

## BREAKFAST

UNTIL 11.30 AM

<b>Buttered toast</b> Sourdough Gluten free Fruit loaf <b>with your choice of:</b> rhubarb and strawberry jam, orange marmalade, Vegemite or peanut butter.	<b>8</b> <b>9</b> <b>9</b>
<b>Egg and bacon roll</b> , egg, double bacon, cheese, tomato relish and 2 hash browns.	<b>20</b>
<b>Belgian waffles</b> , berry compote, whipped cream, almond praline.	<b>19</b>
<b>Bruschetta</b> , 2 fried eggs over Lonsdale tomato and charred corn salsa, spiced hummus, rocket on sourdough. (mod gf)	<b>22</b>
<b>Smashed avocado</b> , 2 poached eggs, rocket, onion, sticky balsamic, toasted almonds, feta cheese. (mod gf)	<b>24</b>
<b>New York bagel</b> , Lonsdale tomatoes, onion, capers, cream cheese, hash brown <b>with your choice of</b> - smoked salmon or - Benno's Ham.	<b>24</b> <b>22</b>
<b>Crispy pork belly</b> , sweet potato miso purée, 2 poached eggs, papaya hot mint salad, fried shallot.	<b>25</b>
<b>Buttermilk pancake stack (3), with your choice of</b> - maple syrup and vanilla bean ice cream or - salted caramel sauce and vanilla bean ice cream. - berry compote and vanilla bean ice cream	<b>19</b>
<b>Maple syrup roasted bircher muesli</b> , fresh berries and yogurt.	<b>17</b>
<b>Beach House Big Brekky</b> , 2 poached eggs, bacon, tomato, mushroom, avocado, hash brown, tomato relish, sourdough toast. (mod gf)	<b>28</b>
<b>Eggs Benedict</b> , 2 poached eggs, ciabatta, spinach, hollandaise. (mod gf) <b>with your choice of</b> Tasmanian smoked salmon Rasher bacon Benno's ham	<b>24</b> <b>24</b> <b>22</b>
<b>Eggs your way</b> , on sourdough toast. (mod gf)	<b>14</b>

## EXTRAS

Sauces: tomato   relish   Baby Ray's BBQ   aioli hollandaise	<b>0.5</b> <b>3</b>
Egg   spinach   hash brown*   roasted tomato mushrooms	<b>4</b>
Rasher bacon   Tasmanian smoked salmon smashed avocado   cow's milk feta cheese Benno's local smoked ham	<b>6</b>

\* all extras are gluten free except hash brown

## LUNCH

12PM - 3PM

<b>200g Black Angus beef burger</b> , bacon, American cheese, lettuce, smokey BBQ sauce, fries, aioli. (mod gf) <b>Add a fried egg</b>	<b>26</b> <b>+ 3</b>
<b>Beer battered whiting</b> , garden salad, tartare sauce, lemon, fries. (mod gf)	<b>29</b>
<b>Chicken wrap</b> , grilled chicken, spicy harrisa, frekkah tabouli, mint labna, lettuce, fries.	<b>25</b>
<b>Sweet potato korma</b> , chick peas, steamed coconut rice, papadum, yoghurt. (ve, v + gf) <b>Add duck</b> <b>Add crispy tofu</b>	<b>24</b> <b>+ 12</b> <b>+ 10</b>
<b>Salt and Sichuan pepper calamari</b> , fries, aioli, lemon wedge, garden salad. (mod gf)	<b>25</b>
<b>House made potato gnocchi</b> , asparagus, baby peas, sage cream sauce, toasted almonds, feta cheese. (v)	<b>33</b>
<b>Diamond clams spaghetti</b> , rich Napoli sauce, local Lonsdale tomato, herbs, pangrattato.	<b>34</b>
<b>Crispy pork belly</b> , papaya, green mango, carrot, capsicum, Thai basil, coriander, peanuts, sweet and sour dressing.	<b>29</b>
<b>Salmon poke bowl</b> , shaved cabbage, avocado and mango salsa, coconut rice, edamame beans, pickled cucumber, black sesame, miso mayo.	<b>29</b>
<b>Chilled watermelon</b> , mint, feta cheese, rocket, pomegranate molasses. (v, gf, mod ve)	<b>14</b>
<b>Garden</b> , local leaves, cherry tomato, cucumber, Spanish onion. (v, gf, mod ve)	<b>13</b>
<b>Southern sweet potato</b> , grilled corn, avocado, buttermilk dressing, cranberries, cress. (v, gf, mod ve)	<b>14</b>
<b>Add protein to your salad</b> Salt and pepper Sichuan calamari 150g (mod gf) Grilled chicken tenders (3) (gf) Thai beef 150g (gf) Half an avocado (ve, v, gf) Crispy tofu (ve, v, gf)	<b>13</b> <b>13</b> <b>15</b> <b>6</b> <b>10</b>

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**ve = vegan   gf = gluten free   mod gf = modified gluten free**

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### PLEASE NOTE

Card payments incur a small fee of 0.85% excluding AMEX and Diners which incur a 1.6% surcharge.

