

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

SALT & PEPPER SQUID, lime mayo, nuoc cham (GF/DF) - \$25

THAI WHITEBAIT FRITTERS, sweet chilli sauce, lemon (6 pieces) (DF) - \$24

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

ORA KING SALMON SASHIMI, soy sesame dressing, fresh chilli, shallot, coriander, smashed cucumber (GF/DF) - \$29

KING PRAWN COCKTAIL, iceberg lettuce, cocktail sauce (GF/DF) - \$28

HOUSE MADE DUCK & SHIITAKE SPRING ROLLS, nuoc cham, sweet fish sauce (4 pieces) (GF/DF) - \$25

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

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

BRAISED BEEF CHEEK, mashed potato, peas, roasted shallots, salsa verde (GF) - \$48

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

PAN ROASTED BARRAMUNDI FILLET, kipfler potato, beans, red curry butter (GF) - \$50

GRILLED CHICKEN THIGH FILLET, sweet potato puree,
tomato chilli jam, broccolini, jus (GF/DF) - \$38

GRILLED LAMB TENDERLOINS, baba ganoush, pomegranate, parsley, mint, feta (GF) - \$49

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

SHARK BAY BLUE SWIMMER CRAB SPAGHETTI, chilli, lemon, garlic, rocket, bottarga (DF) - \$44

SALT & PEPPER TOFU, chilli black vinegar dressing, broccolini, rice,
chilli sambal (vegan) (GF/DF) - \$34

SIDES

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

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