

LIGHT BITES

GARLIC BREAD (V)	\$12
Add cheese	\$2
Add cheese and bacon	\$4.5
BAKED BUFFALO WINGS (GF) 🌶️	\$22
With blue cheese sauce and celery sticks	
SAINT ANDRE SQUID 🌶️	\$24
With green chilli mayo and fresh lemon	
MEDITERRANEAN DIPS AND OLIVES (V)	\$36
Tzatziki, baba ganoush, beetroot hummus and marinated olives with pita bread	
Add Parma ham or smoked salmon	\$8

SALADS

CAESAR SALAD (GFA)	\$24
Crispy cos lettuce, pancetta, white anchovies, poached egg, garlic croutons, topped with parmesan	
COBB SALAD (GF, DFA)	\$24
Kalamata olives, edamame, avocado, boiled egg, bacon, cherry tomatoes, baby cos with Ranch dressing	
SALAD ADD-ONS	\$8
Add smoked chicken, Parma ham, prawns or smoked salmon	

FROM THE GRILL

All served with radiochio and baby spinach salad and fries OR mashed potato, and your choice of sauce	
CHICKEN CACCIATORE (GF)	\$34
With sun-blushed tomatoes, pimentos, mushrooms and Gaeta olives, brined and marinated thighs on the bone	
SCOTCH FILLET (GF)	\$55
300g Riverina scotch fillet	
ROAST PORCHETTA (GF)	\$38
Rolled pork belly, apple and pear compote	

SIDES

BOWL OF FRIES WITH AIOLI (V, VEA)	\$13
CREAMED MASH (V, GF)	\$13
FATTOUSH SALAD (V, GFA)	\$13
ROASTED CARROT AND BEETROOT WITH GOAT CHEESE (V, GF)	\$13

SAUCES

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

BEACH HOUSE

SEAFOOD

FRESH OYSTERS (GF, DF)	1/2 DOZ	DOZ
Served with an Asian herbed dressing	\$32	\$62
MISO BAKED OYSTERS (GF)	\$38	\$70
Baked with spinach, miso, mirin, hot sauce, mozzarella and lemon		
SEAFOOD LINGUINI 🌶️		\$36
Prawns, scallops and clams in a white wine sauce		
PRAWN ROLL ON BRIOCHE (GFA)		\$26
Bay prawns, celery, dill crème fraîche, finger lime and chips		
CATCH OF THE DAY		\$MP
Please see our specials board		

HOT SEAFOOD PLATTER	\$175
(SERVES 2)	
Whole lobster Thermidor, crispy soft-shell crabs, Jervis Bay scallops, garlic chilli potted prawns, salt and pepper squid, miso baked oysters, garden citrus salad, hot chips and a selection of condiments	
COLD SEAFOOD PLATE	\$80
Australian tiger prawns, natural Pacific oysters, green-lipped mussels with soy chilli coriander, tuna saku sashimi, salmon ceviche, garden citrus salad, lemon and a selection of condiments	

PIZZA

MARGHERITA (V)	\$25
Fior di latte mozzarella, bocconcini and basil pesto	
ITALIAN MEATBALL	\$29
Savoury wagyu and Parma ham meatballs, red onion and parmesan	
SEAFOOD	\$30
Prawns, calamari, vongole, pickles, mozzarella and dill	
PBP	\$30
Prosciutto, burratina and pesto with parmesan and mozzarella	
FIVE MUSHROOM (V)	\$29
Five forest mushrooms: shiitake, portobello, enoki, porcini, truffle and scallions	
GF bases available on request	\$3

V = Vegetarian VE = Vegan GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free
DFA = Dairy Free Available 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 on public holidays. A 1.9% credit card surcharge applies.

BEACH HOUSE CLASSICS

NEW YORK STYLE CHEESEBURGER	\$26
Wagyu patty, pickle, onion rings and house burger sauce on a toasted milk bun, served with chips	
Add bacon	\$2
SOUTHERN FRIED CHICKEN BURGER	\$26
Fried chicken breast with slaw, pickled red onion and chipotle mayonnaise on a toasted milk bun, served with chips	
Add bacon	\$2
Swap to GF bun	\$2
CHICKEN SCHNITZEL	\$28
Panko crumbed chicken schnitzel, house salad, chips and gravy	
Swap to a vegan schnitzel	\$5
Add proscuitto pesto topper	\$8

BEACH HOUSE FISH TACOS (3) 🌶️	\$26
Battered flathead with slaw, ooriander 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 house salad, chips, tartare sauce and lemon	

SOBA MISO RAMEN 🌶️	\$32
Pork chashu, grilled pork belly, bean sprouts, ramen egg, corn, chilli oil and crispy nori	

SLOW BRAISED MARGRA LAMB SHANK (GFA)	\$36
With Mediterranean spices, chickpea stew and pita toasties	

ROASTED PUMPKIN AND SAGE RISOTTO (V, GF)	\$26
With fetta and burnt sage oil	

KIDS	HAM AND CHEESE PIZZA	\$16
	MEATBALLS WITH MACARONI PASTA	\$16
	CHICKEN NUGGETS 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	

DESSERT

LEMON CHEESECAKE (V)	\$16
with berry compote and matcha	
BROWNIE SUNDAE (V)	\$16
Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce	
STRAWBERRY AND NUTELLA PIZZA	\$18
Strawberries, chocolate and hazelnut	
ARTISANAL CHEESE PLATE (V)	\$38
Artisanal Maffra aged cheddar, Willow Grove double brie, creamy blue cheese with beetroot lavosh, apricot and stuffed pepper	