

Desserts

Double Choc & Pecan Brownie with vanilla ice cream & rich chocolate fudge	12
Rich Dutch Chocolate & Cointreau Mousse with biscotti wafers	12
Vanilla Crème Brulee topped with caramel & served with whipped cream & Fresh fruit	12
Brandy Snap Baskets with fresh strawberries, vanilla ice cream & raspberry sauce	12
Classic New York Cheesecake with whipped cream & blueberry compote	12
Cheese Platter of Australian & Imported cheeses with crisp apple & selection of crackers	15

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

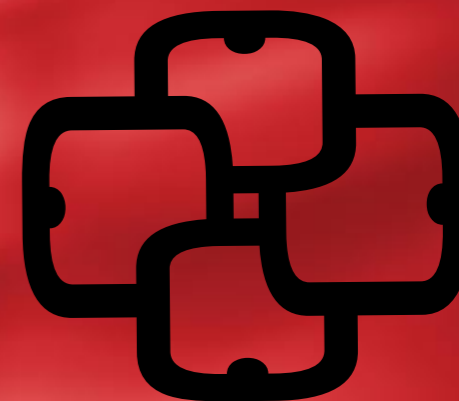
Cocktail Bar Max 30
Onyx Room 50 Seated
Alfresco Area 150
Side Alfresco 50
Full Venue 300

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

Private & Corporate Functions

Birthdays & Anniversaries

Any Celebration



THE
ICON

food · bar · music · lounge

Dinner
Menu

Ph: 9185 6911

www.theiconkarratha.com.au

To Share & Entree

Garlic & Herb Pizza Bread 12

Dressed with parmesan, mozzarella & herbs

Icon Tapas Plate 24

Duo of dips, marinated olives, grilled haloumi cheese with spicy chorizo sausage & crisp Turkish bread

Icon BBQ Plate 34

Crispy chicken tenders, BBQ lamb cutlets, buffalo chicken wings, chilli meatballs & spicy cheese kransky with dipping sauce

Thai Mee-Yup 34

Bangkok inspired selection of spicy fish cakes, scallops & coconut dumplings, coriander ginger prawns, sticky chicken wings, lettuce cups served with sweet chilli dip & cucumber relish

Back to Bali Combo 32

Chargrilled chicken satay sticks, crispy fried spring rolls, spicy Bali rice balls served with condiments & spicy peanut sauce

Creamy Garlic Prawns e 24 m 36

Traditional garlic prawns served on a bed of jasmine rice in a creamy garlic sauce

Icon Salt N Pepper Squid e 22 m 34

Home made salt n pepper squid served with an Asian herb chili salad with palm sugar & lime juice dressing

The Icon "Business Class" 25

Create the ultimate upgrade by adding ½ a succulent Crayfish Thermidor to your favourite steak or seafood dish or just enjoy the "Business Class" as your entree

Mezze Plate 26

A chilled selection of salami, ham, cheese & Mediterranean antipasto served with dips relish & crackers

Pizza Chicken

Pizza Vegetarian

Cajun Chicken Waldorf Salad 28

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

From The Ocean

Thrusters Choice 39

Queensland ½ shell scallops, oysters kilpatrick, marinated prawns, salt n pepper squid, grilled fish, panko crumbed scallops & prawn twisters served with a greek salad & pilaf rice

Crayfish Thermidor 55 *whole cray*

Geraldton red crayfish cooked in a creamy blend "Icon Thermidor" sauce & served with pilaf rice, golden fries & a crisp garden salad

Seafood Risotto 42

Tiger prawns, ½ shell scallops & fresh reef fish in a creamy risotto finished with lemon garlic & herbs

From the Trawler 'Fish of the Day' 34

Pan fried local or West Australian reef fish cooked in a lemon herb & garlic butter sauce served on a bed of pilaf rice

"Old Skool" Fish N Chips 27

Beer battered fish fillets served with fries & home made tartare sauce

Classic Killers 6 20 12 34

Ceduna or Coffin Bay oysters oysters with grilled bacon & a home made tangy sauce

'A la' Natural 6 18 12 32

Natural Ceduna or Coffin Bay oysters with wedges of lemon & sea salt

½ Shell Scallops 6 22 12 38

Hervey Bay or Abrolhos Island scallops served on the shell in a Thai lime, soy & chilli glaze

Spice of Life

Pad Thai 29

Hawker style fried noodles flavoured with chilli, tamarind & dark soy served with chicken & prawn, crisp fried tofu, bean shoots, roast peanuts & lime

Massaman Lamb Curry 32

A mild creamy curry of braised leg of lamb garnished with potato, peanuts & rotti bread

Thai Green Curry 29

A fragrant green hot curry of coriander & coconut with succulent chicken breast served with jasmine rice & rotti bread

Crepe Diego 'The Icon Original' 27

Chicken, bacon & mushroom cooked in a white wine garlic sauce topped with parmesan cheese & wrapped in a freshly made crepe served with a crisp garden salad

Smoked Chicken & Bacon Fettuccine 27

House smoked chicken, honey roasted pumpkin, crispy bacon in an almond & Frangelico cream tossed with ribbons of fettuccine pasta

Icon Vego Stack 27

Roasted Italian stack of red peppers, field mushrooms, courgette, roma tomatoes, eggplant, & grilled haloumi cheese with rocket & balsamic

From the Grille

Fillet Mignon 42

300 gram Aged prime WA Beef Fillet bacon wrapped & served with a red wine jus & potato of the day

Amelia Park Rack of Lamb 38

Oven roasted 6 rib of Amelia Park spring lamb, herb crusted on a bed of garlic mash with a Roma tomato Olive & garlic sauce

Grill N Thrill sc 37 rib 39

300 gram grain fed scotch fillet or 400 gram prime rib-eye steak served with succulent prawns & scallops in a garlic cream sauce with your choice of creamy mash or fries

Scotch on the Rocks 39

300 gram grain fed scotch fillet cooked to your liking served with 3 oysters kilpatrick along with your choice of creamy mash or fries & your favourite sauce

Steak-Out sc 33 rib 35

300 gram grain fed scotch fillet or 400 gram prime rib-eye steak cooked to your liking served on either a bed of creamy mash or fries & your favourite sauce

Pork Belly 38

Slow cooked pork belly served with Asian greens, mash, WA scallops & a sticky cinnamon & spice glaze

Duck A L'Orange 42

Oven roasted duck legs glazed with a classis French Grand Marnier reduction served on a bed creamy parsley mash

Cajun Chicken 29

Cajun spiced blackened chicken breast served on a savoury sweet corn Pilaff topped with mango coriander & tomato salsa

Angus Fillet Mignon 45

250grm prime Angus eye fillet wrapped in bacon served with potato gratin, brocolini and a red wine jus

Southern Belle 65

250grm prime Angus eye fillet Mignon with a red wine jus accompanied with a 250 grm fresh Blackwood River Marron garnished with Café de Paris butter served with potato gratin & fresh brocolini

Ocean & Earth 65

400 grm Prime rib-eye fillet served with your choice of either pepper, mushroom or garlic sauce, ½ a succulent WA red crayfish Thermador style, potato gratin & fresh brocolini

Pocketed Chicken Kiev 34

Sautéed chicken breast pocketed with garlic prawns served on a bed of fragrant rice with a mild Thai red curry sauce

Moroccan Chicken 29

Spice dusted chicken breast chargrilled & served with harissa sauce, pilaff rice & lemon yoghurt

Real 'Chicken Parma' 29

Seasoned & crumbed chicken breast topped with smoked ham, napoli sauce mozzarella & herbs & served with fries