

TO START

CHEESE AND GARLIC PIZZETTE	16
Fior Di Latte mozzarella, parmesan, roast garlic (V)	
SALT AND PEPPER SQUID	16
Squid, green chilli mayo, tomato kasundi, lime (DF)	
BUFFALO HOT WINGS (8 PER SERVE)	16
Frank's red hot wings, ranch sauce, dill pickles (GF) 🌶️	
BEACH HOUSE FISH TACOS (3 PER SERVE)	20
Battered flathead, cabbage slaw, baja crema, soft tortillas	
GRAZING BOARD	45
Prosciutto, capicola, pepperoni, Hunter Valley brie, vintage cheddar, Binnorie fetta, marinated olives, beetroot hummus, sun dried tomato pesto, dill pickles, charred baguette, crispbread	

FRESH

SALMON AND SOBA NOODLE	25
Hot smoked salmon medallion, soba noodles, pickled cucumber ribbons, shallots, sesame, lime (DF)	
BEACH HOUSE BOWL	25
Brown rice, pickled onion, tomato, avocado, spinach, sunflower seeds, sesame dressing, crisp kale (VE, GF, DF)	
Add house smoked salmon medallion	5
SWEET POTATO FETA TAHINI SALAD	25
Roasted sweet potato, pomegranate, Binnorie fetta, cucumber, mint, dukkah, tahini harissa dressing, greek yogurt (GF)	

MAINS

ROAST FREE RANGE CHICKEN	27
Half herb roasted chicken, cucumber, mint, charred potato, lemon yogurt, pepitas, olive tapenade, spinach. (GF)	
BLUE SWIMMER CRAB LINGUINI	30
Il Toscano artisan linguini, blue swimmer crab meat, garlic, lemon, chilli butter, parsley, basil.	
GRILLED MARKET FISH	32
Fresh market fish, fennel slaw, citrus segments, dill crème fraiche (GF)	
SIRLOIN FRITES	45
Moobi Valley, 300g wagyu sirloin, shoestring fries, Dijon butter, thyme salt	

V= Vegetarian VE= Vegan GF = Gluten Free DF = Dairy Free 🌶️ = Chilli

Terrigal BEACH HOUSE

SEAFOOD

SYDNEY ROCK OYSTERS	
Natural - served with a sherry mignonette (GF, DF)	4.5 EACH
Kilpatrick - served with shallots, parsley, bacon, Worcestershire (GF, DF)	5 EACH
BRAISED BABY OCTOPUS	20
Paprika and saffron braised baby octopus, chorizo, potato, fresh chilli, shallots, smoked tomatoes, grilled lemon, fresh herbs.	
BUCKET OF PRAWNS	29
500g Australian tiger prawns, cocktail sauce, lemon (GF, DF)	
CHERMOULA GRILLED KING PRAWNS	38
Queensland king prawns cooked in butter, chermoula, grilled lemon	
SEAFOOD PLATTER FOR TWO	125
Australian tiger prawns, Whittens rock oysters, chermoula spiced grilled prawns, house smoked salmon, grilled market fish, salt and pepper squid, battered flathead, fries, charred baguette, aioli, tartare, cocktail sauce	

BEACH HOUSE CLASSICS

BEACH HOUSE BURGER	22
Angus beef patty, milk bun, cheddar, bacon, lettuce, tomato, pickle, house BBQ sauce, fries	
FRIED CHICKEN SANDWICH	23
Panko crumbed chicken, iceberg jalapeno slaw, dill pickles, panini bread, crisps	
FISH AND CHIPS	25
Battered flathead, fries, house salad, lemon, tartare	
CHICKEN SCHNITZEL	25
Panko crumbed chicken, fries, slaw, lemon, gravy	
BROOMFIELDS BEETROOT AND FETTA PIE	25
Roasted beetroot in sumac and smoked salt, blood orange, mascarpone and fetta cream pie, Spinach, pickled cauliflower and onion, cucumber, seed salad (V)	
STEAK FRITES	29
Char grilled 300g rump steak, shoestring fries, Dijon butter, thyme salt	

SAUCES

DIJON BUTTER (V, GF)	GRAVY (GF)
MUSHROOM GRAVY (GF)	PEPPER GRAVY (GF)
	2.5

PIZZA

MARGHERITA	22
Fior Di Latte, bocconcini, basil (V)	
PEPPERONI	23
Pepperoni, thyme, mozzarella	
QUATTRO FORMAGGI	24
Naopli sauce, parmesan, bocconcini, mozzarella, blue cheeses (V)	
SUPREME	25
Leg ham, pepperoni, capicola, Kalamata olives, mozzarella	
GAMBERO	26
Prawn, chilli, prosciutto, fetta, rocket	
(GF Bases available upon request)	

KIDS

HAM AND CHEESE PIZZA	15
SPAGHETTI BOLOGNESE	15
CHICKEN NUGGETS AND CHIPS	15
FISH AND CHIPS	15
All kids meals include a soft drink and ice cream	

DESSERT

PAT AND STICK'S WORLD FAMOUS ICE CREAM SANDWICHES	
VANILLA LACE	8
DOUBLE CHOCOLATE	8
ESPRESSO LACE	8
CARAMEL PECAN	8

SIDES

BOWL OF FRIES	8
Fries served with a side aioli (V)	
HOUSE SALAD	9
Mixed lettuce, tomato, red onion, fetta, lemon vinaigrette (V, GF)	
BASIL AND TOMATO SALAD	9
Bocconcini, basil, cherry tomatoes, Spanish onion, balsamic vinegar (V, GF)	
CHARRED BROCCOLINI	9
Broccolini charred, lemon, olive oil (VE, GF, DF)	

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate these needs, we cannot guarantee that our food will be completely allergen free. Our menus cannot be modified or varied.

Terrigal 
BEACH HOUSE

 @TERRIGAL_BEACHHOUSE

 @TERRIGALBH

#TERRIGALBEACHHOUSE

