LIGHT BITES & SHARING DELIGHTS

GARLIC BREAD (V) Add cheese Add cheese and bacon		\$12 \$2 \$4.5
BAKED BUFFALO WINGS (GF) with blue cheese sauce and celery sticks		\$22
with green chilli mayo and fresh lemon		\$24
MEDITERRANEAN DIPS AND OLIVES (V) with tzatziki, baba ganoush, beetroot hummus, marinated olives and pita	bread	\$36
Add Parma ham	bieau	\$8
Add smoked salmon		\$8
PORK BELLY BITES (GF) with soy ginger marinade and togarashi		\$20
BUCKET OF FRESH COOKED PRAWNS (400g with seafood cocktail sauce and lemon wedges)	\$40
	1/2 DOZ	DOZ
FRESH PACIFIC OYSTERS (GF, DF) with an Asian herbed vinaigrette	\$35	\$65

SALADS

CAESAR SALAD (GFA) Crispy cos lettuce, pancetta, poached egg, garlic croutons, topped with parmesan	\$26
SPICY KOREAN SMASHED CUCUMBER (GF) Cucumber, shallots, scallions and toasted sesame seeds with gochujang dressing	\$22
TUNA POKE BOWL (VOA) Sushi rice, cucumber, avocado, edamame, green onion, black sesame, miso and sesame dressing	\$24
SALAD ADD-ONS Add mariated chicken, Parma ham or smoked salmon Add prawns	\$8 \$10

PIZZA

MARGHERITA (V) Fior di latte mozzarella, bocconcini and basil pesto	\$25
SUPREME Mushrooms, pepperoni, capsicum, pineapple, ham, cabanossi and onion	\$30
PBP Prosciutto, burratina and pesto with parmesan and mozzarella	\$30
FIVE MUSHROOM (V) King brown, black fungus, enoki, porcini, truffle oil and scallions	\$29
GF bases available on request	\$4

BEACHHOUSE

SEAFOOD	PLATTERS (SERVES 2)	
	Thermidor, crispy soft-shell crabs, Jervis Bay scallop, garlic chilli potted p r squid, garden citrus salad, hot chips and a selection of condiments.	\$185 prawns,
O	prawns, natural Pacific oysters, Moreton bay bugs, Saku tuna sashimi, sa d cocktail sauce, lemon and a selection of condiments.	\$90 almon
HOT AND (SERVES 4	COLD TIERED PLATTER 4)	\$250

MAINS

CATCH OF THE DAY
Please see our specials board

GRAVY (GF)

MUSHROOM GRAVY (GF)

PEPPER GRAVY (GF)

DIANE GRAVY (GF)

\$MP

\$3

\$3

\$3

\$3

RIGATONI ALA VODKA (V) Vodka, tomato, cream, garlic, basil, buratta	\$30
12 HOUR SLOW BRAISED LAMB SHAWARMA served with tabouleh, pickled turnip, sumac onions, babaganoush, tzatziki and pita bread	\$45
PERUVIAN CHICKEN (GF) served with Amarillo pepper sauce and spicy jalapeños	\$35
GRAIN FED SCOTCH FILLET (GF) 300g Riverina scotch fillet	\$55
Both served with asian slaw and fries plus your choice of sauce	

SIDES

BOWL OF FRIES WITH AIOLI (V, VEA) FATTOUSH SALAD (V) GRILLED BROCCOLINI WITH LEMON OLIVE OIL (V, GF)	
SAUCES	
CAFÉ DE PARIS BUTTER (GF)	\$3

BEACH HOUSE CLASSICS

PRAWN ROLL ON BRIOCHE (GFA) Bay prawns, celery, dill crème fraîche, finger lime and chips	\$26
NEW YORK STYLE CHEESEBURGER (GFA) Wagyu patty, pickle, onion rings and house burger sauce on a toasted milk bun, served with chips	\$26
Add bacon	\$2
Swap to GF bun	\$2
SOUTHERN FRIED CHICKEN BURGER Fried chicken breast with slaw, cheese and pickles, chipotle mayonnaise on a toasted milk bun, served with chips	\$26
Add bacon	\$2
CHICKEN SCHNITZEL Panko crumbed chicken schnitzel, slaw, chips and gravy Add proscuitto parmigiana pesto topper	\$28 \$8
BEACH HOUSE FISH TACOS (3) Battered flathead with slaw, coriander and spicy mayo	\$26
PORK CARNITA TACOS (3)	\$26
FISH AND CHIPS Battered flathead fillet served with slaw, chips, tartare sauce and lemon	\$27

DESSERT

SALTED CARAMEL AND APPLE TART(V) served with vanilla ice cream	\$18
BROWNIE SUNDAE (V) Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce	\$18
ARTISANAL CHEESE PLATE (V) Artisanal Maffra aged cheddar, Willow Grove double brie, creamy blue cheese with beetroot lavash, apricot and stuffed pepper	\$38

HAM AND CHEESE PIZZA \$16

K 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

V = Vegetarian | VE = Vegan | GF = Gluten Free | GFA = Gluten Free Available | DF = Dairy Free

DFA = Dairy Free Available | VEA = Vegan Option Available |

= Spicy

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.