

# Terrigal BEACH HOUSE

## TO START

<b>GARLIC BREAD (V)</b>	<b>\$12</b>
Add cheese	<b>\$2</b>
Add cheese and bacon	<b>\$4.5</b>
<b>PUMPKIN ARANCINI (VEA, GF)</b>	<b>\$18</b>
With aioli and a parmesan cloud	
<b>SAINT ANDRE SQUID</b>	<b>\$23</b>
With green chilli mayo and fresh lemon	
<b>BRISKET BITES</b>	<b>\$22</b>
Slow braised beef brisket, truffle cheesy mash and togarashi seasoning	
<b>MEDITERRANEAN DIPS AND OLIVES (V)</b>	<b>\$30</b>
Tzatziki, babaganoush, hummus, marinated olives with pita bread	
Add Parma ham or smoked salmon	<b>\$8</b>

## SALADS

<b>CAESAR SALAD</b>	<b>\$24</b>
Crispy cos lettuce, pancetta, poached egg, garlic croutons, topped with parmesan	
<b>ASIAN TUNA NIÇOISE SALAD (GF)</b>	<b>\$28</b>
With white sesame dressing	
<b>SALAD ADD-ONS</b>	<b>\$8</b>
Add grilled chicken, Parma ham, prawns or smoked salmon	

## FROM THE GRILL

All served with the choice of chips and salad or mash and vegetables, and a choice of sauce

<b>MEDITERRANEAN CHICKEN BREAST</b>	<b>\$32</b>
With sun-blushed tomatoes and kalamata olive stuffing	
<b>SCOTCH FILLET</b>	<b>\$55</b>
300g Riverina scotch fillet	
<b>SLOW COOKED LAMB RUMP</b>	<b>\$44</b>
With a ras el hanout seasoning	

## SIDES

<b>BOWL OF FRIES WITH AIOLI (V, VEA)</b>	<b>\$13</b>
<b>GREEK SALAD (V)</b>	<b>\$13</b>
<b>SAUTÉED GREENS (V)</b>	<b>\$13</b>
<b>MASHED POTATO (V)</b>	<b>\$13</b>

## SAUCES

<b>CAFÉ DE PARIS BUTTER (GF)</b>	<b>\$3</b>
<b>GRAVY (GF)</b>	<b>\$3</b>
<b>MUSHROOM GRAVY (GF)</b>	<b>\$3</b>
<b>PEPPER GRAVY (GF)</b>	<b>\$3</b>
<b>DIANE GRAVY (GF)</b>	<b>\$3</b>

## SEAFOOD

<b>FRESH OYSTERS (GF, DF)</b>	<b>1/2 DOZ</b>	<b>DOZ</b>
Served with a sherry mignonette	<b>\$30</b>	<b>\$60</b>
<b>OYSTERS ROCKEFELLER (GF)</b>	<b>\$34</b>	<b>\$68</b>
Baked with spinach, watercress, parsley, garlic and parmesan		
<b>BUCKET OF PRAWNS</b>		<b>\$44</b>
500g fresh Australian prawns served with cocktail sauce and lemon		
<b>CATCH OF THE DAY (GF)</b>		<b>\$MP</b>
Please see our specials board		
<b>GRILLED ATLANTIC SALMON FILLET (GF)</b>		<b>\$33</b>
With broccolini, mash and yaki nori butter		
<b>CHILLI PRAWN AND LEMON LINGUINI 🌶️</b>		<b>\$38</b>
With garlic and chilli infused extra virgin olive oil and parsley		

## TO SHARE

<b>HOT SEAFOOD PLATTER (SERVES 2)</b>	<b>\$150</b>
Whole lobster mornay, garlic chilli potted prawns, fried fish, Greek style octopus, grilled market fish, oysters Rockefeller, salt and pepper squid, garden salad, hot chips and a selection of condiments	
<b>COLD SEAFOOD PLATTER (SERVES 2)</b>	<b>\$135</b>
Blue swimmer crab, Australian tiger prawns, whole lobster with preserved lemon and parsley, salmon mousse, natural oysters, crusty bread, garden salad, lemon and a selection of condiments	
<b>SHARED ROAST (SERVES 2-3)</b>	<b>\$75</b>
Half Margra lamb shoulder served with roast potatoes, braised cabbage, broccolini, Yorkshire pudding, charred corn, chimichurri and gravy	

## KIDS

<b>HAM AND CHEESE PIZZA</b>	<b>\$16</b>
<b>SPAGHETTI BOLOGNESE</b>	<b>\$16</b>
<b>CHICKEN TENDERLOINS WITH CARROT BATONS AND CHIPS</b>	<b>\$16</b>
<b>BATTERED FISH WITH CARROT BATONS AND CHIPS</b>	<b>\$16</b>

**All kids' meals come with a free soft drink and ice cream**

## BEACH HOUSE CLASSICS

<b>NEW YORK STYLE CHEESEBURGER</b>	<b>\$26</b>
Wagyu patty, pickle, onion and house burger sauce on a toasted milk bun, served with chips	
Add bacon	<b>\$2</b>
<b>SOUTHERN FRIED CHICKEN BURGER</b>	<b>\$26</b>
Fried chicken breast with slaw, pickled red onion and chipotle mayonnaise on a toasted milk bun, served with chips	
Add bacon	<b>\$2</b>
GF bun available on request	<b>ADD \$2</b>
<b>CHICKEN SCHNITZEL</b>	<b>\$27</b>
Panko crumbed chicken schnitzel, house salad, chips and gravy	
Add parmigiana topper	<b>\$6</b>
<b>BEACH HOUSE FISH TACOS (3) 🌶️</b>	<b>\$24</b>
Battered flathead with slaw, coriander and spicy mayo	
<b>BRISKET TACOS (3) 🌶️</b>	<b>\$24</b>
Slow braised brisket topped with slaw, coriander and spicy mayo	
<b>FISH AND CHIPS</b>	<b>\$27</b>
Battered white fish fillet served with house salad, chips, tartare sauce and lemon	
<b>PAV BHAJI (V, VEA)</b>	<b>\$24</b>
Mumbai spiced vegetables with a milk bun and onion salad	

## PIZZA

<b>MARGHERITA: fior di latte mozzarella, bocconcini and basil (V)</b>	<b>\$25</b>
<b>GAMBERO: prawns, chilli, prosciutto, feta, rocket</b>	<b>\$29</b>
<b>MOROCCAN: spiced chicken, mozzarella, sundried tomatoes, pimentos, feta mint yoghurt</b>	<b>\$28</b>
<b>CAPRICCIOSA: mushrooms, Parma ham, truffle oil, rocket</b>	<b>\$28</b>
<b>PEPPERONI: pepperoni, salted chilli, mozzarella 🌶️</b>	<b>\$27</b>
<b>THE HAVEN: spinach, broccolini, crispy kale, basil pesto, mozzarella and citrus vinaigrette (V)</b>	<b>\$28</b>
GF bases available on request	<b>ADD \$3</b>

## DESSERT

<b>STICKY DATE PUDDING (V)</b>	<b>\$16</b>
Warm sticky date pudding served with butterscotch sauce and vanilla ice cream	
<b>BROWNIE SUNDAE (V)</b>	<b>\$16</b>
Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce	
<b>CARAMEL FUDGE SLICE (V)</b>	<b>\$16</b>
With toasted hazelnut crumb and vanilla ice cream	

**V = Vegetarian | VE = Vegan | GF = Gluten Free | DF = Dairy Free**  
**VEA = Vegan Option Available | 🌶️ = Chilli**

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to 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.