

LIGHT BITES & SHARING DELIGHTS

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

SALADS

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| CAESAR SALAD (GFA) | \$26 |
| Crispy cos lettuce, bacon, poached egg, garlic crouton, topped with parmesan | |
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| SPICY KOREAN SMASHED CUCUMBER (GF)(VEA)(V) | \$22 |
| Cucumber, shallots, scallions and toasted sesame seeds with gochujang dressing | |
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| TUNA POKE BOWL (VEA)(GFO) | \$26 |
| Sushi rice, cucumber, soy egg, avocado, edamame, green onion, black sesame, wakame, with a miso and sesame dressing | |
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| SALAD ADD-ONS | |
| Add grilled chicken, Parma ham or smoked salmon | \$8 |
| Add prawns | \$10 |

PIZZA

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

Terrigal BEACH HOUSE

SEAFOOD PLATTERS (SERVES 2)

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| HOT | \$185 |
| Whole lobster Thermidor, crispy soft-shell crabs, Jervis Bay scallop, garlic chilli potted prawns, salt and pepper squid, garden citrus salad, hot chips and a selection of condiments. | |
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| COLD | \$90 |
| Australian tiger prawns, natural Pacific oysters, Moreton bay bugs, Saku tuna sashimi, salmon ceviche, lemon and a selection of condiments. | |
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| HOT AND COLD TIERED PLATTER (SERVES 4) | \$250 |

MAINS

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| CATCH OF THE DAY | \$MP |
| Please see our specials board | |
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| RIGATONI ALA VODKA (V) | \$30 |
| Vodka, tomato, cream, garlic, basil, buratta | |
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| 12 HOUR SLOW BRAISED LAMB SHAWARMA | \$45 |
| served with tabbouleh, pickled turnip, sumac onions, baba ganoush, tzatziki, garlic aioli and pita bread | |
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| PERUVIAN CHICKEN (GF) | \$35 |
| served with Amarillo pepper sauce and spicy jalapeños | |
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| GRAIN FED SCOTCH FILLET (GF) | \$55 |
| 300g Riverina scotch fillet | |
| Both served with asian slaw and fries plus your choice of sauce | |

SIDES

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| BOWL OF FRIES WITH AIOLI (V, VEA) | \$13 |
| FATTOUSH SALAD (V)(VEA) | \$13 |
| GRILLED BROCCOLINI WITH LEMON OLIVE OIL (V, VE, GF) | \$15 |

SAUCES

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

BEACH HOUSE CLASSICS

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| PRAWN ROLL ON Brioche (GFA) | \$26 |
| Bay prawns, celery, dill crème fraîche, finger lime and chips | |
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| NEW YORK STYLE CHEESEBURGER (GFA) | \$26 |
| Wagyu patty, pickle, onion rings and house burger sauce on a toasted milk bun, served with chips | |
| Add bacon | \$2 |
| Swap to GF bun | \$2 |
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| SOUTHERN FRIED CHICKEN BURGER | \$26 |
| Fried chicken breast with slaw, cheese, pickles and chipotle mayonnaise on a toasted milk bun, served with chips | |
| Add bacon | \$2 |
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| CHICKEN SCHNITZEL | \$28 |
| Panko crumbed chicken schnitzel, slaw, chips and gravy | |
| Add prosciutto parmesana pesto topper | \$8 |
| Swap to a vegan schnitzel | \$5 |
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| BEACH HOUSE FISH TACOS (3) | \$26 |
| Battered flathead with slaw, coriander, fresh chilli and spicy mayo | |
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| PORK CARNITA TACOS (3) | \$26 |
| Slow cooked pork, Oaxaca cheese, grilled corn, jalapeño, avocado and lime | |
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| FISH AND CHIPS | \$29 |
| Battered flathead fillet served with slaw, chips, tartare sauce and lemon | |
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| DESSERT | |
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| SALTED CARAMEL AND APPLE TART (V) | \$18 |
| served with vanilla ice cream | |
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| BROWNIE SUNDAE (V) | \$18 |
| Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce | |
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| ARTISANAL CHEESE PLATE (V) | \$38 |
| Artisanal Maffra aged cheddar, Willow Grove double brie, creamy blue cheese with beetroot lavash, apricot and stuffed pepper | |
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| KIDS | |
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| 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

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 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.