

Food

TO SHARE

BOWL OF FRIES (VG, GF) 12
Chef's salt, aioli

WEDGES (V) 18
Crispy potato wedges, sweet chilli, sour cream

GARLIC BREAD (VG) 11
ADD CHEESE +2.5 | CHEESE & BACON +4.5

HUMMUS 18
Smokey eggplant hummus, char-grilled eggplant strips, smoked almonds, parsley, white onion, flatbread

COB LOAF 28
Creamy smoked cheddar, spinach & onion

BEACHIE WINGS (750G) (GF) 29
Signature Kielty's charred buffalo hot sauce, jalapeño ranch

ARANCINI (VG) 17
Pumpkin arancini, white truffle infused vegan aioli, herbs

FRIED CHICKEN TENDERS 22
Hot honey sriracha sauce, crispy onion, sesame, spring onion, Szechuan aioli

CRAB CROQUETTES (I) 19
Creamy Japanese crab croquettes, seaweed, sesame salad, Japanese mayo

BEACHIE SQUID (GF, I) 21
Szechuan dusted fried squid, Japanese Szechuan mayo, lime cheek
ADD GARDEN SALAD & CHIPS +10

TACOS (3) 24
PLANT BASED OPTION | CRISPY MUSHROOM PATTY
EXTRA TACO +7

FISH TACOS (DF, I) 24
Crumbed whiting, iceberg lettuce, tartare, fried capers, parsley

PORK TACOS (DF) 24
Sticky crispy pork belly, white onion & parsley salsa, fresh jalapeño aioli

CHICKEN TACOS 24
Crispy fried chicken, kimchi, Gochujang Kewpie, roasted corn, spring onion

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 (I) 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 19
ADD CHORIZO +6 | CHICKEN +6 | PRAWN (5) +12

PRAWN & CHORIZO LINGUINI (I) 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

GRILLED PORK CUTLET
36

300G PORK CUTLET, MASHED POTATOES, CARAMELISED APPLE RELISH, CREAMY ONION, PEPPERCORN CREAM

HOUSE PIE
26

SEE SPECIALS BOARD OR CHECK WITH STAFF FOR CHEF'S HOUSE PIE

RAGU PAPPARDELLE
34

24HR BRAISED WAGYU BEEF, JUS LIÉ, SAN MARZANO TOMATOES, CONFIT, ESCHALOT, CRISPY SAGE, GRANA PADANO

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)(I) +12

SPRING CREEK BARRAMUNDI (A) 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 (I) +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 (I) 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 (I)
CHICKEN NUGGETS & CHIPS

\$14



SIGNATURES

LEMON, LIME & BITTERS SOUR

Tanqueray gin, lemon, lime, sugar, egg whites

CHILLI KISSED COSMO

Belvedere vodka, peach, cranberry, chilli

BUTTERSCOTCH BREW

Smirnoff vodka, coffee liqueur, fresh espresso butterscotch, cream, vanilla

HARRY'S MARGARITA

Espolón Blanco, watermelon, lime, sour apple

CLASSICS

LYCHEE MARTINI

Smirnoff vodka, lychee

ESPRESSO MARTINI

Smirnoff vodka, coffee liqueur, fresh espresso, simple syrup

NEGRONI

Tanqueray, Campari, vermouth

AMARETTO SOUR

Amaretto Disaronno, lemon, simple syrup

MARGARITAS

TOMMY'S MARGARITA MAKE IT SPICY

Espolón Blanco, lime, agave

COCONUT MARGARITA

Coconut infused Espolón Blanco, triple sec, agave, coconut

CLASSIC MARGARITA

Espolón Blanco, Cointreau, lime, simple syrup

JUGS

BEACHIE'S SANGRIA

Ron Zacapa Centenario, red wine, lime, lemon, orgeat, orange, pineapple, peach, apple

