

## LIGHT BITES & SHARE PLATES

<b>FRESH PACIFIC OYSTERS (GF, DF)</b> with champagne & finger lime dressing	<b>1/2 DOZ</b> <b>\$35</b>	<b>DOZ</b> <b>\$65</b>
<b>GARLIC BREAD (V)</b> Add cheese <b>\$2</b> or cheese & bacon <b>\$4.5</b>		<b>\$12</b>
<b>BAKED BUFFALO WINGS (GFO)</b> 🌿 with blue cheese sauce & celery sticks		<b>\$24</b>
<b>SAINT ANDRE SQUID</b> 🌿 with green chilli mayo & fresh lemon		<b>\$24</b>
<b>MEDITERRANEAN DIPS &amp; OLIVES (V)</b> with tzatziki, baba ganoush, beetroot hummus, marinated olives & pita bread Add Parma ham or add smoked salmon <b>\$8</b>		<b>\$36</b>
<b>BRISKET CROQUETTES</b> 🌿 with smoked aioli, pickled chilli, herbs		<b>\$24</b>
<b>GRILLED BALLINA KING PRAWNS (3)</b> 🌿 Chilli garlic, wattleseed Romesco, grilled sourdough		<b>\$36</b>
<b>PRAWN COCKTAIL</b> Ballina prawns, baby cos, Marie rose sauce, avocado, Tobiko roe lemon, dill		<b>\$32</b>

## SALADS & BOWLS

<b>CAESAR SALAD (GFO)</b> Crispy cos lettuce, bacon, poached egg, rosemary focaccia crouton, topped with parmesan	<b>\$26</b>
<b>STRACCIATELLA &amp; HEIRLOOM TOMATO</b> Rocket pesto, pinenuts, basil oil, Kim Bugak crackers, focaccia	<b>\$28</b>
<b>TUNA POKE BOWL (VEA)(GFO)</b> Sushi rice, cucumber, soy egg, avocado, edamame, green onion, black sesame, wakame, with a miso & sesame dressing	<b>\$29</b>
<b>SALAD ADD-ONS</b> Add Parma ham, grilled chicken or smoked salmon <b>\$8</b>   Add crispy chicken <b>\$9</b>   Add prawns <b>\$10</b>	

## PIZZAS

<b>MARGHERITA (V)</b> Fior di latte mozzarella, bocconcini & basil pesto	<b>\$25</b>
<b>SUPREME</b> Mushrooms, pepperoni, capsicum, pineapple, ham, cabanossi & onion	<b>\$30</b>
<b>PEPPERONI</b> 🌿 Mozzarella, charred pepperoni, Togarashi spice	<b>\$28</b>
<b>HOT TONY</b> 🌿 Chorizo, Parma ham, nduja, Cholula, red pepper, garlic, green onion, ricotta & arugula	<b>\$30</b>
<b>PBP</b> Prosciutto, burratina & pesto with parmesan & mozzarella	<b>\$30</b>
<b>UMAMI MUSHROOM (V)</b> Creamy onion & garlic sauce, smoked mozzarella, roasted King Brown, Enoki & Truffle mushrooms, toasted sesame oil & green onions	<b>\$30</b>
GF bases available on request	<b>\$4</b>

# Terrigal BEACH HOUSE

## SEAFOOD PLATTERS

<b>HOT (SERVES 2)</b> Whole lobster Thermidor, crispy soft-shell crabs, Jervis Bay scallop, garlic chilli potted prawns, salt & pepper squid, garden citrus salad, hot chips & a selection of condiments.	<b>\$185</b>
<b>COLD (SERVES 2)</b> Champagne & finger lime pacific oysters, citrus cured Hiramasa kingfish, Hokkaido scallop crudo, tuna tataki-sesame ponzu, whole cooked prawns, lemon, marie rose sauce & mignonette.	<b>\$90</b>
<b>HOT &amp; COLD TIERED PLATTER (SERVES 4)</b>	<b>\$250</b>

