

# Food

## TO SHARE

**BOWL OF FRIES (VG, GF)**  
Chef's salt, aioli

**WEDGES (V)**  
Crispy potato wedges, sweet chilli, sour cream

**GARLIC BREAD (VG)**  
ADD CHEESE +2.5 | CHEESE & BACON +4.5

**HUMMUS**  
Smokey eggplant hummus, char-grilled eggplant strips, smoked almonds, parsley, white onion, flatbread

**COB LOAF**  
Creamy smoked cheddar, spinach & onion

**BEACHIE WINGS (750G) (GF)**  
Signature Kielty's charred buffalo hot sauce, jalapeño ranch

**ARANCINI (VG)**  
Pumpkin arancini, white truffle infused vegan aioli, herbs

**FRIED CHICKEN TENDERS**  
Hot honey sriracha sauce, crispy onion, sesame, spring onion, Szechuan aioli

**CRAB CROQUETTES**  
Creamy Japanese crab croquettes, seaweed, sesame salad, Japanese mayo

**BEACHIE SQUID (GF)**  
Szechuan dusted fried squid, Japanese Szechuan mayo, lime cheek  
ADD GARDEN SALAD & CHIPS +10

**TACOS (3)**  
PLANT BASED OPTION | CRISPY MUSHROOM PATTY  
EXTRA TACO +7

**FISH TACOS (DF)**  
Crumbed whiting, iceberg lettuce, tartare, fried capers, parsley

**PORK TACOS (DF)**  
Sticky crispy pork belly, white onion & parsley salsa, fresh jalapeño aioli

**CHICKEN TACOS**  
Crispy fried chicken, kimchi, Gochujang Kewpie, roasted corn, spring onion

The Beachie

## BURGERS

SERVED WITH FRIES  
PLANT BASED OPTION | FABLE MUSHROOM PATTY  
ADD BEEF / CHICKEN PATTY +5 | BACON +3

**BEACHIE BURGER** 26  
Wagyu beef patty, smoked bacon, red gem, Spanish onion, cheddar cheese, Beachie sauce

**CRISPY CHICKEN BURGER** 25  
Lightly spiced fried chicken, sugarloaf slaw, honey sriracha, American cheese, Szechuan aioli

**GRILLED LAMB WRAP** 27  
Grilled lamb strips, red coral lettuce, Spanish onion, cherry tomatoes, tzatziki, fresh herbs

## HOUSE CLASSICS

**FISH & CHIPS** 31  
Beachie beer battered orange roughy, fries, garden salad, lemon & house tartare

**CHICKEN SCHNITZEL** 26  
House crumbed chicken breast, parmesan & herbs, garden salad, fries (choice of sauce)

**CHICKEN PARMI** 31  
House crumbed chicken breast, Napoli, smoked ham, mozzarella, parmesan & herbs, garden salad, fries

**PANS**  
ADD CHORIZO +6 | CHICKEN +6 | PRAWN (5) +12

**PRAWN & CHORIZO LINGUINI** 36  
Sauteed prawns, chorizo, garlic cream, sambal oelek, heirloom cherry tomato, lemon, parsley, parmesan

**GNOCCHI (V, GF)** 26  
Creamy roast pumpkin puree, white onion, sunflower seeds, goat's feta, Tuscan cabbage

## Chef's Selection

<b>GRILLED PORK CUTLET</b> 36 300G PORK CUTLET, MASHED POTATOES, CARAMELISED APPLE RELISH, CREAMY ONION, PEPPERCORN CREAM	<b>HOUSE PIE</b> 26 SEE SPECIALS BOARD OR CHECK WITH STAFF FOR CHEF'S HOUSE PIE	<b>RAGU PAPPARDELLE</b> 34 24HR BRAISED WAGYU BEEF, JUS LIÉ, SAN MARZANO TOMATOES, CONFIT, ESCHALOT, CRISPY SAGE, GRANA PADANO
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BEST ENJOYED WITH LE CHEVALIER MERLOT BLEND

