

BREAKFAST

Granola Bowl (N)(V)(G)	\$18
Raspberry Sorbet Local Passionfruit Berries Coconut Yoghurt Crusted Nuts	
Bacon and Egg Roll (G)(D)	\$20
Smoked Tomato Relish Bacon Egg Hash Brown Brioche Bun	
Shakshouka (G)(A)(D)(V)	\$22
Poached Eggs In A Rich Tomato And Capsicum Sauce Onion Garlic Herbs Toasted Ciabatta	
Smashed Avocado (A)(G)(D)	\$20
Citrus Avocado Spinach Cherry Tomato Poached Eggs Feta Ciabatta Toast	
Beaches Benny (G)(D)(A)	\$24/\$26
Sourdough Poached Eggs Hollandaise Spinach Bacon or Smoked Salmon	
Beaches Big Breakfast (G)(D)(A)	\$30
Eggs Bacon 2 Sausages Hash Brown Baked Beans Toasted Ciabatta	
Eggs Your Way (G)(D)(A)	\$20
Eggs Bacon Toasted Ciabatta	
Spanish Omelette (G)(D)(A)	\$24
Chorizo Baby Spinach Onion Eggs Mozzarella Cheese Toast	
Beaches Omelette (G)(D)(A)	\$24
Bacon Mozzarella Cheese Tomato Ciabatta	
Farmers Delight (G)(D)(A)	\$22
Chorizo Spinach Chats Capsicum Cherry Tomatoes Sweet Paprika Ciabatta	
Classic Pancakes (G)(D)(A)	\$18
Pancakes Vanilla Ice Cream Maple Syrup Mixed Berry Coulis	
"I Can't Decide" (G)(D)(A)	\$24
Half Serve Granola Bowl Half Serve Beaches Benny	

KIDS

Kids Bacon and Eggs (A)(G)	\$12
Bacon Eggs Toast	
Kids Pancakes (D)(G)	\$12
Pancakes Maple Syrup Ice Cream Berries	
Kids Waffles (D)(G)	\$12
Waffles Chocolate Maple Syrup Vanilla Ice Cream Berries	

EXTRAS

Bacon	\$9	Roast Tomato	\$6
Salmon	\$11	Hash Brown	\$6
Eggs	\$8	Toast or GF Toast	\$6
Avocado	\$8	Sausage	\$8

DIETARY LEGEND

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10% Saturday & Sunday Surcharge | 15% Public Holiday Surcharge



Breakfast Menu

Hot Beverages

	CUP / MUG
Cappuccino	\$5.5 / \$6.5
Latte	\$5.5 / \$6.5
Flat White	\$5.5 / \$6.5
Long Black	\$5.5 / \$6.5
Espresso	\$5
Mocha	\$5.5 / \$6.5
Piccolo	\$5
Macchiato	\$5
Chai Latte	\$5.5 / \$6.5
Hot Chocolate	\$5.5 / \$6.5

Shakes

	Milk / Thick Shake
Chocolate	\$7 / \$9
Vanilla	\$7 / \$9
Caramel	\$7 / \$9
Strawberry	\$7 / \$9

Teas

French Earl Grey	\$6
English Breakfast	\$6
Lemon Grass And Ginger	\$6
Green Tea	\$6
Peppermint	\$6
Masala Tea	\$6

Mocktails - Juice

V Strawberry Mojito	\$12
Strawberry Syrup Lime Mint Lemonade	
Mellow Mango	\$12
Mango Sorbet Pineapple Orange Juice Passion Fruit Pulp	
Tropical Sunset	\$12
Orange Pineapple Grenadine	
Apple	\$6
Pineapple	\$6
Orange	\$6
Cranberry	\$6

Cold Beverages

Iced Coffee	\$7
Iced Latte	\$7

Extras

Extra Shot	\$0.5
Almond Milk	\$1.5
Oat Milk	\$1.5
Soy Milk	\$1.5
Lactose Free	\$1.0
Vanilla Syrup	\$1.0
Caramel Syrup	\$1.0
Hazelnut Syrup	\$1.0

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BURGERS

ONLY 11 AM TO 4 PM AVAILABLE

Beef Burger (D)(G)

Brioche bun, lettuce, tomato, cheese, tomato relish, burger sauce, pickles and chips.

\$28

Tandoori Chicken Burger (D)(G)

Brioche bun, lettuce, tomato, cheese, tomato relish, burger sauce, pickles and chips.