## MAINS

<b>PRAWN &amp; PORK DUMPLINGS BROTH</b> Poached bok choy, ginger, Hoisin sauce, sesame oil & scallions	<b>\$32</b>
<b>CHARRED BROCCOLI STEAK (V)(VEA)</b> Beetroot hummus, toasted almonds, seaweed butter, fried basil & pita bread	<b>\$28</b>
<b>SLOW BRAISED LAMB RAGU</b> Potato gnocchi & aged parmesan cheese	<b>\$36</b>
<b>ROASTED HALF CHICKEN</b> 🌿 Jerked spiced, charred lemon, served with house salad & mash or fries, your choice of sauce	<b>\$35</b>

<b>GRAIN FED SCOTCH FILLET (GF)</b> 300g Riverina scotch fillet served with house salad & mash or fries, your choice of sauce	<b>\$55</b>
<b>FLAME GRILLED BEEF TOMAHAWK (GF) (SERVES 2)</b> 1.2 kg, charred & carved, served with crispy duck fat potatoes, grilled corn, roast onion, chimichurri & whole grain mustard	<b>\$125</b>

## SIDES

<b>BOWL OF FRIES WITH AIOLI (V, VEA)</b>	<b>\$13</b>
<b>FATTOUSH SALAD (V)(VEA)</b>	<b>\$13</b>
<b>ROASTED ROOT VEGGIES WITH LEMON OLIVE OIL (V, VE, GF)</b>	<b>\$15</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>

## BEACH HOUSE CLASSICS

<b>STEAK SANDWICH</b> Wagyu rump, grain mustard mayonnaise, caramelised onion relish, rocket, melted provolone cheese, onion rings served with chips	<b>\$34</b>
<b>NEW YORK STYLE CHEESEBURGER (GFA)</b> House-made patty, pickle, cheese, onion rings & house burger sauce on a toasted milk bun, served with chips Extra beef patty <b>\$6</b>   Add bacon <b>\$2</b>   GF bun <b>\$2</b>	<b>\$27</b>
<b>SOUTHERN FRIED CHICKEN BURGER (GFO)</b> Fried chicken breast with slaw, cheese, pickles & chipotle mayonnaise on a toasted milk bun, served with chips Extra chicken <b>\$5</b>   Add bacon <b>\$2</b>   GF bun <b>\$2</b>	<b>\$27</b>
<b>HOUSE-MADE CHICKEN SCHNITZEL</b> Panko crumbed chicken schnitzel, house salad & mash or fries, your choice of sauce Add prosciutto parmigiana pesto topper <b>\$8</b>   Add creamy garlic prawn topper (4) <b>\$9</b> Swap to a vegan schnitzel <b>\$5</b>	<b>\$28</b>
<b>FISH TACOS (3)</b> 🌿 Battered flathead with slaw, coriander, fresh chilli & spicy mayo	<b>\$26</b>
<b>PORK CARNITA TACOS (3)</b> 🌿 Slow cooked pork, Oaxaca cheese, grilled corn, jalapeño, avocado & lime	<b>\$26</b>
<b>FISH &amp; CHIPS</b> Battered flathead fillet served with house salad & mash or fries, tartare sauce with lemon	<b>\$29</b>

## DESSERT

<b>LEMON MERINGUE TART</b> Berry compote, lemon curd & pistachio ice cream	<b>\$18</b>
<b>BROWNIE SUNDAE (V)</b> Vanilla ice cream, cream & chocolate sauce	<b>\$18</b>
<b>ARTISANAL CHEESE PLATE (V)</b> Artisanal Maffra aged cheddar, Willow Grove double brie, creamy blue cheese with beetroot lavash, apricots & stuffed peppers	<b>\$38</b>

## KIDS

<b>HAM &amp; CHEESE PIZZA</b>	<b>\$16</b>
<b>MEATBALLS &amp; PASTA</b>	<b>\$16</b>
<b>CHICKEN NUGGETS WITH CARROT BATONS &amp; CHIPS</b>	<b>\$16</b>
<b>BATTERED FISH WITH CARROT BATONS &amp; CHIPS</b>	<b>\$16</b>
All kids meals come with a free soft drink & ice cream	

V = Vegetarian | VE = Vegan | GF = Gluten Free | GFO = Gluten Free Option | 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.