



DINNER FROM 5PM

SMALL PLATES

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

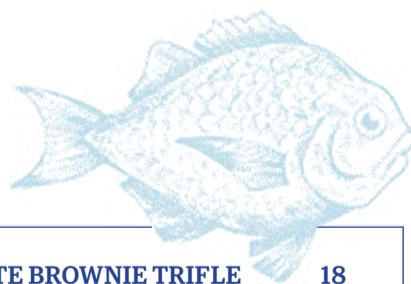


BEACH CLASSICS

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

MAINS

250G SIRLOIN	49.5
Boulangère potato, broccolini, beetroot mascarpone, chimichurri, red wine jus gf *df	
MARKET FISH	42
Lemon & thyme velouté, seasonal greens, salmon caviar	
TANDOORI LAMB SHOULDER	39.5
Minted heirloom tomato quinoa salad, sumac & cumin yoghurt, tortilla *gf	
PORK BELLY	34.5
Onion puree, Boulangère potato, pickled veg, jus gf	
SCALLOP & COCONUT RISOTTO	33
Coconut cream, seared scallops, charred corn, sambal, crispy onions, Asian dukkha *gf *v *n 🌿	
PRAWN LINGUINE	32
Garlic & chilli butter, capers, fresh herbs, pecorino *gf 🌿	



PIZZA

MARGHERITA	28.5
Tomato, fresh mozzarella, basil *gf *df vg	
SEAFOOD BIANCA	34
Prawns, salmon, capers, rocket, mozzarella *gf *df	
PEPPERONI	32
Pepperoni, tomato, mozzarella *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

DESSERTS

CITRUS CAKE	17	CHOCOLATE BROWNIE TRIFLE	18
Lemon almond cake, yuzu gel, chocolate soil, ice cream *v		Cocoa mascarpone, brownie, berry compote, ice cream, chocolate sauce, crushed Maltesers *gf	
BERRY & COCONUT MOUSSE	17.5	AFFOGATO	13
Berry coconut mousse, berry compote, chocolate soil gf v		Vanilla bean ice cream, espresso coffee gf	
		- WITH LIQUEUR SHOT	21
		Baileys, Kahlua, Frangelico, Cointreau, Gran Marnier, Disoronno	

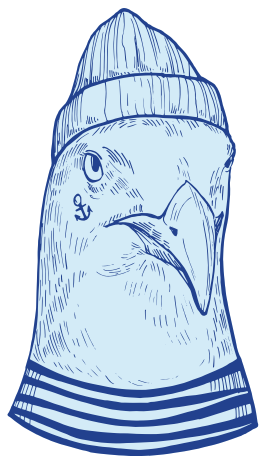
SIDES

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	
SEASONAL VEG	14
Toasted seeds *gf *v	

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

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

Thirsty? Turn over



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!