\$28

Fish Burger (D)(G)

Brioche bun, lettuce, tomato, cheese, tomato relish, burger sauce, pickles and chips.

\$28

Vegetarian Burger (V)(D)(G)

Brioche bun, vegan patty, lettuce, tomato, cheese, mayo and chips.

\$28

Fish & Chips (D)(G)

Choice of battered, grilled or Crumbed, served with salad, chips and aioli.

\$28

SKEWERS

ONLY 11 AM TO 4 PM AVAILABLE

Portuguese Flame Chicken Skewers (D)(G)

Served with lemon wedge, garlic aioli, flatbread, chips and tomato onion salad.

\$30

Chargrilled Lamb Espetada (D)(G)

Served with lemon wedge, garlic aioli, flatbread, chips and tomato onion salad.

\$32

Beaches Mixed Grill Skewers (G,D)

Chicken and lamb skewers with signature marination, served with lemon wedge, garlic aioli, flatbread, chips and tomato onion salad.

\$38

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OYSTERS

Natural Oysters (6 pcs)	\$34
Kilpatrick Oysters (6 pcs)	\$36

TAPAS & SHARE PLATES

Ciabatta Bread (V,G) Warm ciabatta served with confit garlic butter and fresh parsley.	\$12
Bruschetta (V)(G)(A)(D)(N) Sun-dried tomato, salsa roasted capsicum, parmesan, balsamic glaze & pesto.	\$16
Jack Daniel's Chicken Wings (G) Sriracha mayo at the Jack Daniel's glaze & toasted sesame seeds.	\$20
Local Fish Goujons (G) Panko coconut-crumbed Spanish mackerel with lime mayo.	\$20
Tempura Crispy Shrimps (S)(G) Farm salad, dukkah and sriracha mayo.	\$22
Rosslyn Bay Prawns (S) Freshly cooked prawns, sriracha mayo and lemon.	\$25
Wonton Lamb Tacos (G) Shredded lamb, salad leaves, avocado and salsa at the end and spicy mayo.	\$22
Calamari (S) Lemon pepper seasoning and fresh lemon.	\$19
Edamame Beans (V,G) Soy sauce and rock salt.	\$14
Wagyu Meatballs (G) Meatballs served in a curry- infused, whisky bbq sauce	\$25

SALADS

Calamari Salad (D) Fetta, mixed leaves, tomato, red onion, beetroot, coriander dressing	\$34
Beaches Chicken Caesar Salad (G)(D)(S) Cos lettuce, boiled egg, crispy bacon, parmesan, anchovy dressing, garlic bread	\$34
Falafel Salad (V)(D) Crispy falafel, mixed leaves, cucumber, tomato, red onion, pickled gherkins, fresh herbs and creamy buttermilk ranch dressing.	\$30
Burrata Caprese (N)(D)(V)(G)(A) Sun-dried tomatoes, salsa, roasted capsicum, olives, rocket, basil, parmesan, and balsamic glaze	\$34

SIGNATURE MAINS

Slow Braised Brisket Steak (D)(G) Served with Guinness jus, greens and creamy mash.	\$42
Chicken Supreme (N) Mushroom fricassée, asparagus and roasted root vegetables.	\$40
Market Fish of the Day (N)(D) Creamy risotto, snow peas, broad beans & pesto salsa.	\$40
Teriyaki Salmon (S) Sashimi-grade salmon, lemon ,Asian pickles and coconut rice.	\$42
Crispy Pork Belly Porchetta (D) Maple carrot purée, champ mash, seasonal greens and rich jus.	\$41

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SIDES

Bowl of Chips (V)	\$12	Chicken Nuggets & Chips (G)	\$14
Fresh Garden Salad (VG)(D)	\$10	Crumbed Fish & Chips (G)	\$14
Seasonal Farm Vegetables (VG)	\$12	Mini Beef Burger & Chips (G)(D)	\$14
Potatoes – Mash Crushed Chats (D)	\$12	Kids Pasta (Tomato or Cream) (G)(D)	\$16

KIDS MENU

PASTA

Neptune's Linguini (S)(G)(D)	\$39
Prawns, mussels, calamari, cherry tomato, baby spinach, rocket, capsicum and parmesan in rich tomato sauce.	
Mediterranean Burrata Linguini (V)(G)(D)	\$34
Sun-dried tomato, spinach, spring onion, parmesan and burrata in rich tomato sauce.	
Slow-Braised Lamb Linguini (G)	\$36
Slow-cooked lamb ragu, roasted capsicum, spinach, sun-dried tomato and lamb jus in rich tomato sauce.	
Add Chicken — \$ 6 Add Prawns (03 pcs) — \$ 8	

