

Desserts

Sticky Date Pudding Traditional home made sticky date & walnut pudding, served with vanilla ice cream & butterscotch sauce	14
Death By Chocolate for 2 An indulgent plate of warm mud cake, rich chocolate brownie, chocolate mousse basket, finished with chocolate ice cream & hot mocca sauce & home made rocky road chocolate	24
Strawberry Cheese Cake Home made individual strawberry cheese cake with strawberry sauce, Turkish fairy floss & home made strawberry Gelato & whipped cream	15
"Banana Rama" Traditional style banana fritters coated in cinnamon sugar with butterscotch sauce gelato ice cream	15
Coconut Pannacotta Traditional pannacotta served with kaffir lime syrup & tropical fruit	14
"Birthday Bash" serves up to 12 Decorated chocolate mud cake comes complete with sparklers & the ever embarrassing "Happy Birthday To You" song played for the whole restaurant to join in	65
Cheese Platter A selection of Australian & imported cheeses served with crisp apple and a selection of crackers	16

Coffee

Cappuccino	5
Flat White	5
Latte	5
Hot Chocolate	5
Espresso	5
Long Black	5
Affogato with frangelico	12
Pot of tea	5

Port

Galway Pipe Tawny Port	10
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Cognac

French Cognac	12
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DID YOU KNOW

We can cater for your private function from 20 to 300 guests

You can book any of our areas for your own private function

Cocktail Bar Max 30
Onyx Room 50 Seated
Alfresco Area 150
Side Alfresco 50
Full Venue 300

We can tailor a function to suit your pallet & your wallet

Private & Corporate Functions

Birthdays & Anniversaries

Any Celebration

Ph: 9185 6911

www.theiconkarratha.com.au



THE
ICON

food · bar · music · lounge

Dinner
Menu

James Squire

NEVER FORSAKE FLAVOUR



Starters & To Share

- Garlic & Herb Pizza Bread** **14**
Turkish style flat pizza bread dressed with parmesan, mozzarella herbs & garlic
- “DIY” Bruschetta for 2** **26**
Icon hand made rosemary & sea salt focaccia bread with whipped Persian fetta, freshly diced roma tomatoes with Spanish red onions
- Soup Du Jour** **16**
Soup of the day - Chef's Inspiration served with crusty home made wedges of focaccia
- Ocean Luxe Plate for 2** **45**
Exmouth Tiger Prawns in a garlic oil, Fremantle ½ shell scallops topped with tomato & garlic parmesan, grilled Nickol Bay bug tail, panko crumbed reef fish goujons & Alaskan snow crab served with a mild chilli salsa with wedges of home made focaccia bread & dipping sauces
- Earth Luxe Plate for 2** **45**
Candied pork belly, Peking duck pancakes, herbed lamb cutlets, lamb kofta sticks eye fillet open top beef sliders served on home made focaccia bread with dipping sauces & condiments
- Asian Luxe Plate for 2** **40**
Home made vegetarian spring rolls, nasi goreng rice balls, Indian style lamb kofta sticks, spicy Thai fish cakes with prawn twisters served with dipping sauces & condiments
- Tapas' Luxe Plate for 2** **36**
Duo of dips, traditional French style pâté, spicy chorizo, panko crumbed haloumi cheese, char-grilled Fremantle octopus, smoked salmon & home made focaccia & peperonata relish

Please note that the vast majority of our food is prepared fresh each day, and at busy times some main meals can take from 45 to 60 minutes to deliver to your table from the time "your order has been taken". Generally starters & share plates can be "enjoyed at the table" within 15-20 minutes. As Neil Perry says "fresh food can't be rushed - only fast food can". Thanks for your patience, patronage & understanding

