

Beach Road

DINING

LUNCH MENU

ENTREES

FRESH BREAD, olive oil, balsamic, dukkah (DF) \$8

GARLIC and parmesan bread \$8

PANKO & SESAME CRUMBED EGGPLANT CHIPS, tahini sauce,
harissa (vegan) \$12

PEKING DUCK SPRING ROLL, sweet fish sauce, chilli sauce
(DF) \$16

SALT AND PEPPER squid (GF/DF) \$16

Grilled QLD 1/2 SHELL SCALLOPS, garlic butter, parsley,
breadcrumbs (4 pieces) \$22

KINGFISH SASHIMI TOSTADA, guacamole, coriander, pickled
onion (4 pieces) (GF/DF) \$22

THAI WHITEBAIT FRITTERS, sweet chilli sauce, lemon (DF)
\$16

TACOS

SASHIMI KINGFISH, guacamole, cabbage, pickled onion, hot
sauce (DF) \$8

PORK BELLY, guacamole, cabbage, pickled onion, hot sauce
(DF) \$8

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BURGERS

WAGYU BEEF BURGER, grilled onions, mustard mayo,
American cheese, lettuce, tomato, chips \$24

KATSU CHICKEN BURGER, crumbed chicken tenderloin, mayo,
iceberg lettuce, katsu sauce, chips \$23

SALADS

BEETROOT AND LENTIL, herbs, cherry tomato, pickled onion,
beans, avocado (Vegan/GF) \$20 - ADD feta +\$2 ADD chicken
+\$6

THAI BEEF, cabbage, cucumber, carrot, herbs, sprouts,
peanuts, chilli tamarind dressing (GF/DF) \$24

CRISPY FRIED KINGPRAWN, Asian slaw, chilli caramel
dressing, peanuts (GF/DF) \$35

POACHED CHICKEN, Asian slaw, peanuts, coconut, chilli lime
dressing, fresh mango (GF/DF) \$24

GRILLED OCTOPUS, Greek salad, feta, lemon and olive oil
dressing (GF) \$35

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MAINS

FRASER ISLAND SPANNER CRAB OMELETTE, chilli lime dressing, Asian herb salad, fried shallots (GF) \$28

OCEAN TROUT FILLET, bok choy, coconut rice, chilli lime dressing, Asian herbs, peanuts (GF/DF) \$37

GRILLED FISH OF THE DAY, chips, Asian slaw, aioli, chilli jam (GF/DF) \$37

RANGERS VALLEY BLACK ANGUS SIRLOIN STEAK served sliced with mashed potatoes, green beans, pepper sauce (GF) \$39

BEER BATTERED LING fillet, chips, tartar sauce (DF) \$28

SLOW COOKED FOREST MUSHROOMS - house made gnocchi, rocket, parmesan \$29

SATAY SPICED CHICKEN THIGH, chilli peanut sauce, rice, Asian slaw salad (GF/DF) \$29

SIDES

CHIPS and aioli (GF) \$10

GRILLED BROCCOLINI, tahini sauce, pine nuts (GF) \$12

MASHED POTATO (GF) \$10

SWEET POTATO chips, sweet chilli, aioli (GF/DF) \$10

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DINING

LUNCH MENU

DESSERT

AFFOGATO (GF)- vanilla ice cream + baileys, kahlua or frangelico \$14

STICKY DATE PUDDING, caramel sauce, vanilla ice cream \$14

FLOURLESS CHOCOLATE CAKE (GF), raspberry coulis, custard, vanilla ice cream \$14

CREME BRULEE (GF), vanilla ice cream \$14

GELATO- vanilla bean, raspberry (vegan), coconut (vegan), salted caramel, fig-honey-pistachio, chocolate fondant \$6 per scoop

*GF: Gluten Free

*DF: Dairy Free