

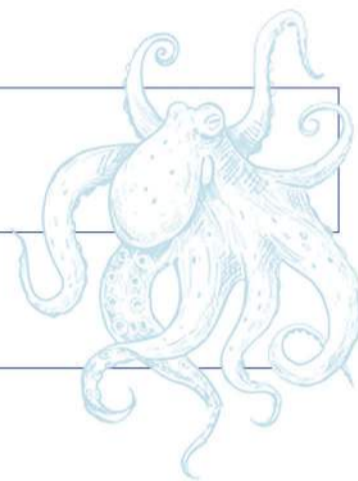


## BREAKFAST 9AM TILL 4PM

<b>CAVE ROCK BREAKFAST</b>	29	<b>MAPLE &amp; APPLE CURED SALMON TOAST</b>	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	
<b>SMASHED AVO &amp; HEIRLOOM TOMATOES</b>	23	- Add poached egg	3
White bean hummus, cashew pesto, rocket, pomegranate, rye   *gf   v   n		<b>COCONUT CHIA PUDDING</b>	17
- Add poached egg	3	Hazelnut crunch, seasonal berry compote, banana, maple   gf   df   vg   v	
<b>SHREDDED PORK BELLY</b>	26.5	<b>MIDDLE EASTERN SCRAMBLED EGGS</b>	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	
<b>BEACHED AS BENNY</b>	26.5	- Add Pork Belly	6
Rye toast, avocado crème, poached eggs, spinach hollandaise, paprika oil, dukkah   *gf   *n		<b>CROQUE MADAME</b>	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

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

### CLASSICS

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

### PIZZAS

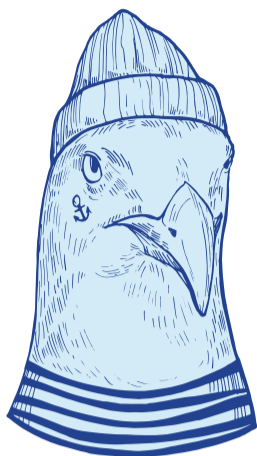
<b>MARGHERITA</b>	26
Tomato, buffalo mozzarella, basil	
<b>PROSCIUTTO</b>	32
Buffalo mozzarella, prosciutto, cherry tomato, parmesan, rocket	
<b>SEAFOOD PIZZA BIANCA</b>	33
Prawn, salmon, capers, lemon, rocket	
<b>FOUR CHEESES</b>	30
Mozzarella, taleggio, gorgonzola, parmesan, apple	
<b>TOSCA BIANCA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

### SIDES

<b>FRIES, TOM SAUCE</b> gf   df	13 / 16.5
<b>SPICED FALAFEL</b>	15
Avocado mousse, Bones pickles gf   *gf   *v	
<b>SALAD GREENS</b>	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
<b>HUMMINGBIRD COFFEE</b>		
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	

<b>TI ORÁ PREMIUM TEA SELECTION</b>	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

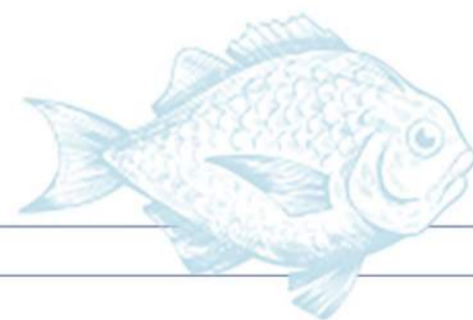
### MOCKTAILS

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

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