Sean Throssell & Chef Conway

From The Ocean

- Thrusters Choice** **43**
Fremantle ½ shell scallops, oysters kilpatrick, marinated prawns, beer battered Cone Bay barra, prawn twisters & panko crumbed scallops served with a fresh salad & fries
- Add ½ a WA lobster thermidor **65**
- Lobster Thermidor** **½ 32 whole 58**
West Australian Red Lobster oven baked in a creamy blend "Icon Thermidor" sauce served with pilaf rice, golden fries & a crisp garden salad
- Lobster, Scallop & Prawn Marinara** **45**
Fine angel hair pasta topped with ½ WA lobster tail, Exmouth tiger prawns, Fremantle scallops and pieces of reef fish in a creamy garlic & herb white wine sauce
- FOD From The Trawler** **44**
Premium WA reef fish pan fried in a garlic butter & served with baby herbed potatoes, season greens
Our premium reef fish will be from a selection red emperor, coral trout or dhu fish, please check with your waitperson for the fish of the day
- Wild Ocean Barra** **39**
Pan fried crispy skinned WA Cone Bay barramundi served on a bed of fragrant jasmine rice with a creamy mild Asian style laksa sauce with a garnish of Asian greens
- Char-grilled Octopus Salad** **small 22 large 32**
Char-grilled Fremantle octopus marinated & basted with lemon, garlic, oregano & olive oil & served with a Greek salad
- Calamari Salad** **small 22 large 32**
Golden fried calamari lightly spice dusted & served with chilli plum sauce and a crisp garden salad
- Coffin Bay Oysters- Natural** **6 21 12 33**
Premium SA oysters served with wedges of lemon & rock salt
- Oyster Kilpatrick** **6 24 12 36**
Premium SA oysters with a tangy bbq sauce grilled bacon
- Fremantle ½ Shell Scallops** **6 25 12 39**
½ Shell Fremantle Scallops topped with tomato, garlic & herb salsa & glazed with parmesan cheese

Spice of Life

- Crispy Skin Duck Breast** **44**
Asian style crispy skin duck breast served on a bed of crispy noodles with Asian style greens, soy ginger & shallot glaze
- Hoisin Glazed Pork Belly & Seared Scallops** **42**
Slow cooked pork belly served with WA scallops & a crisp Vietnamese salad with a spicy hoisin glaze
- Curry, Pasta, & Vegetarian Of The Month** **34**
At The Icon we like to keep things interesting and make use of the best seasonable produce available. So each month Chef Conway and his team will create a new curry, pasta and vegetarian selection, Ask your wait staff for details

From the Grille

SAUCES - BÉARNAISE - RED WINE JUS - PEPPER - MUSHROOM - GARLIC

PRIME SIGNATURE CUTS

All served with your choice of sauce served on the side, steak fries, buttermilk mash or potato roesti & a stick of fresh brocolini

Certified Australian Angus Beef

Angus Scotch Fillet (200 day grain fed) **330grm 38**

Angus "New York" Sirloin (200 day grain fed) **400grm 45**

Amelia Park – South West Western Australia

Minimum 150 day grain fed export quality beef

Amelia Park Eye Fillet "Gentleman's Cut" **300grm 44**

Amelia Park Eye Fillet "Connoisseur's Cut" **200grm 36**

Amelia Park On The Bone Dry Aged Beef

Minimum 150 day grain fed export quality beef & dry aged on the bone by Ryan's Quality Meats exclusively for The Icon

"Icon" On The Bone Prime Rib-Eye **500grm 44**

"Icon Delmonico" On The Bone Porterhouse **600grm 49**

West Australian Vasse Valley Wagyu

Vasse Valley Rump Cap marble score of 4-5 **250grm 55**

Wagyu is best enjoyed cooked no further than medium
Vasse Valley Wagyu is exclusive to The Icon Restaurant

Iconic Favourites

- Ocean & Earth** **68**
500grm "On the Bone" rib-eye served with Café De Paris butter, ½ a succulent WA crayfish thermidor, rustic steak fries
- Grill N Thrill** **sc 44 rib 48**
330grm Angus scotch fillet or 500 grm on the bone rib-eye with prawns & scallops served with a garlic cream sauce & steak fries
- Beef Wellington** **45**
Amelia park eye fillet medallion in a pat'e & mushroom duxelle encased in a flaky puff pastry served with potato roesti, brocolini & red wine jus
- Amelia Park Rack of Lamb** **40**
Oven roasted 6 rib rack of Amelia Park spring lamb, herb crusted served on a bed of mash with roma tomato olive & garlic sauce
- Flame Grilled Lamb Skewer** **39**
Marinated cuts of tender lamb rump with onion, capsicum & field mushrooms flame grilled with our home made basting & served with rustic chips & a Greek salad
- Mt Barker Free Range Chicken Breast** **39**
Char grilled & oven roasted & herb marinated free range succulent chicken breast served atop of a baby herbed potatoes fresh brocolini dressed with a lemon & dill crème fraiche
- Texas Style BBQ Ribs** **36**
Slow cooked rack of pork spare ribs glazed with Icon bbq sauce rustic chips & a crisp garden salad

Salads • Vegies • Sides

- Creamy garlic mash - fries with garlic aoli & sweet chilli sauce **8**
- Crisp garden salad **for 1 6 for 2 10**
- Greek salad or Caesar salad **for 1 8 for 2 15**
- Steamed season vegies **for 1 8 for 2 15**