



## SOMETHING TO SHARE


**BOWL OF FRIES**    \$11  
chef's salt & aioli


**SOUR DOUGH GARLIC BREAD**  \$11  
add cheese +\$2.5, add cheese & bacon +\$4.5

**BOWL OF WEDGES**  \$17  
served with sweet chilli sauce & sour cream

**CIABATTA BRUSCHETTA**  \$18  
roasted baby beetroot, pickled onion, parsley, goat's feta, vin cotto

**HUMMUS**  \$19  
fried shallot & chilli oil, spring onion, toasted flat bread

**BEACHIE SQUID**  \$21  
light chilli & lemon dusted fried squid, sea salt, yuzu aioli

**COB LOAF**  \$22  
creamy cheddar & leek Sauce

**CHICKEN TULIPS** \$18  
crispy chicken tulips, sticky soy marinade, fried shallots, sesame, spring onion

**BEACHIE CHICKEN WINGS**   1/2 KG \$19 • 1 KG \$33  
signature house buffalo hot sauce with ranch

**NATURAL OYSTERS**   1/2 DOZ \$30 • 1 DOZ \$54  
fresh Sydney rock oysters with lemon

**KILPATRICK OYSTERS**   1/2 DOZ \$32 • 1 DOZ \$56  
bacon & Worcestershire sauce with lemon

**LAMB KOFTA SKEWERS** (3) \$18 (5) \$27  
grilled lamb kofta skewers, hummus, flat bread, fresh leaves, pickled onion & feta

## TACOS

**FISH TACOS** \$24  
crispy battered fish, shredded cabbage, pickled sweet jalapenos, lime aioli

**LAMB KOFTA TACOS** \$24  
lamb kofta, red oak, Spanish onion, feta, green goddess aioli

**PORK TACOS** \$24  
sticky pork, white onion & parsley salsa, chipotle aioli

vegetarian crumbed halloumi option available

## DIETARY INFO

VEGAN    
VEGETARIAN 

DAIRY FREE   
GLUTEN FREE 

# The Beachie

Tombley

## BEACHIE BURGERS

ADD ONS; beef patty +\$5 | bacon +\$4  
vegetarian beetroot patty option available

**BEACHIE BEEF BURGER** \$26  
Wagyu burger patty, cheese, bacon, tomato, Spanish onion, lettuce, Beachie sauce, served with fries

**PORK KATSU BURGER** \$25  
panko & herb crumbed pork schnitzel, shredded sugar loaf, sesame dressing, Japanese mayo

**REUBEN SANDWICH** \$26  
SERVED W' RED ROCK DELI POTATO CRISPS  
toasted New York rye, pastrami, sauerkraut, Swiss cheese, seeded mustard, pecorino bechamel

**CHICKEN WRAP** \$24  
crumbed chicken thigh, crispy bacon, egg, parmesan, smokey caesar dressing

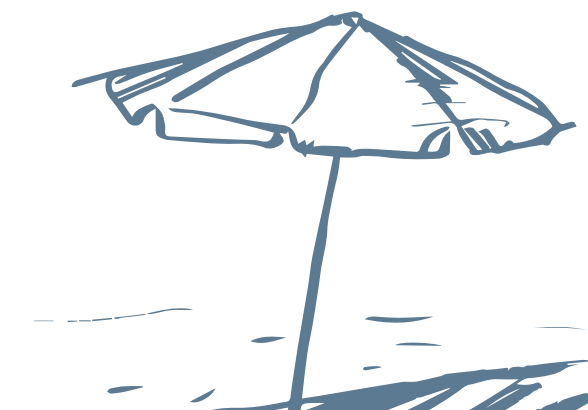
## HOUSE CLASSICS

**FISH & CHIPS** \$29  
beachie beer battered fish, fries, garden salad, lemon & house tartare

**CHICKEN SCHNITZEL** \$26  
crumbed chicken breast, garden salad, fries & choice of sauce

**CHICKEN PARMI** \$31  
crumbed chicken breast, Napoli sauce, smoked ham, mozzarella, garden salad & fries

**HOUSE PIE** \$28  
see specials board for chef's house pie





## FROM THE GRILL



char-grilled premium Riverina Angus beef, served with fries & salad or mash & veg, with your choice of sauce

**250G RUMP**  \$35

**300G SCOTCH**  \$49  
béarnaise, diane, gravy, mushroom, or green peppercorn additional sauce +\$2

**GRILLED BARRAMUNDI**  \$35  
celeriac puree, green romesco, charred shishito peppers

**GRILLED PORK CUTLET**  \$34  
creamy mashed potato, house apple relish, jus

## PASTAS

**CREAMY GARLIC & CHILLI PRAWN LINGUINI** \$34  
Garlic Prawns, Sambel Olek, Fresh Garlic, Cherry Tomato, Lemon & Parsley





**GNOCCHI** \$26  
butternut pumpkin, ricotta, smoked almonds, crispy cavolo nero, olive oil

**BEEF RAGU RIGATONI** \$32  
12 hour Wagyu beef shin ragu, grana padano, parsley

## SALADS

ADD ONS; chicken +\$7 | crumbed halloumi +\$9  
salt & pepper squid +\$11


**CAESAR** \$20  
baby gem, sourdough croutons, bacon, egg & white anchovies

**ROASTED CAULIFLOWER**     \$22  
roasted cauliflower, sumac, chickpeas, pickled onion, raisins, hummus, parsley & mint



## PIZZA

Our pizza dough is made in house & hand stretched to order. vegan cheese +\$5

**MARGHERITA**  \$22  
Napoli sauce, fior de latte, fried basil

**BRAISED BEEF** \$33  
braised beef, Spanish onion, smoked buffalo mozzarella, crispy parsley, grana padano

**CARNIVORE** \$31  
braised beef, spicy sopressa, chicken, bacon, Spanish onion, smokey BBQ sauce, mozzarella, parsley

**PRAWN** \$34  
prawns, nduja, cherry peppers, wood smoked scamorza, parsley oil

**PUMPKIN** \$24  
roasted pumpkin, stracciatella, artichoke, cavalo nero, herb oil

**ITALIAN** \$28  
sliced potato, pork & fennel sausage, toasted fennel seeds, rosemary & feta


**CHICKEN** \$26  
marinated chicken, butternut pumpkin, artichoke, caramelized onion, mozzarella

## SIDES

**CREAMY MASH POTATO**   \$6  
**SEASONAL GREENS**     
**GARDEN SALAD**     
**FRIES**  

## DESSERTS

**STICKY PECAN PUDDING**  \$18  
butterscotch, chocolate gelato

**LOCAL HAND-MADE CHURROS (5/10)**  \$16/\$24  
hand-made churros, salted caramel, vanilla ice-cream & cinnamon

**CHOCOLATE BROWNIE**    \$16  
vanilla sorbet, rich berry compote

## LITTLE NIPPERS

all served with a middy of soft drink

**CHEESEBURGER & CHIPS**

**STEAK & CHIPS**

**NAPOLI LINGUINE**

**FISH & CHIPS** 

**CHICKEN NUGGETS & CHIPS**

\$14

