

BRUNCH 9AM TILL 3PM

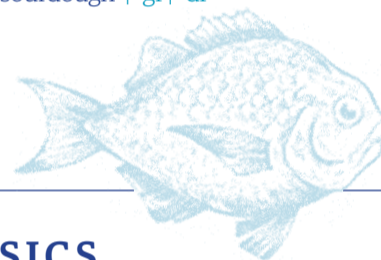
Proudly serving local Bellbird Bakery and Butterfly & Scotch Bacon

CAVE ROCK BREAKFAST	32	SUPERFOODS	25.5
Beef & cheese sausage, streaky bacon, potato hash, eggs your way, tomato, mushrooms, house beans, sourdough *gf *df		Broccolini, spinach, kale, balsamic beetroot, avocado, poached eggs, toasted seeds, sourdough *gf *v	
BEACHED AS BENNY	27.5	TRUFFLE RICOTTA SCRAMBLED EGGS	26
Sourdough, herb crème, poached eggs, hollandaise, dukkha: either bacon, smoked salmon, mushroom, or avocado *gf *df *n		Toasted ciabatta, cherry tomato, basil pesto, toasted seeds *gf vg	
CRISPY CHICKEN WAFFLES	28	SMASHED AVO & SALMON	28.5
Avocado mousse, smoky sour cream, sriracha maple, chilli, dukkha *n 🍴		Poached eggs, crispy capers, herb oil ciabatta *gf df	
SWEET WAFFLES	26.5	CROQUE MADAME	22.5
Brulé banana, mixed berry compote, vanilla mascarpone, maple syrup vg		Ham, spinach, cheese, mornay sauce, fried egg, sourdough	
MINCE ON TOAST	26.5	PUFFED GRANOLA BOWL	22
Wagyu beef mince, poached egg, beetroot mascarpone, pecorino, paprika oil, sourdough *gf *df		House granola, yogurt, honey, seasonal fruit *df *v	

SIDES

Hollandaise **3** / Potato hash **7** /
Mushrooms **9** / Bacon **10** / Smoked Salmon **10** /
Two eggs your way **8** / Spinach **5** / Sausage **10**

LUNCH 11AM TILL 3PM



SMALL PLATES

FLATBREAD	24
Whipped truffle ricotta rocket, prosciutto, dukkha *n	
BUTTER BEAN & AVOCADO HUMMUS	20
Harissa, toasted seeds, house made pita *gf v	
TAKOYAKI BALLS	23
Japanese style octopus dumplings, sesame slaw, teriyaki glaze, Japanese mayo, wakame, tobiko, bonito flakes	
MARKET FISH CEVICHE	26.5
Ponzu, pickled ginger, chilli, wasabi caviar, yuzu mayo gf df 🍴	
CRISPY FRIED POLENTA	21
Charred corn, pecorino, chimichurri, pico de gallo *df *v	
MISO PORK BITES	24.5
Soy caramel, avocado mousse, toasted seeds gf	
POACHED PRAWNS	27
Whipped ricotta, chorizo crumb, chimichurri, herb creme gf *df *n	

CLASSICS

BEACH SEAFOOD CHOWDER	27
Salmon, prawns, mussels, potato, crispy capers, toasted bread *gf	
TEMPURA MARKET FISH	30
Apple & yuzu slaw, agria fries, tartare, tomato sauce df	
STEAMED NZ MUSSELS	29.5
Green curry coconut broth, coriander, spring onion, bread *gf df 🍴	
BEACHED BURGER	29.5
Beef patty, bacon, red onion, smoked cheddar, onion jam, greens, house secret sauce, milk bun, agria fries *gf *df **vegetarian falafel option available	
BEACHED FISH BURGER	30
Apple & yuzu slaw, pickled fennel & red onion, capers, tartare, milk bun, agria fries	
BUFFALO MOZZARELLA SALAD	30
Marinated mozzarella, cherry tomatoes, salad greens, balsamic, yuzu vinaigrette gf *df	
HOUSE CAESAR SALAD	25.5
Cos lettuce, bacon, croutons, parmesan, egg, Caesar dressing *gf *df vg - add confit chicken or smoked salmon 9	

PIZZAS

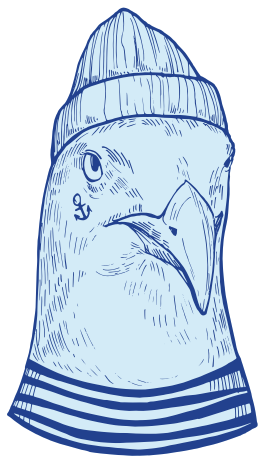
MARGHERITA	28.5
Tomato, fresh mozzarella, basil *gf *df	
SEAFOOD BIANCA	34
Prawns, salmon, capers, rocket, mozzarella *gf *df	
PEPPERONI	32
Pepperoni, fresh mozzarella, tomato *gf	
PROSCIUTTO	34.5
Goat's cheese, prosciutto, apple, truffle honey, rocket, pistachios *gf *df *n	
GREEK HERBIVORE	31
Tomato, olives, feta, pesto, red onion, heirloom tomatoes, mozzarella *gf *df vg *n	
MEXICO	32.5
Lamb shoulder, jalapeño, pico de gallo, chipotle mayo, coriander, mozzarella *gf *df 🍴	
TERIYAKI CHICKEN	33
Garlic white sauce, spring onion, teriyaki glaze, Japanese mayo, mozzarella, sesame *gf *df - Gluten free bases (\$3) and dairy free cheese (\$2) options, available on request	

v - vegan | vg - vegetarian | gf - gluten free options prepared with care, but traces may remain. Please inform staff if coeliac
df - dairy free | n - contains nuts (please advise staff) | 🍴 - spicy | *Dietary option available



