# **LIGHT BITES**

THAI STYLE FISH CAKES (GF) House-made fish, prawn and squid cakes served with crab and chive salad, and Beach House chilli jam	\$24
FIOR DI LATTE PIZZA Fior di latte mozzarella, parmesan, smoky bacon and roasted garlic pizza	\$16
SALT AND PEPPER SQUID (GF, DF) With green chilli mayo, tomato kasundi and fresh lime	\$21
BUFFALO HOT WINGS (GF) 🥑 Buffalo hot wings served with blue cheese dressing, celery and carrots	\$19
TURMERIC CAULIFLOWER POPCORN (VE) With vegan peri peri mayo	\$18
BEACH HOUSE GRAZING BOARD Tzatziki, hummus, pesto, lamb koftas, sundried tomato, Binnorie marinated feta, vintage cheddar, marinated olives, prosciutto, cured salmon and flat bread	\$45
MAINS	
OACHED CHICKEN BREAST parkling wine and fennel poached chicken breast with raised baby leeks, new potatoes and a Dijon mustard and herb butter drizzle	\$28
RILLED MARKET FISH (GF) rilled market fish served with chick pea, mint, reserved lemon, cucumber salsa, vine ripened smatoes and lemon oil drizzle	\$35
IVERINA RUMP STEAK (GF) DOg Riverina rump steak with house salad, chips and a noice of sauce	\$35
COTCH FILLET STEAK (GF) 50g scotch fillet with house salad, chips and a choice	\$45



BLACII	110031	Mixed grains of freekel currants and crispy cap yoghurt and pomegran Vegan option available
SEAF	JAPANESE SPICE KING PRAWN SAL Shichimi togarashi rubl	
OYSTERS	1/2 DOZEN DOZEN	cabbage, crispy soba n dressing and toasted n
NATURAL (GF, DF) Served with a sherry mignonette	<b>\$27 \$49</b>	SMOKED CHICKEI Smoked chicken, roast truss tomatoes, mescu
KILPATRICK (GF, DF) Served with shallots, parsley, bacon, Worcestershire	\$29 \$52	and horseradish cream
SEAFOOD LINGUINI	\$35	Brown rice, mixed pick spiced chickpeas, toma
Scallop, prawn and crab linguine and mint sauce, pistachio crumb parmesan crisp		Add grilled chicken Add marinated salmon
LOBSTER MORNAY ½ Lobster with mornay sauce signerato salad with bacon and hor		
BUCKET OF PRAWNS (GF 500g fresh Australian prawns se sauce and lemon		BOWL OF FRIES ( Served with a side of a Vegan option available
COLD SEAFOOD PLATTER \$110	HOT SEAFOOD PLATTER \$135	HOUSE SALAD (V Mixed lettuce, cherry to vinaigrette
(serves 2)	(serves 2)	SEASONAL MIXE
Blue swimmer crab, Australian tiger prawns, oysters, Moreton Bay Bugs, house marinated salmon, mackerel pâté, crusty bread and selection of condiments	Whole lobster mornay, mussels, chilli garlic prawns, grilled fish of the day, salt and pepper squid, battered flat head, hot chips and selection of condiments	SAUCES DIJON BUTTER (V, GI GRAVY (GF) MUSHROOM GRAVY PEPPER GRAVY (GF)

