



## DINNER FROM 5PM

### SMALL PLATES

<b>SWEET CHILLI FLATBREAD</b>	<b>22</b>	<b>CARNITAS TACO</b>	<b>15</b>
Sweet chilli, rocket, cherry tomato, pecorino   v		Braised cumin orange pork, avocado cream, avocado, Tabasco gel, chilli, coriander   gf   *n	
<b>BUTTER BEAN, PLUM &amp; SRIRACHA HUMMUS</b>	<b>19.5</b>	<b>FRIED GARAM MASALA CAULIFLOWER</b>	<b>21.5</b>
Toasted seeds, sumac, seeds pesto, house-made pita   *gf   v		Coconut labneh, pickled veggies, herb cream, toasted seeds   gf   v   *n	
<b>PORK BITES</b>	<b>24</b>	<b>CITRUS CEVICHE</b>	<b>26</b>
Asian BBQ, avocado cream, chipotle mayo, chilli, pickle fennel, Korean dukkha   gf   *n		Coconut Leche de Tigre, herb cream, chilli, oil, coriander	
<b>CORN RIBS</b>	<b>22.5</b>	<b>SCALLOPS</b>	<b>27</b>
Chipotle mayo, Tajin, herb cream, pecorino   gf   *v   *n		Avocado cream, chorizo, Herb dressing, green oil   *gf   *n	

### BEACH CLASSICS

<b>BEACH SEAFOOD CHOWDER</b>	<b>27</b>
Salmon, prawn, mussels, potato, crispy capers, toasted bread   *gf	
<b>TEMPURA FISH &amp; CHIPS</b>	<b>29</b>
Mushy peas, tartare & tomato sauce   *df	
<b>CHIPOTLE STEAMED NZ MUSSELS</b>	<b>28.5</b>
Garlic, lime, coconut milk, coriander, chilli, toasted bread   *gf   df	
<b>BEACHED BURGER</b>	<b>28.5</b>
Beef, bacon, Swiss cheese, tomatillo jam, house secret sauce, cos, Bones pickles, milk bun, fries   *gf   *df	
<b>SMASHED FALAFEL BURGER</b>	<b>27.5</b>
Coconut labneh, cos, herb cream, Bones pickles, milk bun, fries   *gf   *df   *v   *n	
<b>CHEF'S GRILLED OCTOPUS</b>	<b>27</b>
Romesco sauce, pickle green salad, avocado cream, green oil   gf	
<b>HOUSE CAESAR SALAD</b>	<b>25.5</b>
Cos lettuce, bacon, croutons, parmesan, egg, anchovy dressing	
- add confit chicken or smoked salmon	<b>8</b>
*gf   *df   vg	

### MAINS

<b>300GM SIRLOIN ON BONE</b>	<b>45</b>
Beef fat & horseradish boulangère, sumac tomatoes, seasonal greens, jus   gf   df	
<b>CANTERBURY LAMB SHOULDER</b>	<b>37</b>
Labneh, garam masala cauliflower, dahl lentils, pickled vege, jus   gf   df	
<b>AKAROA SALMON</b>	<b>44</b>
Roasted cherry tomato & corn, creole kumara pure, lemon gel   gf   df   *n	
<b>PAN SEARED MARKET FISH</b>	<b>40.5</b>
Quinoa-edamame boulangère, sweet chilli pesto, corn pure   gf   n	
<b>COCONUT &amp; PRAWN RISOTTO</b>	<b>30</b>
Kaffir lime, crispy shallots, sambal oelek, spring onions, tempura prawns   *n	
<b>GNOCCHI</b>	<b>29</b>
Pink basil sauce, prosciutto, mushrooms, pecorino	

### PIZZA

<b>MARGHERITA</b>	<b>27.5</b>
Tomato, fresh mozzarella, basil	
<b>PROSCIUTTO</b>	<b>33.5</b>
Figs, pistachio, rocket, mozzarella	
<b>BUFFALO CHICKEN</b>	<b>32.5</b>
Blue cheese, herb cream, celery, mozzarella   *n	
<b>SEAFOOD BIANCA</b>	<b>34</b>
White sauce, prawn, salmon, capers, rocket, mozzarella	
<b>PORK &amp; PINEAPPLE</b>	<b>32</b>
Pork shoulder, chilli & lime pineapple, avocado cream, mozzarella	
<b>HERBIVORE'S HAVEN</b>	<b>31</b>
White sauce, mushroom, artichokes, olives, truffle mayo, mozzarella, parmesan	
<b>MEXICO</b>	<b>32.5</b>
Tajin lamb, cherry tomato, chipotle mayo, jalapeno, coriander, mozzarella	