DROP BEAR PUNCH

Spiced pineapple rum, orange, lime, pineapple, simple syrup, ginger ale

KENTUCKY EXPRESS

Wild Turkey, rosé, orgeat, lime, pineapple

FROZEN

WATERMELON MARGARITA

MANGO MARGARITA

PLEASE DRINK RESPONSIBLY.
A 10% PUBLIC HOLIDAY SURCHARGE APPLIES

BUBBLES

			150ML	BTL
23	ATÉ SPARKLING	South Australia	9	40
	CHANDON NV SPARKLING BRUT	Yarra Valley, VIC	15	70
23	DAL ZOTTO PUCINO PROSECCO NV	King Valley, VIC	12	59
	MOET NV IMPERIAL BRUT	Épernay, France		120
23	MOJO MOSCATO	Limestone Coast, SA	12	55

WHITE

			150ML	250ML	BTL
	ATÉ PINOT GRIGIO	South Australia	9	14	40
	CROWDED HOUSE SAV BLANC	Marlborough, NZ	11	16	53
	CLOUDY BAY SAV BLANC	Marlborough, NZ			110
21	BILLET DOUX SEMILLON SAV BLANC	Central Ranges, NSW			75
	DEAD MAN WALKING RIESLING	Clare Valley, SA	12	16	69
21	ROCKBARE CLICK 99 PINOT GRIS	Adelaide Hills, SA	11	15	52
	LOST WEEKEND CHARDONNAY	Limestone Coast, SA	10	14	49
21	GIANT STEPS CHARDONNAY	Yarra Valley, VIC			85

ROSÉ

			150ML	250ML	BTL
	CLOUD STREET ROSÉ	Victoria	9	14	40
	REVERIE ROSÉ	Loire Valley, France	11	16	45
22	MAISON ST AIX ROSÉ	Provence, France			75
	WHISPERING ANGEL ROSÉ	Provence, France			110

RED

			150ML	250ML	BTL
	ATÉ SHIRAZ	South Australia	9	14	40
	SHAW + SMITH SHIRAZ	Adelaide Hills, SA			110
	MOTLEY CRU PINOT NOIR	King Valley, VIC	12	16	59
	SWINGING BRIDGE PINOT NOIR	Orange, NSW			90
	HEAD RED GRENACHE	Barossa Valley, SA	14	19	68
	DAL ZOTTO SANGIOVESE	Tuscany, Italy	11	16	52
40	CREDARO KINSHIP CAB SAV	Margaret River, WA			69
	LÉ CHEVALIER MERLOT BLEND	Central Ranges, NSW	13	18	65

VINTAGES MAY CHANGE WITHOUT NOTICE.

APEROL SPRITZ 18

APEROL, PROSECCO,
SODA, ORANGE

HUGO SPRITZ 18

ELDERFLOWER,
PROSECCO, SODA

FRENCH MARTINI SPRITZ 24

SMIRNOFF VODKA,
BLACKBERRY, PROSECCO,
PINEAPPLE, SODA

WHAT'S ON

Weekly

MON

SCHNITZEL & STEAK*

2 for \$40 | from 5pm

TUE

TACOS & TEQUILA

\$6 tacos & \$15 margaritas | from 5pm

WED

PASTA & PINOT

\$29 rotating pasta and wine pairing | from 5pm

THU

PIE & PINT

\$25 rotating pie special & pint of house beer
from 5pm

FRI

LIVE MUSIC

\$15 cocktail special | 7pm-9pm

SAT

LIVE MUSIC

6pm until late

SUN

KIDS EAT FREE

From 4pm
(1 kids meal per adult main meal purchase)*

*CONDITIONS APPLY | SERVED WITH CHIPS & SALAD | CHEF'S SELECTION STEAK

HAPPY HOUR

MON-FRI | 4PM-6PM
SAT | 3PM-5PM

HOUSE SCHOONERS \$6

HOUSE WINES \$6

BOOK YOUR SOCIAL EVENT AT THE BEACHIE!