CHEF'S SPECIALS

Mutton Rogan Josh	\$39
Slow-cooked bone-in mutton served with tomato-onion salad and saffron basmati rice.	
Traditional Chicken Curry (D)	\$38
Rich creamy curry served with saffron basmati rice tomato-onion salad.	
Traditional Vegetable Curry (V)(D) (Vegan option available)	\$32
Seasonal vegetables in a rich creamy gravy, tomato-onion salad, served with saffron basmati rice.	
Add Garlic Naan — \$5	

FROM THE GRILL

220G Eye Fillet (D)	Creamy mash, greens, café de Paris butter and jus. (Recommended Wine - Sister's Run Old Testament Cabernet Sauvignon)	\$54
300G Wagyu Rump	Crushed potatoes, rocket, tomato, chimichurri, greens and jus. (Recommended Wine - Langmeil Prime Cut Shiraz)	\$53
300G Rib Fillet	Crushed potatoes, rocket, tomato, chimichurri, greens and jus. (Recommended Wine - O'Leary Walker Clare Valley Shiraz)	\$58
Tandoori Chicken (G)(D)	Tomato onion salad, garlic naan, coriander & tomato chutney. Add Rice — \$5	\$35

SIGNATURE SWEET INDULGENCES

Beaches Delight (V)(N)(G)(D)	\$25	Sticky Date & Rum Pudding (G)(A)(D)	\$16
Nutella Belgian chocolate, strawberries, banana, pistachio, lotus crumb, chocolate ice cream and vanilla ice cream.		Salted caramel, lotus crumb & vanilla ice cream.	
Waffle Avalanche (V)(N)(G)(D)	\$25	Baileys Crème Brûlée (N)(D)	\$19
Belgian waffle, Nutella chocolate, strawberries, M&M's, lotus crumb, almond crumble, vanilla ice cream and chocolate ice cream.		Served with pistachio biscotti.	
Belgian Bliss (V)(N)(G)(D)	\$20	American Chocolate Brownie (N)(V)(G)(D)	\$22
Belgian waffle, strawberries, banana, Oreo crumble, vanilla ice cream and chocolate sauce.		Walnut, berry compote, vanilla ice cream	
Kids Ice Cream (D)(V)	\$05	Mango Panna Cotta (D)	\$18
Choice of chocolate, caramel or strawberry topping.		Raspberry purée, mango sorbet & Berries.	
		Affogato (D)(N)	\$14
		Vanilla ice cream, biscotti and espresso. Add liqueur — \$ 7	

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Whites

	150ml	250ml	Bottle
Oxford Landing Sauvignon Blanc (SA)	\$12	\$19	\$42
Nautilus Estate Sauvignon Blanc (NZ)	\$15	\$25	\$62
Hay Shed Hill Vineyard Series Sauvignon Blanc Semillon (WA)	\$13	\$22	\$56
Jim Barry Watervale Riesling (SA)	\$13	\$22	\$52
Corte Giara Pinot Grigio Delle Venezie (ITALY)	\$19	\$33	\$95
Redbank La Piazza Pinot Gris (VIC)	\$13	\$22	\$48
Oxford Landing Chardonnay (WA)	\$11	\$19	\$42
West Cape Howe 'Old School' Chardonnay (WA)	\$13	\$22	\$52
Vasse Felix Filius Chardonnay (WA)	\$14	\$25	\$62
Domaine William Fevere Petit Chablis (FRANCE)	-	-	\$149
Hunter Valley Brokenwood Semillion (NSW)	-	-	\$89

Reds

Opawa Pinot Noir (NZ)	\$14	\$24	\$57
Oxford Landing Merlot (SA)	\$11	\$19	\$42
Alamos Malbec (AR)	\$12	\$20	\$47
Sister's Run Old Testament Cabernet Sauvignon (SA)	\$12	\$22	\$48
Oxford Landing Cabernet Sauvignon Shiraz (SA)	\$11	\$19	\$42
Langmeil Prime Cut Shiraz (SA)	\$15	\$25	\$62
O'leary Waler Clare Valley Shiraz (SA)	\$14	\$23	\$58
Antinori Pèppoli Chianti Classico DOCG (ITALY)	-	-	\$139
Dandelion Meagerie of the Barossa GSM (VIC)	-	-	\$89
Georges Duboeuf Beaujolais Village (France)	-	-	\$100