# **SALADS**

CYPRIOT GRAIN SALAD (V) Mixed grains of freekeh and lentils with herbs, nuts, currants and crispy capers topped with cumin, honey yoghurt and pomegranate Vegan option available	\$27
JAPANESE SPICED KING PRAWN SALAD (GF) Shichimi togarashi rubbed King prawns with crunchy cabbage, crispy soba noodles, onion, carrot with sesame dressing and toasted nuts and seeds	\$32
SMOKED CHICKEN SALAD (GF) Smoked chicken, roasted mini capsicum, Spanish onion, truss tomatoes, mesculin lettuce, crispy celery leaves and horseradish cream	\$28
BEACH HOUSE BUDDHA BOWL (GF, VE) Brown rice, mixed pickled vegetables, roasted beetroot, spiced chickpeas, tomato, spinach and sunflower seeds	\$26
Add grilled chicken	\$6
Add marinated salmon or prawns	\$7
SIDES	
BOWL OF FRIES (V) Served with a side of aioli Vegan option available	\$12
Served with a side of aioli	
Served with a side of aioli  Vegan option available  HOUSE SALAD (V, GF)  Mixed lettuce, cherry tomatoes, onion, fetta and lemon	\$10
Served with a side of aioli  Vegan option available  HOUSE SALAD (V, GF)  Mixed lettuce, cherry tomatoes, onion, fetta and lemon vinaigrette	\$10
Served with a side of aioli Vegan option available  HOUSE SALAD (V, GF) Mixed lettuce, cherry tomatoes, onion, fetta and lemon vinaigrette  SEASONAL MIXED GREENS (V, GF, DF)	\$10 \$10
Served with a side of aioli  Vegan option available  HOUSE SALAD (V, GF)  Mixed lettuce, cherry tomatoes, onion, fetta and lemon vinaigrette  SEASONAL MIXED GREENS (V, GF, DF)  SAUCES	\$12 \$10 \$10 \$10

**#TERRIGALBEACHHOUSE** 

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\$3

# **BEACH HOUSE CLASSICS**

\$27

\$27

\$26

\$23

\$25

\$25

**PEPPERONI** 

base

# MARGHERITA (V) Fior di latte mozzarella, bocconcini and basil on a Neapolitan sauce base GAMBERO Prawns, chilli, prosciutto, fetta and rocket on a Neapolitan sauce base MOROCCAN CHICKEN Moroccan spiced chicken, mozzarella cheese, sundried tomatoes, pimentos topped with a fetta mint yoghurt PROSCIUTTO, MUSHROOM AND TRUFFLE Prosciutto, mozzarella cheese, rocket, mushroom on

Neapolitan sauce base finished with truffle oil

Gluten free bases available upon request

Pepperoni, thyme, mozzarella on a Neapolitan sauce

PIZZA

# VEGETARIAN SLIDERS (V)

**BEACH HOUSE BEEF BURGER** 

**GRILLED CHICKEN BURGER** 

Beetroot pattie with hummus, Mushroom with sundried tomato pesto, Falafel with smashed avocado with chips

Brisket beef patty with cheddar cheese, bacon, lettuce,

tomato, pickles, smoky tomato relish and mustard

mayonnaise served on a toasted milk bun with chips

Grilled chicken with avocado, cheddar cheese, lettuce

and spicy peri peri sauce served on a toasted milk bun

BEACH HOUSE FISH TACOS (3 PER SERVE) J Battered flathead with slaw, rocket and Beach House spicy mayo

## CHICKEN SCHNITZEL

Panko crumbed chicken schnitzel, with slaw, chips, house gravy and lemon

### FISH AND CHIPS

with chips

Battered flathead served with house salad, chips, tartare sauce and lemon

# **DESSERTS**

\$25

**ADD \$2** 

	HAM AND CHEESE PIZZA	\$15	
	SPAGHETTI BOLOGNESE	\$15	
	CHICKEN NUGGETS AND CHIPS	\$15	
	FISH AND CHIPS	\$15	
3	All kids meals come with free drink and ice cream		

CHOCOLATE MARQUISE With berry compote	\$16
MANGO CHEESECAKE With pineapple and mint salsa, with vanilla ice cream	\$16
SALTED HAZELNUT CARAMEL MOUSSE CAKE With pistachio nut crumb and vanilla ice cream	\$16

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. A 10% surcharge applies to public holidays.

V = Vegetarian VE = Vegan

GF = Gluten Free DF = Dairy Free



