morts Block' Riesling</b>	<i>Clare Valley SA</i>	12	59
<b>Grosset 'Polish Hill' Riesling</b>	<i>Clare Valley SA</i>		90
<b>Jim Barry Lavender Hill Off Dry Riesling</b>	<i>Clare Valley SA</i>	10	50
<b>St Clair Sauvignon Blanc</b>	<i>Marlborough NZ</i>		52
<b>Alkoomi Sauvignon Blanc</b>	<i>Frankland River WA</i>	8	40
<b>Cloudy Bay Sauvignon Blanc</b>	<i>Marlborough NZ</i>		79
<b>Villa Maria Sauvignon Blanc</b>	<i>Marlborough NZ</i>	10	50
<b>Villa Maria 'Private Bin' Pinot Gris</b>	<i>Marlborough NZ</i>	11	54
<b>Leeuwin Estate 'Siblings' SSB</b>	<i>Margaret River WA</i>	12	53
<b>Pierro LTC SSB</b>	<i>Margaret River WA</i>		69
<b>Castelli Chardonnay</b>	<i>Pemberton WA</i>		59
<b>Atticus Chardonnay</b>	<i>Margaret River WA</i>		105
<b>West Cape Howe Chardonnay</b>	<i>Mount Barker WA</i>		45



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## Red Wine

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		<i>glass</i>	<i>bottle</i>
<b>La Boheme Rose</b>	<i>Yarra Valley VIC</i>	11	48
<b>Pepik Josef Chromy Pinot Noir</b>	<i>Relbia, TAS</i>	14	58
<b>Mount Difficulty Estate Pinot Noir</b>	<i>Central Otago NZ</i>		105
<b>The Abbey Riorret Pinot Noir</b>	<i>Yarra Valley VIC</i>		85
<b>Leeuwin Estate 'Prelude' Cabernet Merlot</b>	<i>Margaret River WA</i>		69
<b>Alkoomi Cabernet Merlot</b>	<i>Frankland River WA</i>	8	40
<b>Vasse Felix 'Filius' Cabernet Merlot</b>	<i>Margaret River WA</i>		53
<b>The Lane 'Block 8' Merlot</b>	<i>Adelaide Hills SA</i>		49
<b>Mosswood 'Amy's Blend'</b>	<i>Margaret River WA</i>		85
<b>Krackerjack Shiraz Cabernet</b>	<i>Dunsborough WA</i>	11	57
<b>Wynns Black Label Cabernet Sauvignon</b>	<i>Coonawarra SA</i>		75
<b>Alkoomi 'Blackbutt' Cabernet Blend</b>	<i>Frankland River WA</i>		125
<b>Wills Domaine Cabernet Sauvignon</b>	<i>Margaret River WA</i>	12	59
<b>Elderton Shiraz</b>	<i>Barossa Valley SA</i>		69
<b>D'Arenberg 'Dead Arm' Shiraz</b>	<i>McLaren Vale SA</i>		120
<b>Two Hands 'Gnarly Dudes' Shiraz</b>	<i>Marananga SA</i>		62
<b>Barossa Estate Shiraz</b>	<i>Barossa Valley</i>	12	60