

LIGHT BITES

BRUSCHETTA (V) \$20

Roasted beetroot and confit heirloom tomatoes with burrata mozzarella on chargrilled sourdough with balsamic glaze and fresh basil

2 IN 1 BEACH HOUSE SOUP (V) \$15

Pumpkin and ginger soup and a roasted tomato and red pepper soup topped with a coriander drizzle, served with crusty bread

TURMERIC CAULIFLOWER POPCORN (VE) \$18

With a vegan peri peri mayo

BALTER XPA THAI STYLE MUSSELS 🌿 \$23

Bowl of mussels with ginger, lemongrass, chilli, coriander, mint, Thai basil and Balter XPA, served with toasted sourdough

BAO BUNS (3 PER SERVE) \$21

With crispy pork belly, Asian slaw and pickled ginger chilli mayo

SALT AND PEPPER SQUID (GF, DF) \$21

With green chilli mayo and fresh lemon

SOFT SHELL CRAB \$24

With a miso mayo and pickled vegetables

BEACH HOUSE GRAZING BOARD \$45

Tzatziki, hummus, pesto, sundried tomatoes, Binnorie marinated fetta, vintage cheddar, marinated olives, cured salmon, prosciutto, and crusty bread

FROM THE GRILL

CHICKEN BREAST \$28

Red curried stuffed and crumbed chicken breast served with roasted butternut pumpkin and green spinach curry

RIVERINA RUMP STEAK (GF) \$35

300g Riverina rump steak served with mustard potato cake, charred broccolini and jus

SCOTCH FILLET (GF) \$45

250g scotch fillet served with mustard potato cake, charred broccolini and jus

Terrigal BEACH HOUSE

SEAFOOD

OYSTERS

1/2 DOZEN DOZEN

NATURAL (GF, DF) \$30 \$52

Served with a sherry mignonette

KILPATRICK (GF, DF) \$30 \$54

Served with shallots, parsley, bacon, Worcestershire

SEAFOOD GNOCCHI \$34

Handmade gnocchi with prawn, crab and fish in a rich, lightly spiced tomato sauce with crispy basil, roasted lemon and parmesan crisps

KING PRAWNS (4 PER SERVE) \$38

Yuzu roasted prawns, blood orange and herb rice

GRILLED MARKET FISH \$35

Grilled market fish served with roast chat potatoes, charred baby gem hearts, chorizo crumb and a lemon beurre blanc sauce

BUCKET OF PRAWNS \$35

500g fresh Australian prawns served with cocktail sauce and lemon

COLD SEAFOOD PLATTER \$110 (serves 2)

Blue swimmer crab, Australian tiger prawns, oysters, Moreton Bay Bugs, house marinated salmon, mackerel pâté, crusty bread and selection of condiments

HOT SEAFOOD PLATTER \$140 (serves 2)

Whole lobster mornay, mussels, chilli garlic prawns, grilled fish of the day, salt and pepper squid, battered flathead, hot chips and selection of condiments

SALADS

BEACH HOUSE BUDDHA BOWL (GF, VE) \$26

Brown rice, pickled cauliflower and beetroot, spiced chickpeas, tomatoes, spinach, sunflower seeds, and house dressing

Add grilled chicken \$6

Add marinated salmon or prawns \$7

WARM BEET, CHORIZO, AND PEAR SALAD \$28

Roasted beetroot, succulent pear, charred chorizo, toasted almonds with mixed leaf topped with Manchego cheese

BEACH HOUSE CAESAR SALAD \$22

Crispy cos lettuce, pancetta, poached egg, garlic croutons and a house made anchovy dressing topped with parmesan

SIDES

BOWL OF FRIES (V) \$12

Served with a side of aioli
Vegan option available

HOUSE SALAD (V, GF) \$12

Mixed lettuce, cherry tomatoes, onion, fetta and lemon vinaigrette

SEASONAL MIXED GREENS (V, GF, DF) \$12

MASH POTATO AND GRAVY \$12

SAUCES

DIJON BUTTER (V, GF) \$3

GRAVY (GF) \$3

MUSHROOM GRAVY (GF) \$3

PEPPER GRAVY (GF) \$3

#TERRIGALBEACHHOUSE

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BEACH HOUSE CLASSICS

BEACH HOUSE BEEF BURGER \$27

Brisket beef patty with cheddar cheese, bacon, lettuce, tomato, pickles, smoky tomato relish and mustard mayonnaise on a toasted milk bun, served with chips

GRILLED CHICKEN BURGER \$27

Grilled chicken breast with slaw, pickled onion, Frank's hot sauce on a toasted milk bun, served with chips

BEACH HOUSE FISH TACOS (3 PER SERVE) 🌶️ \$21

Battered flathead with slaw, rocket and Beach House spicy mayo

BEACH HOUSE CHICKEN TACO (3 PER SERVE) \$21

Terrigal Beach House marinated chicken thigh, lemon slaw and roasted pimentos

EGGPLANT CANNELLONI (V) \$26

Eggplant wraps stuffed with roasted pumpkin, red onion, pine nuts, ricotta and passata, served with buttered greens and crusty bread

CHICKEN SCHNITZEL \$25

Panko crumbed chicken schnitzel, house salad, chips, gravy and lemon

FISH AND CHIPS \$25

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

KIDS

HAM AND CHEESE PIZZA \$16

SPAGHETTI BOLOGNESE \$16

CHICKEN TENDERLOINS WITH VEGETABLE BATONS AND CHIPS \$16

FISH AND CHIPS \$16

All kids meals come with free drink and ice cream

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.

PIZZA

MARGHERITA (V) \$24

Fior di latte mozzarella, bocconcini and basil on a Neapolitan sauce base

GAMBERO \$27

Prawns, chilli, prosciutto, fetta and rocket on a Neapolitan sauce base

MOROCCAN CHICKEN \$26

Moroccan spiced chicken, mozzarella cheese, sundried tomatoes and pimentos, topped with fetta mint yoghurt

PROSCIUTTO, MUSHROOM, AND TRUFFLE \$28

Prosciutto, mozzarella cheese, rocket and mushroom on a Neapolitan sauce base, finished with truffle oil

CHORIZO PASTE AND BURRATA CHEESE \$25

Chorizo paste, fior di latte mozzarella and burrata on a Neapolitan base

FROM THE VEGETABLE PATCH (V) \$25

Mozzarella cheese, capsicum, red onion, mushroom and spinach on a pumpkin base

GF bases available on request **ADD \$3**

DESSERTS

MANGO CHEESECAKE \$16

With pineapple and mint salsa and vanilla ice cream

CARAMEL FUDGE SLICE \$16

With toasted hazelnut crumb and vanilla ice cream

SACHER SLICE \$16

Chocolate cake with wild berry compote and vanilla ice cream

V = Vegetarian VE = Vegan

GF = Gluten Free DF = Dairy Free 🌶️ = Chilli

