



DINNER FROM 5PM

SMALL PLATES

GROPER CEVICHE	23.5	SCALLOPS	26.5
Prik nam pla, confit tomato, chilli, coriander, rice paper gf df		Creamed goats' cheese, chorizo crumb, avocado crème, basil oil gf	
BEACH CARNITAS TACO	14	GORGONZOLA FLATBREAD	21
Braised cumin orange pork, jalapeño cream, avocado, pickle, coriander gf *df		Apple, honey, rocket	
HEIRLOOM TOMATO & BURRATA	24	BRUSCHETTA	19
Champagne vinegar, basil, pine nuts, crostini *gf *v *n		Goats' curd, Moroccan spiced eggplant caponata, basil *gf vg	
STICKY SZECHUAN EGGPLANT	23.5	BUTTER BEAN & ALEPPO CHILLI HUMMUS	18
Chilli maple soy, Japanese mayo, Bones pickles, Asian dukkah v n		Roasted tomatoes, pine nuts, sumac, house made pita *gf v	

BEACH CLASSICS

BEACH SEAFOOD CHOWDER	27
Salmon, prawn, mussels, potato, crispy capers, toasted bread *gf	
TEMPURA FISH & CHIPS	28.5
Mushy peas, tartare & tomato sauce *df	
PANANG STEAMED NZ MUSSELS	28.5
Chilli, garlic, lime, coconut, toasted bread *gf df	
BEACHED BURGER	28
Beef, bacon, Swiss cheese, fig jam, truffle mayo, Bones pickles, milk bun, fries *gf *df	
SMASHED FALAFEL BURGER	26.5
Avocado, cos, tahini yoghurt, Badger Macha chilli oil, milk bun, fries *gf *df vg n	
VIETNAMESE PRAWN SALAD	27
Chinese cabbage, carrot, rice noodles, peanut, chilli, crackling crumb, lime, herbs gf df n	
HOUSE CAESAR SALAD	25
Cos lettuce, bacon, croutons, parmesan, egg, anchovy dressing *gf *df	
- add confit chicken or smoked salmon	8

MAINS

GRASS FED RIBEYE 300GM	48
Beef fat & horseradish boulangère, mustard mascarpone, sumac tomatoes, seasonal greens, jus gf *df	
CANTERBURY LAMB SHOULDER	36
Tahini yoghurt, heirloom carrots, braised orange fennel, za'atar gf *df	
AKAROA SALMON	38.5
Avocado hummus, charred zucchini, feta, Badger Macha chilli oil, spiced falafel gf *df n	
LEMON & BURNT BUTTER GNOCCHI	29
Ricotta, Italian sausage, cashew pesto, basil, pecorino *n	
PAN SEARED GROPER	38.5
Feta cream, confit heirloom tomatoes, basil oil, house cured anchovy gf *df	

PIZZA

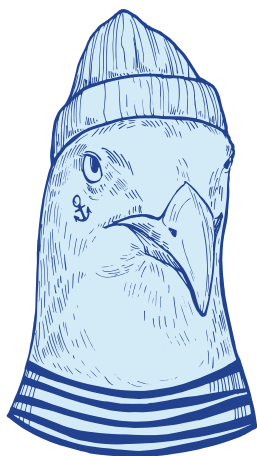
MARGHERITA	26
Tomato, buffalo mozzarella, basil	
PROSCIUTTO	32
Buffalo mozzarella, prosciutto, cherry tomato, parmesan, rocket	
SEAFOOD PIZZA BIANCA	33
Prawn, salmon, capers, lemon, rocket	
FOUR CHEESES	30
Mozzarella, taleggio, gorgonzola, parmesan, apple	
TOSCA BIANCA	31.5
Pork belly, wild mushroom, artichokes, truffle mayo, parmesan	
MEXICO	32
Cumin chicken, cherry tomato, avocado, jalapeno creme, chilli, coriander	
- Gluten free bases and dairy free cheese options, available on request	

DESSERTS

SILKEN CHOCOLATE MOUSSE	17	STICKY DATE PUDDING	17
Orange mascarpone, dulce de leche, hazelnut crunch, Maltesers gf *n		Whiskey butterscotch, poached apple, mascarpone	
BAKED YUZU CHEESECAKE	17	AFFOGATO	20
Strawberries, sesame brittle, freeze dried raspberries, lemon gel gf		Vanilla bean ice cream, espresso coffee, liqueur shot	

SIDES

FRIES, TOM SAUCE gf df	13 / 16.5
SPICED FALAFEL	15
Avocado mousse, Bones pickles gf *gf *v	
SALAD GREENS	13
Rocket, ricotta, pepitas, champagne vinegar gf *df	
SEASONAL VEGETABLES	13
Truffled honey, sliced almonds *gf *v	



