Terrigal BEACH HOUSE

LIGHT BITES & SHARE PLATES

	1/2 DOZ	DOZ
FRESH PACIFIC OYSTERS (A)(GF, DF) with champagne & finger lime dressing	$35	$65

GARLIC BREAD (V) $13
Add cheese $2 or cheese & bacon $4.5

BAKED BUFFALO WINGS (GF) $24
with blue cheese sauce & celery sticks

SAINT ANDRE SQUID (I) $24
with green chilli mayo & fresh lemon

MEDITERRANEAN DIPS & OLIVES (V) $36
with tzatziki, baba ganoush, beetroot hummus, marinated olives & pita bread
Add Parma ham or add smoked salmon (I) $8

BRISKET CROQUETTES $26
with smoked aioli, pickled chilli, herbs

GRILLED BALLINA KING PRAWNS (A)(3) $36
Chilli garlic, wattleseed Romesco, grilled sourdough

PRAWN COCKTAIL (A) $32
Baby cos, Marie rose sauce, avocado, Tobiko roe lemon, dill

SALADS & BOWLS

CAESAR SALAD (I)(GFO) $27
Crispy cos lettuce, bacon, poached egg, rosemary focaccia crouton, topped with parmesan

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

SEAFOOD PLATTERS

HOT (SERVES 2)**(M)** $190
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 $36
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)	$14
FATTOUSH SALAD (V)(VEA)	$14
CREAMY MASHED POTATO	$14
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 $35
Wagyu rump, grain mustard mayonnaise, caramelised onion relish, rocket, melted provolone cheese, onion rings served with chips

NEW YORK STYLE CHEESEBURGER (GFA) $28
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 $28
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 $29
Panko crumbed chicken schnitzel, house salad & mash or fries, your choice of sauce
Add proscuitto parmigiana pesto topper $8 | Add creamy garlic prawn topper (4) $9
Swap to a vegan schnitzel $5

FISH TACOS (I)(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 (I) $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

KIDS

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.