beaches RESTAURANT

Breakfast Menu

BREAKFAST

Granola Bowl (N)(V)(G) 19
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) 21
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) 19
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

G- Contains Gluten | D- Contains Dairy | VG – Vegan | V – Vegetarian | S - Shellfish | N – Contains Nuts | A- Alternative Option Available

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

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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

Virgin Strawberry Mojito 13
Strawberry Syrup | Lime | Mint | Lemonade

Mellow Mango 13
Mango Sorbet | Pineapple | Orange Juice
Passion Fruit Pulp

Tropical Sunset 13
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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Lunch Menu

BURGERS

ONLY 11 AM TO 4 PM AVAILABLE

Beef Burger (D)(G) 28
Brioche bun, lettuce, tomato, cheese, tomato relish,burger sauce, pickles and chips.

Tandoori Chicken Burger (D)(G) 28
Brioche bun, lettuce, tomato, cheese, tomato relish,burger sauce, pickles and chips.

Fish Burger (D)(G) 28
Brioche bun, lettuce, tomato, cheese, tomato relish,burger sauce, pickles and chips.

Vegetarian Burger (V)(D)(G) 28
Brioche bun, vegan patty, lettuce, tomato, cheese,mayo and chips.

Fish & Chips (D)(G) 28
Choice of battered, grilled or Crumbed, served with salad, chips and aioli.

SKEWERS

ONLY 11 AM TO 4 PM AVAILABLE

Portuguese Flame Chicken Skewers (D)(G) 30
Served with lemon wedge, garlic aioli, flatbread,chips and tomato onion salad.

Chargrilled Lamb Espetada (D)(G) 32
Served with lemon wedge, garlic aioli, flatbread, chips and tomato onion salad.

Beaches Mixed Grill Skewers (G,D) 38
Chicken and lamb skewers with signature marination, served with lemon wedge, garlic aioli, flatbread, chips and tomato onion salad.

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Lunch & Dinner Menu

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. 13

Bruschetta (V)(G)(A)(D)(N) | Sun-dried tomato, salsa roasted capsicum, parmesan, balsamic glaze & pesto. 17

Jack Daniel's Chicken Wings (G) | Sriracha mayo at the Jack Daniel's glaze & toasted sesame seeds. 21

Local Fish Goujons (G) | Panko coconut-crumbed Spanish mackerel with lime mayo. 21

Tempura Crispy Shrimps (S)(G) | Farm salad, dukkah and sriracha mayo. 23

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. 23

Calamari (S) | Lemon pepper seasoning and fresh lemon. 20

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) 34
Fetta, mixed leaves, tomato, red onion, beetroot, coriander dressing

Beaches Chicken Caesar Salad (G)(D)(S) 34
Cos lettuce, boiled egg, crispy bacon, parmesan, anchovy dressing, garlic bread

Falafel Salad (V)(D) 30
Crispy falafel, mixed leaves, cucumber, tomato, red onion, pickled gherkins, fresh herbs and creamy buttermilk ranch dressing.

Burrata Caprese (N)(D)(V)(G)(A) 34
Sun-dried tomatoes, salsa, roasted capsicum, olives, rocket, basil, parmesan, and balsamic glaze

SIGNATURE MAINS

Slow Braised Brisket Steak (D)(G) 43
Served with Guinness jus, greens and creamy mash.

Chicken Supreme (N) 41
Mushroom fricassée, asparagus and roasted root vegetables.

Market Fish of the Day (N)(D) 41
Creamy risotto, snow peas, broad beans & pesto salsa.

Teriyaki Salmon (S) 43
Sashimi-grade salmon, lemon ,Asian pickles and coconut rice.

Crispy Pork Belly Porchetta (D) 42
Maple carrot purée, champ mash, seasonal greens and rich jus.

