

Beach Road

DINING

DINNER

ENTREES

FRESH BREAD, dukkah, balsamic + extra virgin olive oil (DF) - \$13

GARLIC & PARMESAN BREAD (4 pieces) - \$13

CRISPY FRIED EGGPLANT, Sichuan pepper caramel, coriander, shallots (GF/DF) - \$21

ROAST SHARK BAY 1/2 SHELL SCALLOPS, soy mirin dressing, shallots, furikake (4 pieces)
(GF/DF) - \$28

SALT & PEPPER SQUID, lime mayo, nuoc cham (GF/DF) - \$24

THAI WHITEBAIT FRITTERS, sweet chilli sauce, lemon (6 pieces) (DF) - \$23

BAO BUN, pork belly, pickled cucumber, hoi sin, shallots, chilli (DF) - \$11

QUEENSLAND KING PRAWN CUTLETS crumbed + fried, tartare sauce (DF) - \$28

SASHIMI TOSTADA, guacamole, pickled onion, green papaya, coriander (4 pieces) (GF/DF) - \$29

PULLED DUCK LEG TACO, hoi sin, chilli sauce, cucumber, shallots, lettuce (DF) - \$13

KIDS - \$17

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

PLEASE INFORM STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY
REQUIREMENTS

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MAINS

FRASER ISLAND SPANNER CRAB OMELETTE, chilli lime dressing, Asian herb salad, fried shallots (GF) - \$38

BEER BATTERED SOUTH AUSTRALIAN WHITING FILLETS, chips, salad, tartare sauce (DF) - \$49

CRISPY MASTERSTOCK DUCK LEG, chilli caramel, peanut & coriander pesto, rice, Asian slaw (GF/DF) - \$40

PAN ROASTED BARRAMUNDI FILLET, bok choy, chilli lime dressing, coconut rice, coriander, peanuts (GF/DF) - \$50

WAGYU RUMP STEAK, French fries, jus, Dijon mustard (GF/DF) - \$54

LAMB RIBS, Sichuan pepper caramel, Asian slaw salad (GF/DF) - \$50

MASTERSTOCK PORK BELLY+FRESH QUEENSLAND KINGPRAWN SALAD, Asian slaw, peanuts, chilli caramel (GF/DF) - \$48

GNOCCHI WITH FOREST MUSHROOMS, rocket, parmesan (vegetarian) - \$39

CRISPY FRIED SATAY SPICED QUEENSLAND KING PRAWNS, chilli peanut sauce, Asian slaw, rice (GF/DF) - \$50

SIDES

CHIPS or SWEET POTATO CHIPS, aioli (GF) - \$13

GRILLED BROCCOLINI, tahini sauce, pine nuts - \$14

GARDEN SALAD (GF/DF) - \$14

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DESSERT

AFFOGATO (GF), vanilla ice cream, espresso shot, and choice of 1 - Baileys, Kahlua, Frangelico or Amaretto \$15

STICKY DATE PUDDING, caramel sauce, vanilla ice cream \$17

FLOURLESS CHOCOLATE CAKE (GF), raspberry coulis, custard, vanilla ice cream \$17

CREME BRULEE (GF), vanilla ice cream \$17

GELATO \$13 two scoops

- Flavours -

vanilla bean | salted caramel | fig-honey-pistachio | chocolate fondant

mixed berry (vegan - DF) | coconut (vegan - DF)

HOT DRINKS

COFFEE REGULAR \$5.5 | LARGE \$6

CHAI LATTE \$6

HOT CHOCOLATE \$6

ESPRESSO \$4.5

Add Extra Espresso Shot \$1

TEA \$6 - choice

Earl grey | English Breakfast | Peppermint | Chamomile | Jasmine | Lemon-grass & Ginger

Add Almond Milk | Soy Milk | Oat Milk 50c

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