DRINKS ALCOHOLIC

BEER

TAPPED	Sml	Lrg
Heineken 5%	10	13
Monteith's Wayferer Pilsner 4.9%	9.5	12.5
Monteith's Original 4%	9.5	11.5
Tuatara Hazy 5.5%	10.5	13.5
Monteith's Crushed Apple Cider 4.5.	10.5	13
Guest Tap - ask the crew	10.5	13.5
BOTTLED		
Sol 4.5%	10	
Tiger 5%	10	
Heineken 5%	10	
Duncan's Yum Yum Yuzu Lager 4.7%	12.5	
Export 33 (low carb) 4.6%	10	
Cassels Nectar IPA 6.1%	13	
Two Thumb More Bliss Session IPA 4.5%	12.5	
Chinchiller Garden City IPA 4.9%	12.5	
Cassels Milk Stout 5.2%	12.5	
Heineken Light 2.5%	10	
Garage Project Fugazi 2.2%	11.5	
Heineken 0%	10	
Garage Project Tiny Hazy IPA 0%	11.5	
Rochdale Ginger & Lime Cider 4%	12.5	
Sprig & Fern Mango & Lime Cider 4%	12.5	
Sprig & Fern Grown Up Lemonade 4%	12.5	
Stoke Alcoholic Ginger Beer 4.2%	12.5	

DRINKS NON-ALCOHOLIC

CAFFEINE / TEA

HUMMINGBIRD COFFEE	Sml	Lrg
Short black / Long black / Americano	5	
Flat white / Latte / Cappuccino	5.5	6
Macchiato / Vienna / Piccolo	5.5	
Mocha / Dirty Chai	6	6.5
Hot chocolate	5.5	6
Chai - Vanilla or Spiced	5.5	6
Add - vanilla, caramel, hazelnut	0.5	

TI ORÁ PREMIUM TEA SELECTION	5.5
English Breakfast / Earl Grey / Summer fruit / Peppermint / Green Tea / Chamomile	
Hot lemon, honey & ginger	4.5

COLD/ICED

Cold Brew Coffee	5.5
Iced Tea - peach	6
Iced Chocolate / Iced Coffee	8.5
Banana or Berry Smoothie - yoghurt, honey, milk	9

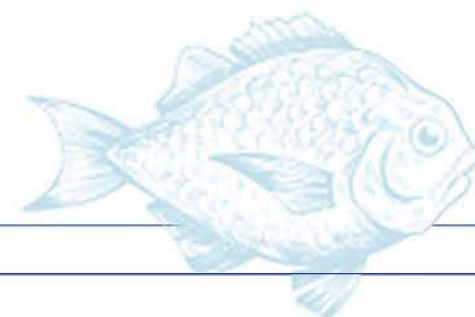
MOCKTAILS

Jungle Juice - Orange, apple, cranberry, mint, passionfruit, lemonade	12
Elderflower Spritz - lime, mint, cucumber, soda	12
Mocktail Mojito - berry or passionfruit	12
Virgin Sangria - Berry syrup, lime, fruit, cranberry, apple	12

QUENCHERS

JUICE	Sml	Lrg
Orange / Tomato	7	9
Pineapple / Apple / Cranberry		

SOFT DRINKS	Sml	Lrg
Coke / Coke Sugar Free / Lemonade / Fanta / Soda / Ginger Ale	6	8
Ginger Beer 330ml		6
San Pellegrino Sparkling water 500ml		8
San Pellegrino Sparkling water 1ltr		12



BEACHED COCKTAILS

BEACH HOUSE FROZEN COCKTAIL 15
ask our crew for today's flavours

BLOODY MARY 15 Vodka, Worcestershire, Tabasco, Tomato Juice, Lemon	MOIJO - CLASSIC, BERRY OR PASSIONFRUIT 16.5 White Rum, Lime, Mint, Soda
BLUE OCEAN PIÑA COLADA 16 Plantation Pineapple Rum, Coconut Cream, Pineapple, Blue Curacao	HUGO 15 Prosecco, Soda, Elderflower Syrup, Mint, Lemon
APEROL SPRITZ 15 Aperol, Prosecco, Soda	SUMMER PIMMS 15 Pimm's, Mint, Orange, Lemonade, Ginger Ale
ESPRESSO MARTINI 19 Vanilla Vodka, Kahlua, Frangelico, Espresso	
MOVIESTAR MARTINI 18 Vanilla Vodka, Passionfruit, Pineapple, Lime, Prosecco	
JUNGLE BIRD 15.5 Kraken Rum, Campari, Pineapple, Lime	
PENICILLIN 16 Ginger, Honey, Makers Mark Whiskey, Lemon Juice	



* Check out our Wine List for a selection of New Zealand and international Vino's