



BEACHES

RESTAURANT + BAR



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Entrée

GARLIC BREAD (V) Oven Baked Bread Infused w/ Fresh Garlic Butter	10
CRUMBED CAULIFLOWER & BROCCOLI BITES (V) Sriracha Aioli	18
DUO OF DIPS (VGO, DFO, GFO, V) Warm Pita Bread	16
SMOKED SALMON PROFITEROLES Smoked Salmon Mousse, Salsa Verde	18
SOUP OF THE DAY (GFO) Toasted Baguette, Butter Upgrade to a Main Size \$6	14
LEMON PEPPER CALAMARI (DF, GF) Lemon Pepper Calamari, Garlic Aioli, Lemon	18
CHILLI PRAWN SALAD (GF, DF) Rice Noodles, Julienne Vegetables, Asian Dressing	24



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Mains

CHICKEN SCHNITZEL	26
Crumbed Nichols Chicken Breast, Chips, Garden Salad, and Choice of Sauce	
CHICKEN PARMIGIANA	28
Crumbed Nichols Chicken Breast, Napoli Sauce, Mozzarella Cheese, Chips, Garden Salad	
BEACHES PIE	28
Topped w/ Cheesy Mash, Served w/ Chips, Garden Salad. Ask for Today's Creation	
VEGETABLE STIRFRY <i>(V, GFO, VGO, DFO)</i>	
Sweet Soy, Chilli, Sesame, Coriander, Steamed Rice	
With TOFU	26
With PRAWN	32
CRUMBED PRAWN CUTLETS	34
Chips, Garden Salad, Tartare Sauce, Lemon	
LOCAL CATCH <i>(GF, DFO)</i>	35
Orange & Pickled Fennel Salad, Lemon & Herb Butter	
300G CAPE GRIM STRIPLIN <i>(GF, DFO)</i>	42
Crisp Potatoes, Sauteed Greens, Beetroot Jam	
CHAR GRILED CHICKEN BREAST <i>(GF, DFO)</i>	32
Tomato & Herb Risotto, Basil Pesto, Parmesan Wafer	
BROWN SUGAR BRAISED PORK CUTLET <i>(GF, DFO)</i>	35
Creamy Mash, Honey Roasted Cabbage, Seasonal Greens, Apple Chips	
BAKED KUMURA <i>(VG, GFO, DFO)</i>	28
Moroccan Spiced Chickpeas, Balsamic Reduction, Leafy Greens	
PASTA OF THE DAY <i>(VO, GFO, VGO, DFO)</i>	
Please see Special Board for Today's Selection	

SAUCES *(GF)* **2.5**

Gravy	
Pepper Sauce	
Mushroom Sauce	

SIDES

Creamy Mash Potatoes	8.5
Steamed Vegetables	8.5
Chips	8.5
Garden Salad	8.5

Dessert

ICE CREAM ^(GF) OR SORBET ^{(GF)(DF)} (ask staff for available flavours)

Duo

8

Trio

10

CHOCOLATE GANACHE TART

16

Hazelnut Gelato, Chocolate Chard

PANCAKE STACK

16

Berry Compote, Vanilla Ice-cream, Brownie Dust

WARM LEMON YOGHURT CAKE

16

Lemon & Mint Syrup, Ice-cream, Toasted Coconut

RASPBERRY & PASSIONFRUIT ETON MESS ^(GF)

18

Crushed Meringue, Cream, Raspberries, Passionfruit Pulp

AFFOGATO

10

Vanilla Ice Cream Topped with Espresso Coffee + Shaved Chocolate

Add your Favourite Liquor \$7

Frangelico, Kahlua, Tia Maria, Cointreau, Malibu and Baileys