

Terrigal BEACH HOUSE

LIGHT BITES

GARLIC BREAD (V)	\$12
Add cheese	\$2
Add cheese and bacon	\$4.5
FOREST MUSHROOM ARANCINI (V)	\$18
With truffle oil, aioli and parmesan	
SAINT ANDRE SQUID	\$24
With green chilli mayo and fresh lemon	
HANDCRAFTED BURRATA (V)	\$26
Thai basil pesto, marinated tomatoes and rosemary focaccia	
MEDITERRANEAN DIPS AND OLIVES (V)	\$32
Tzatziki, babaganoush, hummus and marinated olives with pita bread	
Add Parma ham or smoked salmon	\$8

SALADS

CAESAR SALAD	\$24
Crispy cos lettuce, pancetta, poached egg, garlic croutons, topped with parmesan	
PUMPKIN SALAD (V, GF)	\$24
With baby spinach, avocado, pear, feta and praline	
SALAD ADD-ONS	ADD \$8
Add grilled chicken, Parma ham, prawns or smoked salmon	

PIZZA

MARGHERITA (V)	\$25
Fior di latte mozzarella, bocconcini and basil	
GAMBERO 🍤	\$29
Prawns, chilli, prosciutto, feta and rocket	
MOROCCAN	\$28
Spiced chicken, mozzarella, sundried tomatoes, pimentos, feta and mint yoghurt	
PEPPERONI	\$27
Pepperoni, Guindilla pepper and mozzarella	
THE HAVEN (V)	\$28
Spinach, broccolini, crispy kale, basil pesto, mozzarella and citrus vinaigrette	
GF bases available on request	ADD \$3

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HAM AND CHEESE PIZZA	\$16
MACARONI CHEESE	\$16
CHICKEN TENDERLOINS WITH CARROT BATONS AND CHIPS	\$16
BATTERED FISH WITH CARROT BATONS AND CHIPS	\$16

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

SEAFOOD

HOT SEAFOOD PLATTER	\$175
(SERVES 2)	
Whole lobster Thermidor, Moreton Bay bug with garlic butter, Jervis Bay scallops, garlic chilli potted prawns, salt and pepper squid, oysters Rockefeller, garden salad, hot chips and a selection of condiments	
COLD SEAFOOD PLATE	\$80
Australian tiger prawns, natural Pacific oysters, green lip mussels with soy chilli coriander, tuna saku sashimi, kingfish ceviche, garden salad, lemon and a selection of condiments	

FRESH OYSTERS (GF, DF)	1/2 DOZ	DOZ
Served with a sherry mignonette	\$32	\$62
OYSTERS ROCKEFELLER (GF)	\$35	\$68
Baked with spinach, watercress, fennel and parmesan		
HIRAMASA CEVICHE (GF)		\$38
Mirin cured kingfish, sesame, coriander and avocado coulis		
PRAWN ROLL ON BRIOCHE		\$26
Bay prawns, celery, dill crème fraîche, finger lime and chips		
CATCH OF THE DAY (GF)		\$MP
Please see our specials board		

FROM THE GRILL

All served with slaw and fries, and a choice of sauce	
MEDITERRANEAN CHICKEN BREAST	\$32
With sun-blushed tomatoes and kalamata olive stuffing	
SCOTCH FILLET	\$55
300g Riverina scotch fillet	
PORK CUTLET	\$36
Chargrilled with spiced capsicum and pineapple relish	

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.

BEACH HOUSE CLASSICS

NEW YORK STYLE CHEESEBURGER	\$28
Wagyu patty, pickle, onion rings and house burger sauce on a toasted milk bun, served with chips	
Add bacon	\$2
SOUTHERN FRIED CHICKEN BURGER	\$27
Fried chicken breast with slaw, pickled red onion and chipotle mayonnaise on a toasted milk bun, served with chips	
Add bacon	\$2
GF bun available on request	ADD \$2
CHICKEN SCHNITZEL	\$29
Panko crumbed chicken schnitzel, slaw, chips and gravy	
Add parmigiana topper	\$5
BEACH HOUSE FISH TACOS (3) 🍷	\$26
Battered flathead with slaw, coriander and spicy mayo	
PORK CARNITA TACOS (3)	\$26
Slow cooked pork, Oaxaca cheese, grilled corn, avocado and lime	
FISH AND CHIPS	\$27
Battered flathead fillet served with slaw, chips, tartare sauce and lemon	
KOREAN PORK POKE BOWL	\$32
Diced avocado, grilled corn, mango, edamame, rice and sesame dressing	
SLOW COOKED MARGRA LAMB SHAWARMA	\$32
Served with tabouleh, falafel, hummus and garlic aioli on Lebanese bread	

SIDES

BOWL OF FRIES WITH AIOLI (V, VEA)	\$13
GREEK SALAD (V, GF)	\$13
GRILLED BROCCOLINI WITH LEMON OIL (V, VEA, GF)	\$13

SAUCES

CAFÉ DE PARIS BUTTER (GF)	\$3
GRAVY (GF)	\$3
MUSHROOM GRAVY (GF)	\$3
PEPPER GRAVY (GF)	\$3
DIANE GRAVY (GF)	\$3

DESSERT

TIRAMASU (V)	\$16
Layered mascarpone, cocoa and rum with ladyfingers	
BROWNIE SUNDAE (V)	\$16
Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce	
ARTISANAL CHEESE PLATE (V)	\$38
Artisanal Maffra aged cheddar, Willow Grove double brie and creamy blue cheese with beetroot lavosh, apricot and stuffed pepper	