Sparkling & Champagne

Angus Brut Premium Cuvee (SA)	\$12	-	\$42
La Maschera Prosecco (SA)	\$14	-	\$51
Jansz Premium Cuvee NV (TAS)	\$15	-	\$65

Rose & Sweet Wines

Vasse Felix Classic Dry Rose (WA)	\$12	\$22	\$45
Rogers & Rufus Grenache Rose (SA)	\$13	\$23	\$48
Pitchfork Moscato (WA)	\$11	\$21	\$38

Cocktail

Espresso Martini	\$22	Pina Colada	\$22
Vodka Kahlua Fresh Espresso Simple Syrup		White Rum Coconut Rum Pineapple Lime	
Pornstar Martini	\$21	Aussie Tropic	\$21
Vodka Passoa Liqueur Vanilla & Passion Fruit Pulp Lime Juice		Malibu Midori Lemon Pineapple	
French Martini	\$21	Chambord Royal Spritz	\$21
Vodka Chambord Pineapple Juice		Chambord Prosecco Lemonade Lime Juice	
Margarita	\$22	Cosmopolitan	\$21
Tequila Triple Sec Lime Juice Sugar		Vodka Triple Sec Lime Juice Cranberry Juice	
Mojito	\$21	Fruit Tingle	\$21
White Rum Fresh Lime Fresh Mint Raw Sugar Soda Water		Vodka Blue Curacao Lemonade Red Cordial	
Lychee Breeze	\$22	Negroni	\$22
Lime Sugar Gin Lychee Liquor Splash of Lychee Syrup Soda water		Campari Gin Vermouth Rosso	
Sex on The Beaches	\$21	Long Island	\$22
Vodka Peach Snapps Orange Cranberry		Vodka Gin White Rum Tequila Triple Sec Coke	

Check our Cocktail Specials for the week!

Classic Cocktails Available - Ask our Friendly Staff for your Favorites !

Mocktails

Strawberry No-jito	\$12
Strawberry Mint Apple Lime Soda	
Virgin Pina Colada	\$12
Coconut Cream Pineapple Juice Simple Syrup	
Tropical Sunset	\$12
Orange Pineapple Lime Juice Red Cordial	

Tap Beer

Beaches Summer Gold	\$10
Beaches Premium Lager	\$10
Great Northern Original	\$10
Great Northern Super Crisp	\$10
XXXX Gold 3.5%	\$10
Stone & Wood	\$13

Bottles & Cans

XXXX Gold 3.5%	\$10
Hahn Super Dry Gluten Free 4.2%	\$10
Great Northern Original 4.2%	\$10
Somersby Apple	\$10
Somersby Cider	\$10
Great Northern Super Crisp 3.5%	\$10
Great Northern Zero	\$10
Corona 4.5%	\$11
Stone & Wood 4.4%	\$13
HAHN 3.5%	\$12
Asahi Super Dry 5%	\$11
Hard solo	\$13
Brookvale Ginger Beer	\$13
Bundy Rum	\$13
CC & Dry	\$13
Jim Beam	\$13



Spirits & Non Alcohol Menu

Whiskey / Bourbon

Southern Comfort	\$10
Jim Beam	\$10
Makers Mark	\$10
Wild Turkey	\$10
Jack Daniel	\$11
Blue Label	\$45
Johnnie Walker Red	\$10
Johnnie Walker Black	\$12
Jameson	\$10
Chivas Regal	\$11
Canadian Club	\$10
Glenfiddich (12 Years)	\$15
The Chita (Japanese Whiskey)	\$17

Rum

Bundaberg	\$10
Captain Morgan Spiced	\$12
Kraken	\$12
Bacardi	\$10
Sailor Jerry	\$10

Gin

Bombay Sapphire	\$11
Gordon	\$10
Gordon's & Pink Gin	\$11
Roku (Japanese Gin)	\$13

Cognac

Hennessey VSOP	\$14
Grand Marnier	\$12

Aussie Refresh

Coke	\$6
Coke no Sugar	\$6
Solo	\$6
Sprite	\$6
Bundaberg Ginger Beer	\$7
Red Bull	\$8
Sparkling Water 500ml	\$6

Vodka

Smirnoff	\$10
Grey Goose	\$13

Other Liquors

Jose Cuervo, Malibu, Aperol,
Baileys, Chambord, Campari,
Cointreau, Frangelico, Kahula,
Midori

\$10