

Beach Road

DINING

BAND NIGHT MENU

ENTREES

FRESH KING PRAWN COCKTAIL, iceberg, herbs, cocktail sauce, lemon (GF/DF) \$28

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

GARLIC & PARMESAN BREAD (4 pieces) \$13

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

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

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

ORA KING SALMON 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

SPAGHETTI WITH SLOW ROASTED PUMPKIN, chilli, lemon, garlic, feta cheese, pine nuts, rocket (vegetarian) \$33

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

SIDES

Chips or Sweet Potato Chips, aioli (GF) \$12

*GF: Gluten Free *DF: Dairy Free