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Lunch & Dinner
Menu

SIDES

Bowl of Chips (V)	12
Fresh Garden Salad (VG)(D)	10
Seasonal Farm Vegetables (VG)	12
Potatoes – Mash | Crushed | Chats (D)	12

KIDS MENU

Chicken Nuggets & Chips (G)	14
Crumbed Fish & Chips (G)	14
Mini Beef Burger & Chips (G)(D)	14
Kids Pasta (Tomato or Cream) (G)(D)	16

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) 38
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. 54
(Recommended Wine - Sister's Run Old Testament Cabernet Sauvignon)

300G Wagyu Rump Crushed potatoes, rocket, tomato, chimichurri, greens and jus. 53
(Recommended Wine - Langmeil Prime Cut Shiraz)

300G Rib Fillet Crushed potatoes, rocket, tomato, chimichurri, greens and jus. 58
(Recommended Wine - O'Leary Walker Clare Valley Shiraz)

Tandoori Chicken (G)(D) Tomato onion salad, garlic naan, coriander & tomato chutney. 35
Add Rice — $5

SIGNATURE SWEET INDULGENCES

Waffle Avalanche (V)(N)(G)(D) 25
Belgian waffle, Nutella chocolate, strawberries, M&M's, lotus crumb, almond crumble, vanilla ice cream and chocolate ice cream.

Baileys Crème Brûlée (N)(D) 19
Served with pistachio biscotti.

American Chocolate Brownie (N)(V)(G)(D) 22
Walnut, berry compote, vanilla ice cream

Affogato (D)(N) 14
Vanilla ice cream, biscotti and espresso.
Add liqueur — $ 7

Sticky Date & Rum Pudding (G)(A)(D) 16
Salted caramel, lotus crumb & vanilla ice cream.

Kids Ice Cream (D)(V) 05
Choice of chocolate, caramel or strawberry topping.

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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

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Wine Menu

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 Beaujolias 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

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Cocktails With Beer & Pre-Mix Menu

Cocktail

Espresso Martini 22
Vodka | Kahlua | Fresh Espresso | Simple Syrup

Pornstar Martini 22
Vodka | Passoa Liqueur | Vanilla & Passion Fruit Pulp | Lime Juice

French Martini 21
Vodka | Chambord | Pineapple Juice

Margarita 22
Tequila | Triple Sec | Lime Juice | Sugar

Mojito 21
White Rum | Fresh Lime | Fresh Mint | Raw Sugar Soda Water

Lychee Breeze 22
Lime | Sugar | Gin | Lychee Liquor | Splash of Lychee Syrup | Soda water

Sex on The Beaches 21
Vodka | Peach Snapps | Orange | Cranberry

Pina Colada 22
White Rum | Coconut Rum | Pineapple | Lime

Aussie Tropic 21
Malibu | Midori | Lemon | Pineapple

Chambord Royal Spritz 22
Chambord | Prosecco | Lemonade | Lime Juice

Cosmopolitan 21
Vodka | Triple Sec | Lime Juice | Cranberry Juice

Fruit Tingle 21
Vodka | Blue Curacao | Lemonade | Red Cordial

Negroni 22
Campari | Gin | Vermouth Rosso

Long Island 24
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

Virgin Strawberry Mojito 13
Strawberry Syrup | Lime | Mint | Lemonade

Virgin Pina Colada 13
Coconut Cream | Pineapple Juice Simple Syrup

Tropical Sunset 13
Orange | Pineapple | Lime Juice | Red Cordial

Tap Beer

Beaches Summer Gold	10
Beaches Premium Lager	10
Great Northern Original	11
Great Northern Super Crisp	11
XXXX Gold 3.5%	11
Stone & Wood	13

Bottles & Cans

XXXX Gold 3.5%	11
Hahn Super Dry Gluten Free 4.2%	11
Great Northern Original 4.2%	10
Somersby Apple	10
Somersby Cider	10
Great Northern Super Crisp 3.5%	11
Great Northern Zero	11
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