

Beach Road

DINING

BAND NIGHT MENU

ENTREES

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

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

GARLIC & PARMESAN BREAD \$13

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

PEKING DUCK SPRING ROLLS, sweet fish sauce, chilli sauce (DF) \$22

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

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

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

MAINS

MASTERSTOCK CHICKEN, rice, bok choy, chilli black vinegar dressing (GF/DF) \$32

WAGYU BEEF BURGER, grilled onions, mustard mayo, American cheese, lettuce, tomato, chips \$28

FELAFEL SALAD, avocado + chickpea tabouli, tahini sauce, flatbread (VEGAN) (DF) \$29

CRISPY FRIED KINGPRAWN SALAD, Asian slaw, chilli caramel dressing, peanuts (GF/DF) \$40

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

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

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

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

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

*GF: Gluten Free *DF: Dairy Free