## FROM THE GRILL

**250G RUMP (Riverina MSA) (GF, DF)** 36  
**300G SCOTCH (Platinum City MSA) (GF, DF)** 49  
**400G RUMP (Tajima Wagyu MB4+) (GF, DF)** 54

SERVED WITH CHOICE OF 2:  
Fries | Salad | Mash | Seasonal Veg

WITH YOUR CHOICE OF SAUCE:  
Gravy | Creamy Mushroom | Peppercorn Cream | Bearnaise

ADD CREAMY GARLIC PRAWNS (5) +12

**SPRING CREEK BARRAMUNDI** 38  
Seared barramundi, roasted kipfler potatoes, smoked almond & green capsicum romesco

**LAMB SOUVLAKI MEZZE PLATE** 34  
Grilled lamb rump strips, labneh, pickled onion, feta, parsley, red peppers, flat bread

## SALADS

ADD CHICKEN +7 | S&P SQUID +11 | CRISPY PORK +9

**CAESAR SALAD** 22  
Baby red gem, focaccia croutons, smokey bacon, egg, parmesan, aioli dressing  
ADD WHITE ANCHOVIES +2

**STICKY PORK SALAD** 28  
Crispy pork belly, shredded sugarloaf, white onion, shallot, crispy noodles, sesame, sticky soy, chilli, lime dressing

**ROASTED CAULIFLOWER SALAD (VG, GF)** 25  
Harissa roasted cauliflower, cranberries, toasted almonds, pickled onion, coconut labneh, herbs

## SIDES

CREAMY MASHED POTATO (V, GF) 7  
SEASONAL GREENS (V, GF) 7  
GARDEN SALAD (V, GF, DF) 7  
FRIES (V, DF) 6

## PIZZAS

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

VEGAN CHEESE +5 | GLUTEN FREE SOURDOUGH BASE +6

**MARGHERITA (V)** 22

Napoli, fior de latte, fried basil  
ADD PROSCIUTTO +6

**PEPPERONI** 25

Napoli, mozzarella, smoked pepperoni

**CARNIVORE** 33

Piccante salami, chicken, smoked bacon, chorizo, smokey bbq sauce, fior di latte, mozzarella, parsley

**CAPRICCIOSA** 31

Fior di latte, mozzarella, smoked ham, portobello mushrooms, artichokes, Sicilian olives, extra virgin olive oil

**PRAWN AND CHORIZO** 34

Garlic marinated prawns, smoked chorizo, baby peppers, fior di latte, parsley

**TRUFFLE MUSHROOM (V)** 29

Crème fraiche, mozzarella, truffle roasted mushrooms, crispy sage

**KOREAN CHICKEN** 27

Gochujang sauce, chicken, oaxaca, kimchi, spring onion, roasted corn, Korean spicy mayo

## DESSERTS

**LOCAL HAND-MADE CHURROS (5) 16 | (10) 24**

Hand-made churros, salted caramel, vanilla ice cream, cinnamon

**STICKY APPLE CRUMBLE PUDDING** 18

Salted caramel gelato, home-made vanilla bean custard

**COCONUT & RASPBERRY GELATO (VG)** 18

Coconut & raspberry swirl gelato, biscuit crumb, dark cherry compote

## LITTLE NIPPERS

CHEESEBURGER & CHIPS  
HAM & CHEESE PIZZA  
FISH & CHIPS  
CHICKEN NUGGETS & CHIPS

\$14

VEGETARIAN - V, VEGAN - VG, DAIRY FREE - DF, GLUTEN FREE - GF

MENUS ARE SEASONAL AND SUBJECT TO CHANGE. PLEASE ADVISE OUR TEAM OF ANY DIETARY REQUIREMENTS. 1.5% SURCHARGE ON CARD PAYMENTS. A 10% PUBLIC HOLIDAY SURCHARGE APPLIES