



SOMETHING TO SHARE

BOWL OF FRIES 🌱 🌾 🥚 🌱	\$11
Chef's salt & aioli	
SOURDOUGH GARLIC BREAD 🌱 🥚	\$11
Add cheese +\$2.5 cheese & bacon +\$4.5	
WEDGES 🌾	\$17
Crispy potato wedges, sweet chilli & sour cream	
COB LOAF 🌾	\$24
Sourdough cob loaf, forest mushroom, taleggio	
FOREST MUSHROOM ARANCINI 🌾	\$19
Mixed medley mushroom & taleggio arancini, leaf salad, black garlic aioli	
TERIYAKI TEMPURA TOFU 🥚 🌾	\$22
Crispy tempura tofu pieces, teriyaki nahm jim, red cabbage	
SQUID 🌱	\$21
Crispy fried squid, lime aioli, lemon cheek	
CREAMY GARLIC PRAWNS 🌱	\$26
Chili & garlic cream, jasmine rice, eschalot, fresh parsley	
BEACHIE WINGS 🌱	½ KG \$18 • 1 KG \$32
Signature Kielty's & Beachie buffalo hot sauce w' ranch Signature Kielty's sweet chilli, honey & sriracha, w' spring onion & sesame	
OYSTERS	
Please see specials board for availability	

TACOS

+ Vegan crispy tempura tofu option

FISH TACOS 🥚	\$24
Crispy battered fish, shredded sugarloaf, pickled sweet jalapeños, lime aioli	
PRAWN TACOS 🥚	\$24
Crispy tempura prawn, shredded red cabbage, teriyaki nahm jim, Japanese mayo, sesame	
PORK TACOS 🥚	\$24
Sticky pork, white onion & parsley salsa, jalapeño aioli	

DIETARY INFO

VEGAN	🌱	DAIRY FREE	🥚
VEGETARIAN	🌾	GLUTEN FREE	🌾

Please note: A 10% public holiday surcharge applies.



BEACHIE BURGERS

Add-ons; beef patty + \$5 | bacon + \$4
Vegetarian beetroot patty option available

GOURMET BEEF BURGER	\$26
Wagyu beef patty, bacon, red cos, Spanish onion, cheddar cheese, aioli & smoky BBQ sauce	
LAMB BURGER	\$27
Garlic & rosemary lamb rump, roasted red pepper, alfalfa sprouts, feta, parsley, harissa & labneh	
FOCACCIA CHICKEN SANDWICH	\$26
Crispy fried chicken, shredded sugarloaf, Spanish onion, honey, sriracha, sweet chilli dressing & garlic aioli	

FROM THE GRILL

250G RUMP (RIVERINA MSA) 🌱 🥚	\$35
300G SCOTCH (PLATINUM CITY MSA) 🌱 🥚	\$49
450G T-BONE (GRAINGE SILVER MSA) 🌱 🥚	\$47
Add creamy garlic prawns (5) +\$12	
Served with choice of chips, salad, mash, veg, with your choice of sauce	
Bearnaise, diane, gravy, mushroom, or peppercorn jus	

GRILLED BARRAMUNDI 🌱	\$34
Roasted kipfler potatoes, charred baby fennel, harissa	
PORK CUTLET 🌱	\$38
Creamy mashed potato, confit eschalots, apple & fennel relish, maple jus, watercress	

SIDES

CREAMY MASHED POTATO 🌾 🌱	\$7
SEASONAL GREENS 🌾 🌱	\$7
GARDEN SALAD 🌾 🌱 🥚	\$6
FRIES 🌾 🥚	\$6



PIZZA

Our pizza dough is made in-house & hand stretched to order.

Vegan cheese + \$5 | gluten free sourdough base + \$6

MARGHERITA 🌾	\$22
Napoli sauce, fior de latte, fried basil	
ALLA NORMA 🌾	\$24
Napoli sauce, fried eggplant, buffalo mozzarella, fried basil	
Add prosciutto +\$6	

QUATTRO PIG	\$31
Smoked piccante salami, Sicilian pork sausage, pork belly, bacon, smoky BBQ sauce, fior di latte mozzarella, parsley	

MARINARA	\$34
Garlic roasted marinara prawn medley, crème fraîche, parsley oil, lemon	

LAMB	\$33
Braised lamb shoulder, kalamata olives, Spanish onion, oregano, lemon ricotta	

ARTICHOKE 🌾	\$26
Marinated roasted artichoke, Swiss brown, white onion, shadows of blue, crème fraîche	

SICILIAN	\$29
Sicilian pork & fennel sausage, shaved fennel, white onion, broccolini, garlic cream, toasted fennel seeds, feta	

PICCANTE	\$28
Smoked piccante salami, Sicilian green olives, fresh red chilli, honey, Napoli sauce	

SALADS

Add-ons; chicken breast + \$7 | tempura tofu + \$9 | squid + \$11

CAESAR	\$23
Baby red gem, focaccia croutons, smoky bacon, egg, parmesan & white anchovies	
ROASTED PUMPKIN 🌾 🌱 🥚 🌱	\$26
Spiced roasted pumpkin, tahini, rocket, crispy chickpeas, Spanish onion, quinoa, sunflower seeds & harissa dressing	



HOUSE CLASSICS

FISH & CHIPS	\$29
Beachie beer-battered barramundi, fries, garden salad, lemon & house tartare	
CHICKEN SCHNITZEL	\$26
Crumbed chicken breast, parmesan & herbs, garden salad, fries	
CHICKEN PARMI	\$31
Crumbed chicken breast, Napoli sauce, smoked ham, mozzarella, parmesan & herbs garden salad & fries	
SEAFOOD CHOWDER	\$29
Creamy Australian marinara mix seafood, potato, pancetta w' grilled focaccia	

PANS

CREAMY GARLIC & CHILLI PRAWN LINGUINI	\$34
Garlic prawns, sambel oelek, fresh garlic, cherry tomato, lemon & parsley	
Add chorizo +\$6	
GNOCCHI 🌱 🌾	\$29
Broccoli, white onion, fennel, white wine cream, pecorino, crispy sage	
Add Sicilian pork sausage +\$6	
BEEF CHEEK RAGU	\$34
Braised beef cheek ragu, conchiglioni pasta, burnt confit eschalot, red wine jus, grana padano, crispy basil	

DESSERTS

HOUSE STICKY DATE & PECAN PUDDING 🌾	\$19
Toffee, rich chocolate ice cream	
HOUSE BRIOCHE & CROISSANT PUDDING 🌾	\$19
Vanilla bean custard, salted caramel gelato	
LOCAL HAND-MADE CHURROS 🌾	(5) \$16 (10) \$24
Handmade churros, salted caramel, vanilla ice cream, cinnamon	

LITTLE NIPPERS

all served with a middy of soft drink

CHEESEBURGER & CHIPS
CREAMY CHEESE LINGUINE
FISH & CHIPS
CHICKEN NUGGETS & CHIPS

\$14

