

LIGHT BITES & SHARE PLATES

FRESH PACIFIC OYSTERS (A)(GF, DF) with champagne & finger lime dressing	1/2 DOZ \$35	DOZ \$65
GARLIC BREAD (V) Add cheese \$2 or cheese & bacon \$4.5		\$12
BAKED BUFFALO WINGS (GF) 🌶️ with blue cheese sauce & celery sticks		\$24
SAINT ANDRE SQUID (I) 🌶️ with green chilli mayo & fresh lemon		\$24
MEDITERRANEAN DIPS & OLIVES (V) with tzatziki, baba ganoush, beetroot hummus, marinated olives & pita bread Add Parma ham or add smoked salmon (I) \$8		\$36
BRISKET CROQUETTES 🌶️ with smoked aioli, pickled chilli, herbs		\$25
GRILLED BALLINA KING PRAWNS (A)(3) 🌶️ Chilli garlic, wattleseed Romesco, grilled sourdough		\$36
PRAWN COCKTAIL (A) Baby cos, Marie rose sauce, avocado, Tobiko roe lemon, dill		\$32

SALADS & BOWLS

CAESAR SALAD (I)(GFO)	\$26
Crispy cos lettuce, bacon, poached egg, rosemary focaccia crouton, topped with parmesan	
STRACCIATELLA & HEIRLOOM TOMATO (GFO)	\$28
Rocket pesto, pinenuts, basil oil, Kim Bugak crackers, focaccia	
TUNA POKE BOWL (I)(VEA)(GFO)	\$30
Sushi rice, cucumber, soy egg, avocado, edamame, green onion, black sesame, wakame, with a miso & sesame dressing	
SALAD ADD-ONS	
Add Parma ham, grilled chicken or smoked salmon (I) \$8 Add crispy chicken \$9 Add prawns \$10	

PIZZAS

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

Terrigal
BEACH HOUSE

SEAFOOD PLATTERS	
HOT (SERVES 2)(M)	\$185
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.	
COLD (SERVES 2)(M)	\$90
Champagne & finger lime pacific oysters, citrus cured Hiramasa kingfish, Hokkaido scallop crudo, tuna tataki-sesame ponzu, whole cooked prawns, lemon, marie rose sauce & mignonette.	
HOT & COLD TIERED PLATTER (SERVES 4)	\$250

MAINS

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

GRAIN FED SCOTCH FILLET (GF)	\$55
300g Riverina scotch fillet served with house salad & mash or fries, your choice of sauce	
FLAME GRILLED BEEF TOMAHAWK (GF) (SERVES 2)	\$135
1.2 kg, charred & carved, served with crispy duck fat potatoes, grilled corn, roast onion, chimichurri & whole grain mustard	

SIDES

BOWL OF FRIES WITH AIOLI (V, VEA)	\$13
FATTOUSH SALAD (V)(VEA)	\$13
CREAMY MASHED POTATO	\$13
ROASTED ROOT VEGGIES WITH LEMON OLIVE OIL (V, VE, GF)	\$15

SAUCES

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

BEACH HOUSE CLASSICS

STEAK SANDWICH	\$34
Wagyu rump, grain mustard mayonnaise, caramelised onion relish, rocket, melted provolone cheese, onion rings served with chips	

NEW YORK STYLE CHEESEBURGER (GFA) \$27
 House-made patty, pickle, cheese, onion rings & house burger sauce on a toasted milk bun,
 served with chips
 Extra beef patty **\$6** | Add bacon **\$2** | GF bun **\$2**

SOUTHERN FRIED CHICKEN BURGER **\$27**
Fried chicken breast with slaw, cheese, pickles & chipotle mayonnaise on a
toasted milk bun, served with chips
Extra chicken **\$5** | Add bacon **\$2** | GF bun **\$2**

HOUSE-MADE CHICKEN SCHNITZEL **\$28**
 Panko crumbed chicken schnitzel, house salad & mash or fries, your choice of sauce
 Add prosciutto parmigiana pesto topper **\$8** | Add creamy garlic prawn topper (4) **\$9**
 Swap to a vegan schnitzel **\$5**

FISH TACOS (1)(3)

\$27

Battered flathead with slaw, coriander, fresh chilli & spicy mayo

PORK CARNITA TACOS (3) 🌶️ \$27

Slow cooked pork, Oaxaca cheese, grilled corn, jalapeño, avocado & lime

FISH & CHIPS (1)

\$29

Battered flathead fillet served with house salad & fries, tartare sauce with lemon

DESSERT

LEMON MERINGUE TART	\$18
Berry compote, lemon curd & pistachio gelato	

BROWNIE SUNDAE (V)	\$18
Vanilla ice cream, whipped cream & chocolate sauce	

ARTISANAL CHEESE PLATE (V) \$38
Artisanal Maffra aged cheddar, Willow Grove double brie, creamy blue cheese with lavash, apricots & stuffed peppers

KIDS	HAM & CHEESE PIZZA	\$16
	MEATBALLS & PASTA	\$16
	CHICKEN NUGGETS WITH CARROT BATONS & CHIPS	\$16
	BATTERED FISH(I) WITH CARROT BATONS & CHIPS	\$16

HAM & CHEESE PIZZA	\$16
MEATBALLS & PASTA	\$16
CHICKEN NUGGETS WITH CARROT BATONS & CHIPS	\$16
BATTERED FISH(I) WITH CARROT BATONS & CHIPS	\$16

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

Seafood country of origin = (A) Australian, (I) imported, (M) mixed

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.