Please advise staff of any dietary requirements and we will endeavor to accommodate, but please note that your dietary required meals are prepared and cooked with the same equipment as non-dietary meals.

No alterations to menu. No itemised split bills.

## GRAZING

11.45 AM - LATE

<b>The best oysters available (3)</b> Natural, Kilpatrick or special of the day. (gf)	<b>15</b>
<b>Baked ciabatta</b> , garlic, cheese. (v)	<b>13</b>
<b>Dip board</b> , La Madre cob loaf, dip of the day, extra virgin olive oil, sunflower dukkah. (mod gf)	<b>20</b>
<b>Southern fried chicken tenders (4)</b> , siracha mayo.	<b>17</b>
<b>Pork Dim Sims (4)</b> , sweet sticky ginger soy.	<b>17</b>
<b>Chilled garlic and chilli prawns</b> , avocado, melon, black sesame, lemon dressing.	<b>23</b>
<b>Duck rolls (3)</b> , pulled duck, hoisin, crunchy cucumber, coriander, kaffir and chilli caramel.	<b>20</b>
<b>Meredith goats' cheese twice cooked soufflé</b> , celeriac remoulade.	<b>17</b>
<b>Salmon skewers (3)</b> , sesame and wasabi mayo, crispy shallot, watercress.	<b>23</b>
<b>Charcuterie board</b> , Benno's ham and pastrami, pork rillettes, grilled bread, house pickles, Meredith goats' cheese. (mod gf) <b>Add dip of the day</b>	<b>32</b> <b>+5</b>
<b>Salt and Sichuan pepper calamari (150g)</b> , lemon and aioli. (mod gf)	<b>16</b>
<b>Crispy pork belly bits (130g)</b> , watermelon, mint, pomegranate molasses.	<b>18</b>
<b>Beer battered chips or shoestring fries</b> , house-made roasted garlic and vinegar salt, tomato sauce and aioli.	<b>13</b>
<b>Green mango</b> , papaya, carrot, cucumber, capsicum, aromatic herbs, sweet and sour dressing.	<b>18</b>
<b>Watermelon</b> , feta cheese, mint, toasted almond, rocket, pomegranate molasses. (v, gf, mod ve)	<b>14</b>
<b>Southern sweet potato</b> , grilled corn, avocado, buttermilk dressing, cranberries, cress. (v, gf, mod ve)	<b>15</b>
<b>CHEESE + DESSERT</b>	
<b>Cheese of the day</b> , fig jam, salt and pepper lavosh. (mod gf)	<b>MP</b>
<b>House made sticky date pudding</b> , butterscotch sauce, vanilla bean ice cream.	<b>15</b>
<b>Passionfruit brûlée</b> , toasted coconut ice cream, vanilla paper. (mod gf)	<b>15</b>
<b>Strawberries and cream popsicle</b> , Oreo crumb, wild berry gel, waffle. (mod gf)	<b>14</b>
<b>Affogato</b> Genovese espresso coffee, vanilla icecream, your choice of liqueur, house made biscotti.	<b>18</b>

## DINNER

5.30 PM - LATE

<b>Fish of the day</b> - see specials board. (mod gf)	
<b>Roasted Victorian lamb rump</b> , spiced harrisa, frekkah tabouli, sumac paper, mint labna	<b>39</b>
<b>Bouillabaisse</b> , local fish, prawns, scallops, calamari, Portarlington mussels, saffron tomato broth, grilled bread. (mod gf)	<b>50</b>
<b>Sweet potato korma</b> , chick peas, steamed coconut rice, papadum, yoghurt. (ve, v + gf) <b>Add duck</b> <b>Add tofu</b> (ve, v + mod gf)	<b>26</b> <b>+12</b> <b>+10</b>
<b>House-made potato gnocchi</b> , Summer asparagus, baby peas, sage cream sauce, toasted almonds, Persian feta cheese. (v)	<b>33</b>
<b>Diamond clam spaghetti</b> , rich Napoli sauce, local Lonsdale tomato herbed pagrattato.	<b>34</b>
<b>Beer battered local Whiting (3)</b> , house-cut chips, garden salad, tartare, lemon. (mod gf)	<b>39</b>
<b>BBQ Malaysian turmeric chicken</b> , coconut rice, papaya, peanut, hot mint salad, lime. (gf)	<b>36</b>
<b>12 hours 800g slow cooked lamb shoulder for 2</b> , roasted duck fat potatoes, maple carrots, onions, baby peas, red wine jus. (gf)	<b>79</b>

