



BREAKFAST

9am till 4pm

BEACH BREAKFAST BOARD 18.5 *vg*

Granola, vanilla bean yoghurt, blueberry, chia & Ciabatta, hummus, poached egg, dukkha, baby basil

CAVE ROCK BREAKFAST 26

Free range bacon, beef & jalapeno sausage, hash, tomato, mushroom, eggs as you like them, tomato relish, multi-grain toast

CRUMPETS

- Poached pear, salted caramel, almond crumble, coconut yoghurt 17.5 *v, vg, gf*
- Mushroom, poached egg, lemon crème fraiche, parmesan, truffle oil 22.5 *vg, gf*

BEACHED AS BENNE 19.5

Poached eggs, multi-grain toast, preserved lemon hollandaise with either: bacon, smoked salmon or mushroom *vg*

EAST COAST HASH

- House potato hash, pulled pork, fried egg, romesco 18.5 *gf, df*
- Beef & jalapeno sausage, house beans, chorizo, fried egg, parmesan 23 *gf*

CROQUE MADAME 16.5

Ham, gruyere cheese, spinach, fried egg, hollandaise, ciabatta

BREAKFAST SIDES

Hollandaise 3 | Potato hash 5 | Mushrooms 8 | Tomato 5
Bacon 8 | Smoked salmon 8 | 2 eggs your way 5

LUNCH

10:00am till 4pm

BITES

FLATBREAD 14 *vg*

Garlic, olive oil, parmesan

SMOKED SALMON RILLETTE 17.5

Pickles, ciabatta

JALAPENO POPPERS 21 *vg*

Smoky tomato relish, coriander, lime

CHARCUTERIE PLATTER 26

Prosciutto, salami, aged cheddar, Windsor blue, poached pear, pickles, ciabatta

BBQ PORK BELLY BITES 17.5 *gf, df*

Sesame, spring onion, Sichuan salt

STICKY SRIRACHA CHICKEN WINGS 20 *gf*

Spring onion, sesame

TANDOORI CAULI 17 *vg, gf*

Chickpea, pickles, tahini yoghurt

SOY AND VEGETABLE GYOZA 17 *v*

Pan-fried dumplings, sesame, dipping sauce

v – vegan / vg – vegetarian / gf – gluten free / df – dairy free

RAW

SALMON GRAVLAX 19.5 *gf, df*

Fennel, orange, chilli, lime, coriander, rice wafer

LUNCH

BEACH SEAFOOD CHOWDER 22

Fresh fish, mussel & smoked seafood chowder, toasted ciabatta

CHEF'S TEMPURA FISH TACOS 25.5 *df*

House slaw, lime, chipotle mayo

TEMPURA FISH & CHIPS 26.5 *df*

House slaw, grilled lemon, smoked tomato relish

STEAMED NEW ZEALAND MUSSELS 27 *gf available*

- Coconut, lemongrass, lime, chilli, coriander, ciabatta *df*
- Cream, white wine, garlic, parsley, ciabatta

HOUSE CAESAR 22

Cos, crispy bacon, crouton, parmesan, egg, classic dressing, anchovy

- Add confit chicken + 6, or hot smoked salmon + 7

SPICED BUTTERNUT AND FENNEL SALAD 24 *vg*

Kale, pumpkin seeds, orange, feta, pomegranate molasses

BEACHED BURGER 26.5

Beef & Bacon - pickles, tomato, cheddar, chipotle mayo, fries

BBQ Pulled pork - house slaw, pickles, Beach secret sauce, fries

Falafel – pickles, tomato, feta, mint yoghurt, fries *vg*

PIZZA

MARGHERITA 23 *vg*

Tomato, buffalo mozzarella, basil

BEACH 31

House smoked salmon, garlic prawns, capers, red onion, citrus mayo

ITALIAN 28

Pepperoni, feta, kalamata olives, romesco, parsley

TANDOORI CHICKEN 29

Mint yoghurt, red onion, coriander, peanuts

BEEF CHEEK & CHORIZO 29

Caramelised onion, spinach, feta

HAWAIIAN SUMNER STYLE 27

Bacon, pineapple, sriracha, basil

~ Gluten free and dairy free cheese options available on request ~

SIDES

FRIES, TOM SAUCE 8 / 12

#HASHTAG FRIES 15.5

Sour cream, sweet chilli

LOADED FRIES 19 *gf*

Pulled pork, cheddar, sriracha, sesame

CRISPY DUCK FAT POTATOES 9 *gf*

SEASONAL GREENS, CRISPY SHALLOT 9 *v, vg*

HOUSE SLAW, DRESSING 9 *v, gf, df*

SPINACH, PEAR, FETA SALAD 9 *v, gf*