

Beach Road

DINING

LUNCH

ENTREES

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

GARLIC & PARMESAN BREAD (4 pieces) \$13

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

PEKING DUCK SPRING ROLLS, Asian slaw, nuoc cham, sweet fish sauce (4 piece) (DF) \$22

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

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

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

CAESAR SALAD, bacon, croutons, soft poached egg, parmesan, black pepper \$25

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

TACOS

SASHIMI KINGFISH, guacamole, cabbage, pickled onion, hot sauce (DF) \$13EA

PORK BELLY, guacamole, cabbage, pickled onion, hot sauce (DF) \$13EA

BEER BATTERED MORETON BAY BUG, guacamole, coriander, pickled onion, hot sauce (DF) \$14
EA

BURGERS - Served with Chips - \$28

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) \$29

THAI BEEF, cabbage, cucumber, carrot, herbs, sprouts, chilli tamarind dressing
(GF/DF) \$34

SMOKED TROUT, kipfler potatoes, fennel, lettuce, pickled onion, avocado,
horseradish cream (GF/DF) \$38

GRILLED CHICKEN SALAD, Asian slaw, peanuts, chilli lime dressing (GF/DF) \$31

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MAINS

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

PAN ROASTED BARRAMUNDI FILLET, chilli jam, mayo, chips, Asian slaw (GF/DF) \$50

BEER BATTERED LING FILLET, chips, salad, tartar sauce (DF) - \$32

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

SATAY SPICED GRILLED CHICKEN THIGHS, chilli peanut sauce, Asian slaw, rice (GF/DF) \$38

MASTERSTOCK PORK BELLY, Sichuan pepper caramel, rice,
apple + Asian herb salad (GF/DF) \$46

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

CRISPY FRIED QUEENSLAND KINGPRAWNS, chilli lime dressing, peanut + coriander pesto, rice,
Asian slaw (GF/DF) \$50

SIDES

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

GRILLED BROCCOLINI, tahini sauce, pine nuts (GF) \$14

GARDEN SALAD (GF/DF) \$14

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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DINING

LUNCH

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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