- Gluten free bases and dairy free cheese options, available on request

### DESSERTS

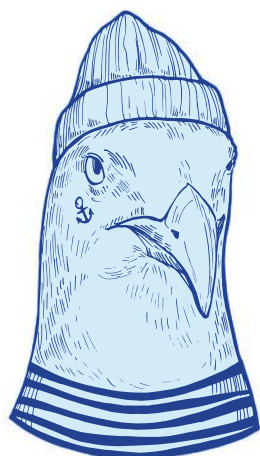
<b>TRIPLE CHOCOLATE MOUSSE</b>	<b>18</b>	<b>LEMON CAKE</b>	<b>17</b>
Dark chocolate, caramel chocolate, white chocolate, hazelnut crunch, citrus gel   gf   *n		Lemon cake, citrus gel, lemon coconut mousse, coconut	
<b>CHEESECAKE CONES</b>	<b>17.5</b>	<b>AFFOGATO</b>	<b>20</b>
Mirror glazed cheesecake cones, assorted fruit jam		Vanilla bean ice cream, espresso coffee, liqueur shot   gf	

### SIDES

<b>FRIES, TOM SAUCE</b>   gf   df	<b>13.5 / 16.5</b>
<b>#HASHTAG FRIES</b>	<b>17.5</b>
Cajun dust, chipotle mayo	
<b>SEASONAL VEGETABLES</b>	<b>13</b>
Toasted seeds   *gf   *v   *n	
<b>GREEN SALAD</b>	<b>13</b>
Mesclun, toasted seeds, honey-mustard vinaigrette   gf   *v	

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

Free WIFI: Beach Guest **PASSWORD:** 25Esplanade



## 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
Peach Iced Tea	6.5
Iced Chocolate / Iced Coffee	8.5
Banana or Berry Smoothie - yoghurt, honey, milk	9

### MOCKTAILS

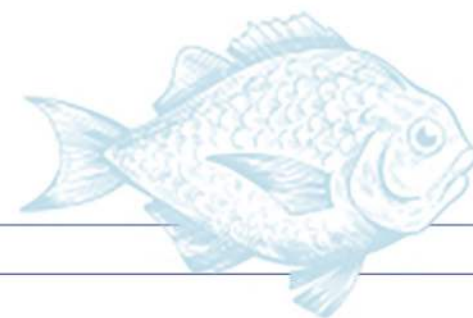
Jungle Juice - Orange, apple, cranberry, mint, passionfruit, lemonade	12.5
Elderflower Spritz - lime, mint, cucumber, soda	12.5
Passionfruit or Berry Mojito - Lime, mint, soda	12.5
Surfs Up - Cranberry, pineapple, lime, soda	12.5

### 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		7
Perrier Sparkling Water 330ml		6.5
Perrier Sparkling Water 750ml		10.5



## DRINKS ALCOHOLIC

### BEER

TAPPED	Sml	Lrg
Heineken 5%	10	13.5
Heineken Silver 4%	10	13.5
Monteith's Wayferer Pilsner 4.9%	10	13
Tuatara Hazy 5.5%	11	14.5
Monteith's Hazy Lemonade 4.2%	11	14
Guest Tap - ask the crew		POA
BOTTLED		
Sol 4.5%		10
Tiger 5%		10
Heineken 5%		10
Monteith's Original Ale 4%		10
Export 33 (Low Carb) 4.6%		10
Cassels Nectar IPA 6.1%		13.5
Cassels Milk Stout 5.2%		13.5
Stoke Lager 2.5%		12
Garage Project Fugazi 2.5%		12
Heineken 0%		10
State of Play IPA 0%		12
Garage Project Tiny Hazy IPA 0%		12
Ryder Cyder 4.5%		12
Sprig & Fern Mango & Lime Cider 4%		12.5
Monteith's Apple Cider 4.5%		11
Royal Jamacia Alcoholic Ginger Beer 4.4%		13

### BEACHED COCKTAILS

#### BEACH HOUSE FROZEN COCKTAIL 15.5

ask our crew for today's flavours!

<b>ESPRESSO MARTINI</b> 20	<b>SUNDOWNER PIMMS</b> 15.5
Vodka, Vanilla, Cold Brew Coffee	Pimm's, Mint, Seasonal Fruit, Lemonade, Ginger Ale
<b>MOVIESTAR MARTINI</b> 19	<b>PINK LADY</b> 16
Vanilla Vodka, Passionfruit, Prosecco	Little Bidy Pink Gin, Grapefruit Tonic, Blueberries
<b>GIN SOUR</b> 18	<b>BLOODY MARY</b> 16
Gin, Strawberry, Rhubarb	Vodka, Worcestershire, Tabasco, Tomato Juice, Lemon
<b>BLUE OCEAN PIÑA COLADA</b> 16.5	
Plantation Pineapple Rum, Coconut Cream, Pineapple, Blue Curaçao	
<b>APEROL SPRITZ</b> 16.5	
Aperol, Prosecco, Soda	
<b>LEMONCELLO SPRITZ</b> 16.5	
Lemoncello, Prosecco, Soda	
<b>MOJITO - CLASSIC, BERRY OR PASSIONFRUIT</b> 16.5	
White Rum, Lime, Mint, Soda	

