

# Beach Road

DINING

## DINNER

### ENTREES

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

GARLIC & PARMESAN BREAD (4 pieces) \$12

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

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

FRESH KING PRAWN CUTLETS, crumbed + fried, served with tartar sauce (DF) \$22

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

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

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

BAO BUN, pork belly, pickled cucumber, hoi sin, shallots, chilli (DF) \$9 EA

HAND ROLLED PORK + PRAWN SPRING ROLLS, served with lettuce leaves + herbs for wrapping & dipping sauce (DF) \$19

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

### 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)

**SUNDAY AND PUBLIC HOLIDAY SURCHARGES APPLY**

# Beach Road

DINING

## DINNER

### MAINS

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

BEER BATTERED LING FILLET, chips, tartar sauce (DF) \$34

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

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

CRISPY SKIN DUCK LEG, chilli caramel, coconut rice, pickled green papaya salad, peanuts (DF) \$39

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

MASTERSTOCK PORK BELLY, sichuan pepper caramel, rice, apple + Asian herb salad (GF/DF) \$42

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

QUEENSLAND KINGPRAWNS, garlic + parsley butter, lemon, shallots, served with turmeric rice (GF) \$46

### SIDES

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

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

GARDEN SALAD (GF/DF) \$12

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

**SUNDAY AND PUBLIC HOLIDAY SURCHARGES APPLY**

# Beach Road

DINING

## DINNER

### DESSERT

AFFOGATO (GF), vanilla ice cream, espresso shot, and choice of 1 - Baileys, Kahlua, Frangelico or Amaretto \$14

STICKY DATE PUDDING, caramel sauce, vanilla ice cream \$14

FLOURLESS CHOCOLATE CAKE (GF), raspberry coulis, custard, vanilla ice cream \$14

CREME BRULEE (GF), vanilla ice cream \$14

GELATO - choice - vanilla bean, salted caramel, fig-honey-pistachio, chocolate fondant, mixed berry (vegan), coconut (vegan) \$10 two scoops

### HOT DRINKS

COFFEE REGULAR/LARGE \$5.5/\$6.5

CHAI LATTE \$5.75

HOT CHOCOLATE \$5

ALMOND OR SOY MILK 50c

TEA \$5 - choice

EARL GREY, ENGLISH BREAKFAST, PEPPERMINT, CHAMOMILE, JASMINE, GINGER LEMON

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

**SUNDAY AND PUBLIC HOLIDAY SURCHARGES APPLY**