SIDES

FRIES, TOM SAUCE df	14 / 17
#HASHTAG FRIES	18.5
Baja seasoning, house secret sauce	
GREEN SALAD	13
Mesclun, toasted seeds, yuzu vinaigrette gf *v	



DRINKS NON-ALCOHOLIC

CAFFEINE / TEA

	Sml	Lrg
HUMMINGBIRD COFFEE		
Short Black / Long Black	5	
Americano		5
Flat White / Latte / Cappuccino	5.5	6
Macchiato / Vienna / Piccolo	5.5	
Mocha / Dirty Chai	6	6.5
Matcha		6.5
Hot Chocolate	6	6.5
Chai - vanilla or spiced	5.5	6
Add - vanilla, caramel, hazelnut	1	
Add Alternate Milk - soy, oat, almond, coconut	1	
Decaf	0.7	

TEA TOTAL SELECTION

English Breakfast / Paris Earl Grey / Jade Green Sencha / Otago Summer Fruits / Ginger Lemon Kiss / Pure Organic Chamomile / Pure Organic Peppermint	6
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COLD/ICED

Cold Brew Coffee	6
Iced Matcha Latte	7.5
Peach Iced Tea	6.5
Iced Chocolate	9
Iced Coffee	8.5
Iced Mocha	8.5
Banana or Berry Smoothie - yoghurt, honey, milk	11

MOCKTAILS

Jungle Juice - Orange, apple, cranberry, mint, passionfruit, lemonade	12.5
Hugo Spritz - Elderflower, 0% Sparkling Wine, Lime, Soda	12.5
Passionfruit or Berry Mojito - Lime, mint, soda	12.5
Surfs Up - Cranberry, pineapple, lime, soda	12.5

RETOX/DETOX

Virgin Mary	12
Raspberry & Lemon Kombucha	9
Hot Lemon, Honey & Ginger	6

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 BREWS	Sml	Lrg
Heineken 5%	10	14
Heineken Silver 4%	10	14
Monteith's Wayfarer Pilsner 4.9%	10	13.5
Tuatara Hazy 5.5%	11	14.5
Monteith's Hazy Lemonade 4.2%	11	14.5
Guest Tap - ask the crew		POA
BOTTLED BREWS		
Sol 4.5%	10	
Tiger 5%	10	
Heineken 5%	10	
Monteith's Original Ale 4%	10	
Cassels Nectar IPA 6.1%	13.5	
Cassels Milk Stout 5.2%	13.5	
Rhyme & Reason Joy Rider Pale Ale 5.2%	13.5	
Stoke Lager 2.5%	12	
Garage Project Fugazi 2.5%	12	
Heineken 0%	10	
State of Play IPA 0%	12	
State of Play Sunbreaker - Ginger, lime & Honey 0%	12	
Garage Project Tiny Hazy IPA 0%	12	
Kihi Tropical Fizz Cider 5%	12.5	
Monteith's Apple Cider 4.5%	11.5	
Ryder Cyder Gold Digger - low carb 4.5%	12.5	
Royal Jamaica Alcoholic Ginger Beer 4.4%	13.5	

BEACHED COCKTAILS

ESPRESSO MARTINI Vodka, Vanilla, Cold Brew Coffee	20	EASTSIDE SANGRIAS Glass or Jug to share	18/40
MOVIESTAR MARTINI Vanilla Vodka, Passionfruit, Prosecco	20	Choice Of Red, White Or Rosé, With Our In-House Secret Mix	
YUZU SOUR Vodka, Lychee, Yuzu	20	ISLAND BREEZE	17
CHILLI LIME MARGARITA Tequila, Cointreau, Lime, Chilli Salt	18.5	White Rum, cranberry, pineapple, bitters, soda	
APEROL SPRITZ Aperol, Prosecco, Soda	16.5	BLUE OCEAN PIÑA COLADA	17
LEMONCELLO SPRITZ Lemoncello, Prosecco, Soda	16.5	Rum, Coconut Cream, Pineapple, Blue Curaçao	
SUNDOWNER PIMMS Pimm's, Mint, Seasonal Fruit, Lemonade, Ginger Ale	15.5	MOJITO - CLASSIC, BERRY OR PASSIONFRUIT	18
		White Rum, Lime, Mint, Soda	
		PINK LADY	17
		Little Biddy Pink Gin, Grapefruit Tonic, Blueberries	

HOUSE FROZEN COCKTAIL 16.5

Ask our crew for today's flavour!

