



DINNER FROM 5PM

SMALL PLATES

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

BEACH CLASSICS

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

MAINS

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

PIZZA

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

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

DESSERTS

TRIPLE CHOCOLATE MOUSSE	18	LEMON CAKE	17
Dark chocolate, caramel chocolate, white chocolate, hazelnut crunch, citrus gel gf *n		Citrus gel, lemon coconut mousse, coconut, quinoa popcorn *df	
CHEESECAKE CONES	17.5	AFFOGATO	13
Mirror glazed cheesecake cones, fruit jam		Vanilla bean ice cream, espresso coffee gf	
		- WITH LIQUEUR SHOT 20	

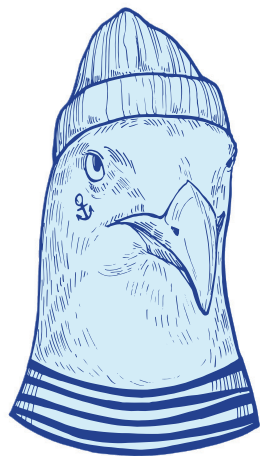
SIDES

FRIES, TOM SAUCE gf df	13.5 / 16.5
#HASHTAG FRIES	17.5
Cajun dust, chipotle mayo df	
SEASONAL VEGETABLES	13
Toasted seeds *gf *v *n	
GREEN SALAD	13
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) | s - spicy | *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	10

MOCKTAILS

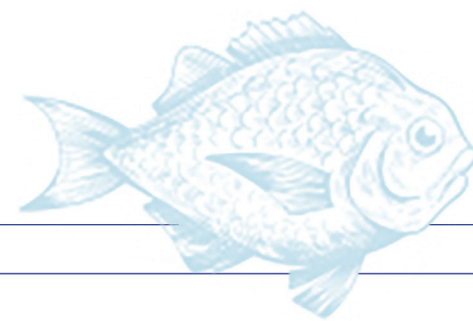
Jungle Juice - Orange, apple, cranberry, mint, passionfruit, lemonade	12.5
Elderflower Spritz - lime, mint, cucumber, soda	12.5
Passionfruit or Berry Mojito - Lime, mint, soda	12.5
Surfs Up - Cranberry, pineapple, lime, soda	12.5

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!

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

