

SHARE PLATES

HOUSE MARINATED OLIVES NF, GF, DF	\$10
chilli, citrus	
BAKED FOCCACIA NF, DF, GF, VGO	\$15
house-made seasonal dip, oil	
MISO MUSHROOM ARANCINI NF, DF, GFO	\$18
parmasen	
FISH TACOS NF, GF, DFO, VGO	\$24
avocado, tomato medley, yuzu mayo	
LEMON PEPPER CALAMARI NF, GF, DF	\$18
csumac mayo, lemon	
CHIPS NF, DF, GF, VG	\$13
garlic aioli	

SALADS

SALMON POKE BOWL DF, GF, NF	\$31
salmon, edamame, pickle ginger, wakame, radish, brown rice	
THAI BEEF SALAD NF, GF, DF	\$31
rice noodle, Asian soft herbs, nam jim, chilli crisp, puff rice	
HALLOUMI & COUS COUS SALAD VG, GF, DFO	\$25
cucumber, tomato medley, rocket, mint yoghurt	
BUDDHA BOWL NF, DF, GF, VG	\$26
quinoa, hummus, sprouts, radish, chickpeas, edamame	
ADD CHICKEN	\$6

HOUSE FAVOURITES

FISH & CHIPS NF, GFO	
beer-battered sweetlip snapper, chips, tartare, salad	
BEACH ST BEEF BURGER NF, DF, GF, VGO	
beef pattie, toasted bun, chilli bacon jam, Swiss cheese, lettuce, tomato, pickles, chips	
HERB CHICKEN SCHNITZEL NF, DF, GFO	
apple & fennel slaw, rocket, chips, lemon	
MI GORENG NF, GF, DFO, VGO	
hokkien noodles, bok choy, sprouts, fried egg, sambal	
ADD CHICKEN	\$6
ADD TIGER PRAWNS	\$8

KIDS MEALS

<i>FOR JUNIORS 12 & UNDER</i>	
KIDS PASTA NF, DFO, VG	\$16
pomodoro sauce, parmesan	
LITTLE BURGER NF	\$16
beef patty, cheese, chips	
FISH FINGERS DF, GF, NF	\$16
chips, tomato sauce	

LARGER PLATES

\$33 LOCAL CRAB LINGUINI NF, GFO	\$35
tomato, XO chilli, shallots, herb, parmesan crumb, lemon oil	
\$27 SPICED ROAST PORK BELLY NF, DF, GF, VGO	\$39
Asian soft herb salad, galangal, chilli caramel	
\$28 KUNG POW CAULIFLOWER NF, DF, GFO	\$32
fermented chilli bean, shitake, crispy chickpea	
\$25 STIRLING RANGE STRIP-LOIN NF, GF, DFO, VGO	\$46
broccolini, crush potatoes, Thai green peppercorn jus	
FISH OF THE DAY NF, GF, DF	\$44
charred greens, yaki sauce, king oyster, mushrooms, brown rice	

Public surcharge 15% for all Public Holidays

gf gluten free | *gfo* gluten free option | *v* vegetarian | *nf* nut-free

vg vegan | *vgo* vegan option | *df* dairy free | *dfo* dairy free option

WHAT'S ON

WEDNESDAY

QUIZ NIGHT
1KG CHILLI MUSSELS

\$20

THURSDAY

PORTERHOUSE, CHIPS
& SALAD

\$26

FRIDAY

KIDS EAT FREE
WITH EVERY MAIN MEAL

FREE

SATURDAY

BEEF BURGER
& PINT OF BEER

\$30

SUNDAY

TACO & SPRITZ

\$20

BEERS ON TAP

	MID	PINT
Great Northern Super Crisp 3.5%	6	12
4 Pines Japanese Lager 4.5%	7	13
Single Fin Summer Ale 4.5%	7	13
Pirate Life South Coast Pale Ale 4.4%	7	13
Balter Easy Hazy 4%	7	13
Balter XPA 5%	8	14
Asahi Super Dry 5%	8	15
Peroni	7	14
Gage Roads Pinky's Cider 4.5%	7	13
Brookvale Union Ginger Beer 4%	7	13

SPARKLING

Valdo Prosecco Cuvee Di Boj Veneto, IT	13 62
Trentham River Retreat Brut NV Murray Darling Region, NSW	11 45
Dal Zotto Pucino Spritz Limoncello Clare Valley, SA	13 62

WHITE

OTHER SIDE OF THE MOON Sauvignon Blanc Blend 2023 Margaret River, WA	11 44
Pa Road Sauvignon Blanc 2022 Malborough, NZ	13 55
I Magredi Piont Grigio 2021 Northern Italy, IT	14 65
Rosily Chardonnay Certified Organic, Vegan Margaret River, WA	13 62
Howard Park Sauvignon Blanc Semillion 2022 Margaret River, WA	58
CSM Sinfonia Gallurese Vermentino Docg 2019 Berchidda, IT	75
Mount Horrocks Riesling 2022 Clare Valley, SA	85

RED

BULLANT Shiraz 2021 Vegan Margaret River,	13 52
Rob Dolan Pinot Noir 2022 Yarra Valley, VIC	13 60
Flametree Embers Cab Sav 2019 Margaret River, WA	13 60
Rosily Chardonnay Certified Organic, Vegan Margaret River, WA	13 62
Via Caves Cabernet Merlot 2020 Margaret River, WA	62
Moorilla Muse Pinot Noir 2017 Derwent Valley, TAS	94
Charles Melton Grenache Shiraz 2021 Vegan Barossa, SA	75
Stella Bella Cabernet Sauvignon 2019 Margaret River, WA	70
Moss Wood Ribbon Vale Cabernet Sauvignon LUC 2020 Margaret River, WA	120

ROSÉ

PIERRE ET PAPA Rosé 2022 Languedoc, FR	12 50
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COCKTAILS

<i>Spritz</i>	
Limoncello	18
Pink Gin	18
Campari	18
Aperol	18
Cucumber & Mint	18
<i>Classic</i>	
Mango Affair	22
Margarita	20
Espresso Martini	20
Bloody Mary	20