

DINE-IN MENU

SMALL PLATES

GARLIC BREAD	9.5
MEDITERRANEAN OLIVES with grilled sourdough	11.0
BEACH HOUSE SMOKED CHORIZO with assorted pickles, mustard & grilled sourdough	17.0
KINGFISH CARPACCIO with jalapeño & ponzu dressing	22.0
HICKORY SMOKED STICKY WINGS with Beachy BBQ sauce glaze	19.0
LOADED HUMMUS DIP with 7-hour slow-cooked pulled lamb, dukkah & crispy sourdough	23.0
BOWL OF FRIES	10.0
LOADED FRIES with burnt bits, cheese & BBQ sauce	19.0

SALADS

BEACH HOUSE GREEN VEGETABLE BOWL with organic brown rice, edamame, avocado, beans, asparagus & soy dressing	24.0
ADD CHICKEN	+5.0
HOUSE SMOKED TASMANIAN SALMON with spinach, capers, cherry tomatoes & roast pumpkin salad	28.0

BEACHY SMOKEHOUSE

SMOKE-ROASTED PUMPKIN with organic quinoa, pomegranate, cherry tomatoes, carrot puree, grilled halloumi & parsley oil (v)	26.0
SLOW ROASTED PORK SHOULDER with pork cooked low & slow in beechwood smoke, served with salad & crispy bacon baked potato with sour cream	29.0
SMOKED JERK CHICKEN BREAST with chilled cucumber salad & turmeric rice	29.0
BEACH HOUSE SAN CHOY BAU with smoked cauliflower fried-rice, peas, corn & chilli (v) (gf)	25.0
120-DAY GRAIN-FED NEW YORK SIRLOIN 250G with BBQ jus, fries & green salad	32.0
JUNIPER-SMOKED LAMB SHOULDER with crispy bacon baked potato, sour cream & blackened corn on the cob	33.0
16-HOUR SLOW-COOKED CHARRED BLACK ANGUS RIB EYE 300G with chips, maple-glazed pumpkin & house sauce	46.0

CLASSICS

CHICKEN SCHNITZEL with fries, salad & gravy	24.0
FISH & CHIPS with barramundi fillet & Beachy tartare sauce	26.0
CRISPY SKIN BARRAMUNDI FILLET with baby carrots, herb salad & salsa verde	35.0

BURGERS

All served with chips | Upgrade to gluten-free bun +2.0

SWEET POTATO & LENTIL BURGER with lettuce, cucumber & house sauce	24.0
LAMB BURGER with pulled smoked lamb, lettuce, feta, pickles & slaw	24.0
GRILLED CHICKEN BREAST with jalapeño, slaw & chipotle sauce	24.0
THE AMERICAN CHEESE with black Angus patty, streaky bacon, pickled onion, American mustard & house-made burger sauce	24.0
THE BURNT BITS with brisket & pork belly ends, pink slaw & pickles	25.0

KIDS

For our little friends 12 & under

BEEF BURGER with fries & tomato sauce	11.0
CHICKEN NUGGETS with fries	11.0
FISH & CHIPS	11.0



WINE LIST

SPARKLING

	150GLS	250GLS	BOTTLE
CHAIN OF FIRE BRUT CUVÉE	8.0		34.0
AURELIA PROSECCO	9.0		38.0
VEUVE D'ARGENT CUVÉE PRESTIGE BLANC DE BLANC BRUT	12.0		50.0
JANSZ PREMIUM CUVÉE			55.0
PIPER-HEIDSIECK BRUT CUVÉE NV			90.0

WHITE

EARTHWORKS RIESLING	9.5	13.5	39.0
YOUNG POETS PINOT GRIGIO	10.0	14.0	44.0
CIRCA 1858 SAUVIGNON BLANC	9.0	12.5	35.0
PIKORUA SAUVIGNON BLANC	9.5	13.5	39.0
CHAIN OF FIRE SEMILLON SAUVIGNON BLANC	8.0	12.0	34.0
CIRCA 1858 CHARDONNAY	9.0	13.0	36.0

PINK

ZILZIE 'BTW' ROSÉ	8.5	12.5	34.0
MARQUIS DE PENNAUTIER ROSÉ	10.0	15.0	42.0

RED

OPAWA PINOT NOIR	11.0	15.0	44.0
RYMILL 'THE YEARLING' CABERNET SAUVIGNON	9.5	13.5	42.0
PITCHFORK CABERNET MERLOT	9.5	14.0	42.0
CHAIN OF FIRE SHIRAZ CABERNET	8.0	12.0	34.0
EARTHWORKS SHIRAZ	9.0	13.0	38.0



COCKTAIL MENU

LYCHEE MARTINI

with vodka, lychee & fresh lime

19.0

MANGO DAIQUIRI

with Bacardi, mango & fresh lime

19.0

WATERMELON MARGARITA

with tequila, watermelon & fresh lime

19.0

LIMONCELLO SPRITZ

with prosecco, limoncello & soda

19.0

CO-MINGLING ON THE BEACH

with vodka, peach schnapps, cranberry & orange

19.0

GINGER FIZZ

with Fireball & James Squires ginger beer

19.0

SPRESSY MAR

with vodka, Kahlúa, hazelnut syrup & espresso

19.0

PIÑA COLADA

with Bacardi, pineapple & coconut

14.0

