





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
crispy potato wedges, sweet chilli & sour cream

HOUSE GUACAMOLE    \$19
avocado, red onion, parsley & vegan feta, blue corn tortilla crisps

BEACHIE SQUID  \$21
chilli dusted fried squid, yuzu aioli, lemon cheek

TUNA CEVICHE   \$23
fresh ceviche tuna, yuzu-ponzu, roasted tomatillo & jalapeno aioli, sesame, topos

PRAWN ROLLS (2) \$28
potato buns, fresh prawn & parsley, red oak, creamy seafood sauce, red rock deli crisps

STRACCIATELLA  \$22
creamy stracciatella, heirloom cherry tomatoes, vincotto, nigella seed lavosh



BEACHIE CHICKEN WINGS  ½ KG \$18 • 1 KG \$32
signature Kieltys buffalo hot sauce w' ranch or signature Kieltys sweet chilli, soy & sesame w' spring onion


NATURAL OYSTERS   ½ DOZ \$30 • 1 DOZ \$54
fresh Sydney rock oysters with lemon

KILPATRICK OYSTERS   ½ DOZ \$32 • 1 DOZ \$56
bacon & Worcestershire sauce with lemon

TACOS

FISH TACOS  \$24
crispy battered fish, alfalfa sprouts, pickled sweet jalapenos, lime aioli

TUNA TACOS   \$24
ceviche tuna, yuzu-ponzu, roasted tomatillo & jalapeno aioli, toasted sesame, corn tortilla

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

vegetarian crumbed halloumi option available

DIETARY INFO

VEGAN  **DAIRY FREE** 
VEGETARIAN  **GLUTEN FREE** 

Please note: A 10% public holiday surcharge applies.

The Beachie

BEACHIE BURGERS

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

BEACHIE BEEF BURGER \$26
wagyu beef patty, bacon, lettuce, tomato, spanish onion, cheddar cheese, beachie sauce

LAMB WRAP \$24
garlic & rosemary lamb strips, labneh, alfalfa sprouts, red onion, grilled peppers, feta & parsley



CHICKEN BURGER \$25
grilled chicken breast, red oak, spanish onion, camembert, jalapeno relish

FROM THE GRILL


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

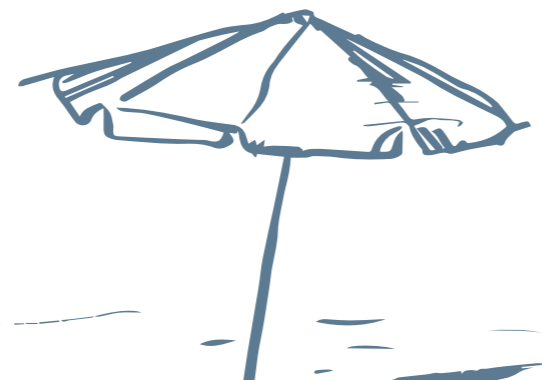
250G RUMP   \$35

300G SCOTCH   \$49

350G PORK CUTLET   \$36
béarnaise, diane, gravy, mushroom, or green peppercorn additional sauce +\$2

GRILLED BARRAMUNDI \$34
sticky Thai & crispy noodle salad, nahm jim, labneh, charred lime

OCEAN TROUT  \$36
smashed kipfler potato, herb butter, green romesco, pickled zucchini salsa



HOUSE CLASSICS


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

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

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

PANS


CREAMY GARLIC & CHILLI PRAWN LINGUINI \$34
garlic prawns, sambel olek, fresh garlic, cherry tomato, lemon & parsley
add chorizo +\$6





GNOCCHI  \$26
creamy spinach & hazelnut romesco, spanish onion, wild rocket, bocconcini, toasted hazelnut
add Sicilian pork sausage +\$6


GREEN LIP MUSSELS \$35
500g NZ green lip mussels, citrus butter sauce, gremolata, grilled ciabatta

SALADS

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


CAESAR  \$20
baby red gem, focaccia croutons, smokey bacon, egg, parmesan & white anchovies

CUCUMBER & SESAME     \$24
cucumber, red onion, parsley, spring onion, roasted sesame, vegan feta, white miso dressing
add soy cured eggs +\$2

STICKY PORK SALAD  \$28
crispy sticky soy pork belly, shredded sugarloaf, white onion, shallot, crispy noodles, sesame, nahm jim


PIZZA


Our pizza dough is made in house & hand stretched to order.
vegan chese +\$5 | gluten free sourdough base +\$6

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

CARNIVORE \$31
calabrese, Sicilian pork sausage, smoked chorizo, bacon, BBQ Sauce, fior di latte mozzarella, parsley

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

FUNGI  \$33
portobello mushroom, herbed bocconcini, white truffle oil, crispy sage

ZUCCHINI  \$26
marinated zucchini, preserved lemons, white onion, stracciatella, crispy parsley

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


MORTADELLA \$28
crème fraiche, mozzarella, fresh mortadella, gorgonzola, wild rocket, toasted pistachio, EVOO


SIDES

CREAMY MASH POTATO  
SEASONAL GREENS  
GARDEN SALAD   
FRIES  

\$6

DESSERTS

MANGO CHEESECAKE  \$16
house-made mango cheesecake, fresh mango salsa

ETON MESS  \$18
pavlova, passionfruit, meringue, strawberries, vanilla cream, white chocolate flakes

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

LITTLE NIPPERS

all served with a middy of soft drink

CHEESEBURGER & CHIPS

STEAK & CHIPS

FISH & CHIPS

CHICKEN NUGGETS & CHIPS

\$14

