

Beach Road

DINING

DINNER MENU

ENTRÉE

GARLIC BAGUETTE (2 pieces) \$8

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

VIETNAMESE BAO BUN, pork belly, pickled cucumber, hoi sin, shallots, chilli \$6EA

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

FRIED SQUID SALAD, Asian herbs, nuoc cham dressing, peanuts (GF/DF) \$18

PEKING DUCK SPRING ROLLS, sweet fish sauce, chilli sauce (4 piece) (DF) \$16

GRILLED QUEENSLAND 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

CRISP FRIED KING PRAWNS, Asian herbs, crispy shallots, chilli caramel (GF/DF) \$22

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MAINS

FRASER ISLAND BLUE SWIMMER CRAB OMELETTE, nouc cham, Asian herb salad, crisp shallots (GF) \$28

BEER BATTERED LING FILLET, (sustainably sourced) chips, tartar sauce (DF) \$28

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

STICKY LAMB RIBS, soy black vinegar glaze, Asian slaw salad (GF/DF) \$36

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

MASTERSTOCK PORK BELLY, seared scallops, pink grapefruit, chilli caramel (GF/DF) \$38

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

CRISP FRIED WHOLE BABY BARRAMUNDI, fish fragrant sauce, coriander, crispy shallots, (GF/DF) \$37

ROAST MORETON BAY BUGS, chilli, soy, lime butter (GF) \$42

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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

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, chocolate fondant, fig-honey-pistachio \$6 per scoop

*GF: Gluten Free

*DF: Dairy Free