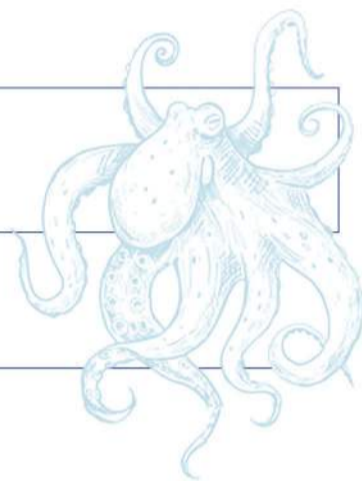


BREAKFAST 9AM TILL 4PM

CAVE ROCK BREAKFAST	29	MAPLE & APPLE CURED SALMON TOAST	24
Beef, jalapeño & cheese sausage, streaky bacon, potato hash, eggs as you like them, balsamic tomato, portobello mushrooms, rye toast *gf		Goats' cheese, avocado, rye, capers, cashew pesto *gf *df *n	
SMASHED AVO & HEIRLOOM TOMATOES	23	- Add poached egg	3
White bean hummus, cashew pesto, rocket, pomegranate, rye *gf v n		COCONUT CHIA PUDDING	17
- Add poached egg	3	Hazelnut crunch, seasonal berry compote, banana, maple gf df vg v	
SHREDDED PORK BELLY	26.5	MIDDLE EASTERN SCRAMBLED EGGS	24.5
Chilli glazed kumara, peanut satay hollandaise, pickled fennel, poached egg, dukkah gf *n		Whipped feta, curried cauliflower, za'atar, zhug, Turkish bread, Badger Macha chilli oil *gf vg n	
BEACHED AS BENNY	26.5	- Add Pork Belly	6
Rye toast, avocado crème, poached eggs, spinach hollandaise, paprika oil, dukkah *gf *n		CROQUE MADAME	18
- Either bacon, salmon, mushroom or avocado		Ham, spinach, gruyere cheese, mornay sauce, fried egg, sourdough	

SIDES

Spinach Hollandaise **3** / Potato hash **5** / Mushrooms **8** / Tomato **6** / Bacon **8** / Smoked salmon **8** / 2 eggs your way **6**



LUNCH 11AM TILL 4PM

SMALL PLATES

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

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

PIZZAS

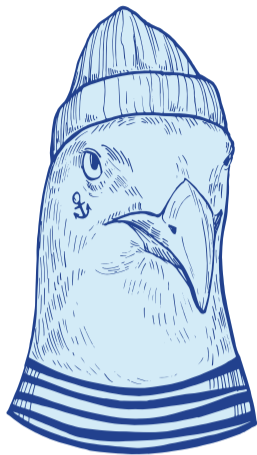
MARGHERITA	26
Tomato, buffalo mozzarella, basil	
PROSCIUTTO	32
Buffalo mozzarella, prosciutto, cherry tomato, parmesan, rocket	
SEAFOOD PIZZA BIANCA	33
Prawn, salmon, capers, lemon, rocket	
FOUR CHEESES	30
Mozzarella, taleggio, gorgonzola, parmesan, apple	
TOSCA BIANCA	31.5
Pork belly, wild mushroom, 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	

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	

v - vegan | vg - vegetarian
gf - gluten free (advise if coeliac) | df - dairy free
n - contains nuts | * Dietary option available





DRINKS NON-ALCOHOLIC

CAFFEINE / TEA

	Sml	Lrg
HUMMINGBIRD COFFEE		
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

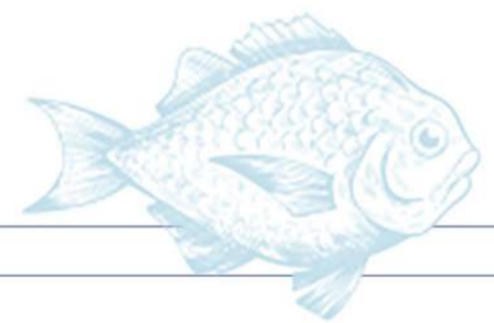
MOCKTAILS

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



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	

BEACHED COCKTAILS

BEACH HOUSE FROZEN COCKTAIL 15

ask our crew for today's flavours

BLOODY MARY	15	MOIJTO - CLASSIC, BERRY OR PASSIONFRUIT	16.5
Vodka, Worcestershire, Tabasco, Tomato Juice, Lemon		White Rum, Lime, Mint, Soda	
BLUE OCEAN PIÑA COLADA	16	HUGO	15
Plantation Pineapple Rum, Coconut Cream, Pineapple, Blue Curacao		Prosecco, Soda, Elderflower Syrup, Mint, Lemon	
APEROL SPRITZ	15	SUMMER PIMMS	15
Aperol, Prosecco, Soda		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			

