

entrées

Chargrilled Sourdough, homemade whipped ricotta, Mount Zero olives, figs marmalade & Tasmanian leatherwood honey^{GFO,NF} 20

Southwest Black Angus Beef Fillet Carpaccio, horseradish cream, pecorino, semi dried tomato & rocket^{GF,NF}29

Abrolhos Island Scallops, native lemon thyme, pepper berry & citrus butter^{NF} 30

Fremantle Chargrilled Octopus, Romesco black garlic sauce, crispy kale, chorizo crumb & pepper drops^{GF,DF}29

Forest Mushroom & Meredith Goat Cheese Tart, toasted nuts, infused truffle oil, bush tomato balsamic & mixed herbs^V29

mains

Crispy Skin Tasmanian Salmon, smoked shiitake miso sauce, wakame salad, asparagus & ponzu pearl^{NF,GF} 44

Japanese Tradition 'Futari' Fullblood Wagyu Beef Denver Steak 220g, pickled red onion & watercress salad, beef fat kipfler potatoes, salt bush chimichurri^{NF, GF, DF}52

Roasted Chicken Breast, spiced infused carrot & ginger velvet, baby roots, braised daicon & jus^{NF,GF}42

Crispy Pork Belly, apple and celeriac velvet, confit sweet potato, yuzu & wasabi reduction^{NF,GF}42

Roasted Caulini & Heirloom Baby Capsicum, smoked chipotle hummus, crispy chickpea & spiced pepita, paprika oil^{GF,NF,VGN}29

pasta

Housemade Royal Blue Potato Gnocchi, sweet potato velvet, toasted macadamia's pesto, stracciatella & pecorino cheese^{GFO,V}35

Joondalup Resort Signature Prawn Linguine, tiger prawns, saffron bisque, chilli, tomato & zucchini, pangrattato^{NF,GFO}36

'Futari' Wagyu Beef Spaghetti Bolognese, rich Napoli sauce & Parmesan cheese^{GFO,NF}32

sides

Chips, tomato and aioli sauce^{GF,V,NF,DF}12

Fried Royal Blue Potatoes, rosemary salt, sour cream^{GF,V,NF}14

Garden Salad, honey mustard dressing^{GF,V,NF,DF}14

Sautéed Seasonal Greens, new season asparagus, lemon pangrattato, hollandaise sauce^{GFO,V,NF}16

desserts

Peach Melba Our Way, blood peach mousse, raspberry gel, almond cake, seasonal peach stew, vanilla gelato^{GF,V} ...21

Chocolate Vacherin, crispy meringue, Veliche Sensation 72% dark chocolate ice cream, white chocolate, tonka bean emulsion & almond streusel^{GF,V}19

Passion Fruit Brûlée, pineapple tapioca cracker, lime coconut sorbet^{GF, NF}20

House-made Sorbet Selection^{GF,VGNO,NF} ..16

Duo of Cheese Selection, tamarind & date chutney, spiced nuts & lavosh^{GFO}28

Public holidays incur a 15% surcharge

df - dairy free | dfo - dairy free option | gf - gluten free* | gfo - gluten free option* | nf - nut free* | vgn - vegan | vgno - vegan option
v - vegetarian *Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free
as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.



Partners in Provenance

SEASONAL. SUSTAINABLE. SERVED WITH INTEGRITY.

Welcome to The Alcove, where modern Australian cuisine is inspired by the rich landscapes and producers of Western Australia.

Guided by our 'Partners in Provenance' philosophy, we are committed to sourcing local, seasonal ingredients with integrity and care. From line-caught seafood and pasture-raised meats to hand-harvested produce, every ingredient is chosen for its freshness, sustainability, and connection to place.

Our chefs create thoughtful, seasonal menus that honour the quality of each ingredient, while our warm and knowledgeable service team brings these stories to your table.

Rooted in seasonality, sustainability, and authenticity, The Alcove offers a dining experience that supports local communities—and delivers honest food, beautifully prepared.

Sourcing & Provenance

FRUIT, VEGETABLES & DAIRY

Sourced from sustainable farms across Western Australia based on seasonality.

We work with Morley growers, whose focus on freshness and sustainable practices aligns with our values

NATIVE INGREDIENTS

All our native herbs and spices – from pepper berry to bush tomatoes are supplied by the infuse spice company, specialists in authentic Australian botanicals.

MEAT & SEAFOOD

We work closely with our trusted suppliers, from farm to table ensuring top-quality produce and consistent excellence.

Futari Wagyu Beef—the star of the show | Southwest region near Albany

Octopus | Abrolhos Islands or as local as Fremantle & Ocean Reef

Salmon | Sourced from Tasmania through our local fisheries

Chicken | Mahogany Creek, shire of Mundaring

Pork | Lilly Valley, distributed across Western Australia

THE **ALCOVE**