

Terrigal BEACH HOUSE

 @TERRIGAL_BEACHHOUSE

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#TERRIGALBEACHHOUSE

LIGHT BITES

TURMERIC CAULIFLOWER POPCORN (VE) \$18
With a vegan peri peri mayo

GARLIC BREAD (V) \$12
Add cheese \$2
Add cheese and bacon \$4.5

SALT AND PEPPER SQUID (GF) \$22
With green chilli mayo and fresh lemon

TRIO OF DIPS AND OLIVES (V) \$28
Tzatziki, hummus, sundried tomato pesto, marinated olives with crusty bread
Add sliced roast beef and smoked salmon \$15

FROM THE GRILL

CHICKEN BREAST (GF) \$32
Peach marinated chicken breast with fennel, snow peas and chat potato salad

MARKET FISH (GF) \$38
Grilled market fish served with lemon and dill yoghurt and a warm salad of heirloom tomatoes, broccolini and snow peas

SCOTCH FILLET \$55
300g scotch fillet served with deep fried mashed potato balls, roasted onion and confit tomato jus

SEAFOOD

OYSTERS 1/2 DOZEN DOZEN

NATURAL (GF, DF) \$30 \$60
Served with a sherry mignonette

KILPATRICK (GF, DF) \$34 \$68
Served with Worcestershire, shallots, parsley, bacon

BLUE SWIMMER CRAB CLAW ROLLS (3) \$27
Blue swimmer crab claws mixed with yuzu, mayonnaise, cucumber and chives served with a watercress, chervil, parsley, mint and dill salad

BUCKET OF PRAWNS (GF) \$40
500g fresh Australian tiger prawns served with cocktail sauce and lemon

HOT SEAFOOD PLATTER \$150

(SERVES 2)

Whole lobster mornay, garlic chilli potted prawns, fried fish, chermoula bugs, market fish, oysters Kilpatrick, salt and pepper squid, garden salad, hot chips and selection of condiments

COLD SEAFOOD PLATTER \$135

(SERVES 2)

Blue swimmer crab, Australian tiger prawns, whole dressed lobster, salmon mousse, oysters, crusty bread, garden salad, lemon and selection of condiments

SALADS

TOMATO AND POACHED PRAWN SALAD (GF) \$28
Poached prawns in a Romesco sauce with a zucchini noodle, snow pea and green bean salad with a light lemon dressing

CAESAR SALAD \$24
Crispy cos lettuce, pancetta, poached egg, garlic croutons and a house made anchovy dressing topped with parmesan

BEACH HOUSE CHICKEN SALAD (GF, VEA) \$28
Grilled marinated chicken with halved roasted tomatoes, cucumber, avocado, pickled red onion, charred corn and mixed leaves with a balsamic vinaigrette

SAN CHOY BOW (GF, VEA) \$24
Crispy baby gem leaf with chicken mince, mushroom, bamboo shoots, water chestnuts and rice noodles

SALAD ADD-ONS

Add chicken \$8
Add prawns \$8
Add cured salmon \$8

SIDES

BOWL OF FRIES (V, VEA) \$12
Served with a side of aioli

HOUSE SALAD (V, GF) \$12
Mixed lettuce, cherry tomatoes, onion, fetta and lemon vinaigrette

SAUCES

DIJON BUTTER (V, GF) \$3
GRAVY (GF) \$3
MUSHROOM GRAVY (GF) \$3
PEPPER GRAVY (GF) \$3

BEACH HOUSE CLASSICS

BEACH HOUSE BEEF BURGER \$26

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

Add bacon \$2

SOUTHERN FRIED CHICKEN BURGER \$26

Fried chicken breast with slaw, red onion and chipotle mayonnaise on a toasted milk bun, served with chips

Add bacon \$2

VEGGIE BURGER (V) \$25

Roasted carrot and kale veggie patty with tomato relish, pickled onion and lettuce on a toasted milk bun, served with chips

GF bun available on request

ADD \$3

FULL RACK OF PORK RIBS \$50

Marinated pork ribs with house made slaw and chips

CHICKEN SCHNITZEL \$26

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

BEACH HOUSE FISH TACOS (3) 🌶️ \$23

Battered flathead with slaw, rocket and Beach House spicy mayo

FISH AND CHIPS \$27

Battered white fish fillet 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

BATTERED FISH WITH VEGETABLE BATONS AND CHIPS \$16

All kids meals come with free drink and ice cream

PIZZA

MARGHERITA (V) \$24

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

GAMBERO \$28

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

MOROCCAN CHICKEN \$27

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

DIVOLA \$27

Pepperoni, kalamata olives and mushrooms on a Neapolitan base

HOT HONEY AND PEPPERONI 🌶️ \$26

Pepperoni, house made chilli honey and mozzarella cheese on a Neapolitan base

GF bases available on request

ADD \$3

DESSERTS

LEMON PASSIONFRUIT MOUSSE \$16

With watermelon and mint salsa and vanilla ice cream

SACHER SLICE \$16

Chocolate cake with wild berry compote and vanilla ice cream

CARAMEL FUDGE SLICE \$16

With toasted hazelnut crumb and vanilla ice cream

V = Vegetarian VE = Vegan 🌶️ = Chilli

GF = Gluten Free DF = Dairy Free VEA = Vegan Option Available



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. A 1.9% credit card surcharge applies.