

# Beach Road

DINING

## LUNCH

### ENTREES

FRESH BREAD, dukkah, balsamic + extra virgin olive oil (DF) \$12

GARLIC & PARMESAN BREAD (4 pieces) \$12

THAI WHITEBAIT FRITTERS, sweet chilli sauce, lemon (6 pieces) (DF) \$20

PEKING DUCK SPRING ROLLS, Asian slaw, nuoc cham, sweet fish sauce (4 piece) (DF) \$19

VIETNAMESE STYLE OCEAN TROUT TARTARE, served with prawn crackers (GF/DF) \$24

SALT & PEPPER SQUID, lime mayo, nuoc cham (GF/DF) \$21

CRISPY FRIED EGGPLANT, sichuan pepper caramel, coriander, shallots (GF/DF) \$18

ROAST ABROLHOS ISLAND SCALLOPS, garlic butter, bread crumbs, parsley (4 piece) \$24

CAESAR SALAD, bacon, croutons, soft poached egg, parmesan, black pepper \$21

### TACOS

SASHIMI KINGFISH, guacamole, cabbage, pickled onion, hot sauce (DF) \$11EA

PORK BELLY, guacamole, cabbage, pickled onion, hot sauce (DF) \$11EA

BEER BATTERED MORETON BAY BUG, guacamole, coriander, pickled onion, hot sauce (DF)  
\$12 EA

### BURGERS - Served with Chips - \$26

WAGYU BEEF BURGER, grilled onions, tomato, lettuce, American cheese, Mustard Mayo

SATAY CHICKEN BURGER, chilli peanut mayo, pickled cucumber, lettuce

BEER BATTERED FISH BURGER, ling fillet, iceberg lettuce, tartar sauce

### SALADS

FELAFEL, avocado + chickpea tabouli, tahini sauce, flatbread (VEGAN) (DF) \$25

THAI BEEF, cabbage, cucumber, carrot, herbs, sprouts, chilli tamarind dressing  
(GF/DF) \$30

SASHIMI KINGFISH, Asian slaw, avocado, soy sesame dressing \$36

POACHED CHICKEN, mixed leaves, green beans, pickled onion, pine nuts, pumpkin,  
cherry tomato, feta, pesto dressing (GF/DF) \$29

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### MAINS

FRASER ISLAND SPANNER CRAB OMELETTE, chilli lime dressing, Asian herb salad, fried shallots (GF) \$34

PAN ROASTED OCEAN TROUT FILLET, bok choy, chilli lime dressing, peanuts, Asian herbs (DF) \$48

BEER BATTERED LING FILLET, chips, tartar sauce (DF) \$33

GNOCCHI w/ Garlic, roast pumpkin, spinach, pinenuts, feta + parmesan (vegetarian) \$34

SATAY SPICED GRILLED CHICKEN THIGHS, chilli peanut sauce, Asian slaw, rice (GF/DF) \$36

MASTERSTOCK PORK BELLY, sichuan pepper caramel, coconut rice, apple + Asian herb salad (GF/DF) \$40

GRAIN-FED BEEF TENDERLOIN, mashed potato, beans, pepper sauce (GF) \$58

### SIDES

CHIPS or SWEET POTATO CHIPS, aioli (GF) \$11

GRILLED BROCCOLINI, tahini sauce, pine nuts (GF) \$12

GARDEN SALAD (GF/DF) \$12

### KIDS - \$15

KIDS FISH AND CHIPS (DF)

KIDS BURGER, and chips (DF)

KIDS CHICKEN TENDER, and chips (DF)

KIDS SPAGHETTI, plain with parmesan cheese OR tomato base sauce

KIDS CALAMARI, and chips (GF/DF)

\*GF: Gluten Free \*DF: Dairy Free

**SUNDAY AND PUBLIC HOLIDAY SURCHARGES APPLY**