## FROM THE GRILL

<b>Eye Fillet 250g</b> , grain fed, English-bred Angus. (gf)	<b>47</b>
<b>Scotch Fillet 300g</b> , grain fed, English-bred Angus. (gf)	<b>46</b>

**both steaks served with your choice of sauces:**  
porcini mushroom and red wine butter, jus,  
pepper sauce, whole grain mustard, Dijon mustard,  
or Hot English mustard.

**and with your choice of sides:**  
house-cut chips and salad or  
duck fat potatoes and grilled greens. (gf)

## DINNER SIDES

Duck fat and rosemary potatoes. (gf)	<b>12</b>
Garden fresh salad. (gf)	<b>10</b>
Asparagus, Persian feta, sunflower dukka.	<b>12</b>
Buttered baby peas, Kaiser bacon, mint. (gf)	<b>10</b>
House-cut chips, garlic, vinegar salt, aioli.	<b>12</b>
Roasted maple carrots, sesame, buttermilk cream.	<b>12</b>

## TAP BEER + CIDER

	pot	sch
Carlton Draught	5.5	8.5
Stone & Wood 'Pacific Ale'	6	9
Furphy 'Refreshing Ale' <b>local</b>	6	9
Peroni 'Leggera' <b>Italy</b>	6	9
Asahi 'Extra Dry' <b>Japan</b>	300ml 10	400ml 14
Flying Brick Draught Cider <b>local</b>	7.5	10

## BOTTLED BEER + CIDER

### AUSTRALIAN BEER

Crown Lager		8
James Boag's Premium		8
Cockies 'Ocean Road' Pale Ale <b>local</b>		9
Cockies 'Surf Coast Blonde' Ale <b>local</b>		9
Cockies IPA <b>local</b>		10
Doss Blockos 'Pale Lager' <b>Melbourne</b>		9
White Rabbit 'Dark Ale' <b>local</b>		9
White Rabbit 'White Ale' <b>local</b>		9
Cooper's Pale Ale <b>SA</b>		8
Cooper's Sparkling Ale <b>SA</b>		8
Little Creature Pale Ale <b>local</b>		9
Forrest Brewing Stout 500mls <b>local</b>		12

### IMPORTED BEER

Corona <b>Mexico</b>		9
Peroni 'Leggera' <b>Italy</b>		8
Peroni 'Nastro Azzurro' <b>Italy</b>		9
Quilmes Lager <b>Argentina</b>		9
Erdinger Hefeweizen 500ml <b>Germany</b>		15
Big Wave Golden Ale <b>Hawaii</b>		10

### LIGHT BEER

James Boag's Light		6
Prickly Moses Otway Light <b>local</b>		6.5
Little Creatures 'Rodgers' Mid <b>local</b>		8
Asahi 'Soukai' Mid <b>Japan</b>		8

### CIDER

Bulmers Original 330ml <b>Ireland</b>		9
Flying Brick Draught Apple 330ml <b>local</b>		10
Flying Brick Pear 330ml <b>local</b>		10

### GINGER BEER

Lick Pier Ginger Beer 330ml <b>Melbourne</b>		10
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## FRIDAY NIGHT HAPPY HOURS

5PM - 8PM

Selected beer, wine, bubbles + cocktails

\$4 pots    \$6 schooners  
\$6 wine + bubbles  
\$12 cocktails

## WINE

### SPARKLING WINE

<b>Lake Breeze Moscato</b>	10	48
Langhorne Creek SA		
<b>Lumiere Prosecco</b>	10	48
King Valley VIC		
<b>Veuve Du Prince Blanc de Blanc</b>	12	54
France		

### WHITE WINE

<b>Pendreich Riesling</b>	9.5	45
Eden Valley SA		
<b>Ricca Terra Fiano, Vermentino, Greco, Arinto</b>	10.5	48
Riverland SA		
<b>Spring Seed 'Poppy' Organic Pinot Grigio</b>	10	48
McLaren Vale SA		
<b>Provenance Pinot Gris</b>	13	63
Henty VIC		
<b>Miritu Bay Sauvignon Blanc</b>	9	38
Marlborough NZ		

<b>BAIE Sauvignon Blanc</b> <i>local</i>	13	63
Curlewis VIC		

<b>Mountadam Chardonnay</b>	9.5	45
Eden Valley SA		

<b>Leconfield Chardonnay</b>	10.5	49
Coonawarra SA		

### ROSÉ

<b>Leconfield Merlot Rosé</b>	11	50
Coonawarra SA		

### RED WINE

<b>Cake Pinot Noir</b>	9.5	45
Adelaide Hills SA		

<b>Provenance Pinot Noir</b> <i>local</i>	14	63
Geelong VIC		

<b>Poggotondo Organic Chianti DOCG</b>	12	56
Chianti, Tuscany, Italy		

<b>Pendreich Cabernet Sauvignon</b>	9.5	45
Coonawarra SA		

<b>Quarterback Cabernet Shiraz Merlot</b>	10	48
McLaren Vale SA		

<b>Pendreich Shiraz</b>	9.5	45
Heathcote VIC		

<b>Banks Road 'Growers' Range' Shiraz</b>	13	63
Grampians VIC		

## FORTIFIED WINE

<b>Campbell's 'Liquid Gold' Classic Tokay</b>	G	B
Rutherglen VIC		

<b>All Saints 'Rutherglen' Muscat</b>		
Rutherglen VIC		

<b>Galway Pipe 12 Year Old Grand Tawny Port</b>		
SA		

<b>Penfold's 'Grandfather' Tawny Port</b>		
SA		

<b>Valdespino Pedro Ximenez Sherry</b>		
Spain		

## COCKTAILS

<b>Aperol Spritz</b>	G	
Aperol, Prosecco, soda.		

<b>Pimm's Cup</b>	G	
Pimm's No 1, fresh fruit, lemonade, ginger ale.		

<b>Pomegranate Sour</b>	G	
Pama Pomegranate Liqueur, coconut, lemon, foam.		

<b>Bonnie and Clyde</b>	G	
Passionfruit vodka, coconut, lemon, foam.		

<b>Moscow Mule</b>	G	
Vodka, lime, mint, ginger beer.		

<b>Rockstar</b>	G	
Passionfruit vodka, Cointreau, lime, blood orange, mineral water.		

<b>Espresso Martini</b>	G	
Vodka, Kahlúa, Genovese espresso coffee.		

<b>Margarita (regular or frozen)</b>	G	
Tequila, Cointreau, lemon, lime.		

<b>Frozen Daiquiri</b>	G	
White rum, mango, watermelon or strawberry.		

Ask our friendly staff about our other cocktails.

## COCKTAIL JUGS FOR TWO 40

<b>Beach House Red Sangria</b>		
Shhhhhh...it's a secret!		

<b>Pimm's Cup</b>		
Pimm's No 1, fresh fruit, lemonade, ginger ale.		

<b>Gin Fizz</b>		
Gordan's Gin, mint, lime, cucumber, soda.		

<b>Mojo Juice</b>		
Bacardi White Rum, raspberry, lime, mint.		

## SOFT DRINKS

<b>Soft drink (post-mix)</b>	reg	lge
Pepsi   Pepsi Max   lemonade   raspberry squash   dry ginger   soda water	4	6
lemon, lime and bitters		

<b>Soft drink (bottled)</b>		
Coca-Cola   Diet Coke   Sprite   Fanta	5	

<b>Capi Flavoured Mineral Water</b>		
grapefruit   blood orange   ginger beer	5	

<b>Capi Unflavoured Mineral Water</b>		
still water   sparkling water	5	10

<b>Juice</b>		
Milla's Organic Squeezed Orange	4	6
cloudy apple   pineapple   cranberry   tomato		6

## COFFEE + TEA

Genovese espresso		4
Mug		5
Soy milk		+0.5
Almond milk		+0.5

<b>Calmer Sutra Organic Chai</b>		
Chai latte or Chai tea		4

<b>T2 Tea</b>		
English Breakfast   Earl Grey   Sencha green peppermint   chamomile   lemongrass and ginger		4

Hot chocolate		5
Iced coffee   iced chocolate   iced mocha		6

<b>Milkshakes</b>		
Milo   cookies and cream   chocolate   caramel strawberry   vanilla   banana   lime		7

