



M - Member / NM - Non-Member

TO SHARE

	M / NM
BOWL OF FRIES (VG, GF) Chef's salt, aioli	12 / 13
WEDGES (V) Crispy potato wedges, sweet chilli, sour cream	18 / 19
GARLIC BREAD (VG) Add cheese +2.5 cheese & bacon +4.5	11 / 12
COB LOAF Creamy smoked cheddar, spinach & onion	28 / 30
BEACHIE WINGS (750G) (GF) Signature Kielty's charred buffalo hot sauce, jalapeño ranch	29 / 31
ARANCINI (VG) Pumpkin arancini, white truffle infused vegan aioli, herbs	17 / 18
FRIED CHICKEN TENDERS Hot honey sriracha sauce, crispy onion, sesame, spring onion, Szechuan aioli	22 / 24
CRAB CROQUETTES (I) Creamy Japanese crab croquettes, seaweed, sesame salad, Japanese mayo	19 / 21
BEACHIE SQUID (GF, I) Szechuan dusted fried squid, Japanese Szechuan mayo, lime cheek Add garden salad & chips +10	21 / 23

TACOS (3)

	M / NM
<i>Plant Based Option Crispy Mushroom Patty</i> Extra Taco +7	
FISH TACOS (DF, I) Crumbed whiting, iceberg lettuce, tartare, fried capers, parsley	24 / 26
PORK TACOS (DF) Sticky crispy pork belly, white onion & parsley salsa, fresh jalapeño aioli	24 / 26
CHICKEN TACOS Crispy fried chicken, kimchi, Gochujang Kewpie, roasted corn, spring onion	24 / 26

VEGETARIAN - V, VEGAN - VG, DAIRY FREE - DF, GLUTEN FREE - GF
SEAFOOD ORIGINS: A - AUSTRALIAN, I - IMPORTED, M - MIXED

Menus are seasonal and subject to change.
Please advise our team of any dietary requirements.
A 10% public holiday surcharge applies

Food

BURGERS

<i>Served with fries</i>	M / NM
<i>Plant Based Option Fable Mushroom Patty</i> <i>Add Beef / Chicken Patty +5 Bacon +3</i>	
BEACHIE BURGER Wagyu beef patty, smoked bacon, red gem, Spanish onion, cheddar cheese, Beachie sauce, red oak	26 / 28
CRISPY CHICKEN BURGER Lightly spiced fried chicken, sugarloaf slaw, honey sriracha, American cheese, Szechuan aioli	25 / 27
GRILLED LAMB WRAP Souvlaki braised lamb shoulder, red coral lettuce, Spanish onion, cherry tomatoes, tzatziki, fresh herbs	27 / 29

HOUSE CLASSICS

FISH & CHIPS (I) Beachie beer battered orange roughy, fries, garden salad, lemon & house tartare	31 / 33
CHICKEN SCHNITZEL House crumbed chicken breast, parmesan & herbs, garden salad, fries (choice of sauce)	26 / 28
CHICKEN PARMI House crumbed chicken breast, Napoli, smoked ham, mozzarella, parmesan & herbs, garden salad, fries	31 / 32

PANS

<i>Add Chorizo +6 Chicken +6 Prawn (5) +12</i>	M / NM
PRAWN & CHORIZO LINGUINI (I) Sauteed prawns, chorizo, garlic cream, sambal oelek, heirloom cherry tomato, lemon, parsley, parmesan	36 / 38
GNOCCHI (V, GF) Creamy roast pumpkin puree, white onion, sunflower seeds, goat's feta, Tuscan cabbage	26 / 28

FROM THE GRILL

250G RUMP <i>Riverina MSA (GF, DF)</i>	36 / 39
300G SCOTCH <i>Platinum City MSA (GF, DF)</i>	49 / 52
400G RUMP <i>Tajima Wagyu MB4+ (GF, DF)</i>	54 / 57
<i>Served with choice of 2:</i> <i>Fries Salad Mash Seasonal Veg</i>	
<i>With your choice of sauce:</i> <i>Gravy Creamy mushroom Peppercorn cream Bearnaise</i>	
<i>Add creamy garlic prawns (5) (I) +12</i>	
SPRING CREEK BARRAMUNDI (A) Seared barramundi, roasted kipfler potatoes, smoked almond & green capsicum romesco	38 / 40
LAMB SOUVLAKI MEZZE PLATE Souvlaki braised lamb shoulder, labneh, pickled onion, feta, parsley, red peppers, flat bread	34 / 36

SALADS

<i>Add chicken +7 S&P Squid (I) +11 Crispy pork +9</i>	M / NM
CAESAR SALAD Baby red gem, focaccia croutons, smokey bacon, egg, parmesan, aioli dressing <i>Add white anchovies +2</i>	22 / 23
STICKY PORK SALAD Crispy pork belly, shredded sugarloaf, white onion, shallot, crispy noodles, sesame, sticky soy, chilli, lime dressing	28 / 30
ROASTED CAULIFLOWER SALAD (VG, GF) Harissa roasted cauliflower, cranberries, toasted almonds, pickled onion, coconut labneh, herbs	25 / 26

SIDES

CREAMY MASHED POTATO (V, GF)	7 / 8
SEASONAL GREENS (V, GF)	7 / 8
GARDEN SALAD (V, GF, DF)	7 / 8
FRIES (V, DF)	6 / 7

PIZZAS

OUR PIZZA DOUGH IS MADE
IN-HOUSE & HAND STRETCHED TO ORDER

<i>Vegan Cheese +5</i> <i>Gluten Free Sourdough Base +6</i>	M / NM
MARGHERITA (V) Napoli, fior de latte, fried basil <i>Add prosciutto +6</i>	22 / 23
PEPPERONI Napoli, mozzarella, smoked pepperoni	25 / 27
CARNIVORE Piccante salami, chicken, smoked bacon, chorizo, smokey bbq sauce, fior di latte, mozzarella, parsley	33 / 35
CAPRICCIOSA Fior di latte, mozzarella, smoked ham, portobello mushrooms, artichokes, Sicilian olives, extra virgin olive oil	31 / 33
PRAWN AND CHORIZO (I) Garlic marinated prawns, smoked chorizo, baby peppers, fior di latte, parsley	34 / 36
TRUFFLE MUSHROOM (V) Crème fraiche, mozzarella, truffle roasted mushrooms, crispy sage	29 / 30
KOREAN CHICKEN Gochujang sauce, chicken, oaxaca, kimchi, spring onion, roasted corn, Korean spicy mayo	27 / 29

DESSERTS

	M / NM
LOCAL HAND-MADE CHURROS Hand-made churros, salted caramel, vanilla ice cream, cinnamon	S 16 / 17 L 24 / 25
STICKY APPLE CRUMBLE PUDDING Salted caramel gelato, home-made vanilla bean custard	18 / 19
COCONUT & RASPBERRY GELATO (VG) Coconut & raspberry swirl gelato, biscuit crumb, dark cherry compote	18 / 19

LITTLE NIPPERS

	M / NM
CHEESEBURGER & CHIPS	14 / 15
HAM & CHEESE PIZZA	14 / 15
FISH & CHIPS (I)	14 / 15
CHICKEN NUGGETS & CHIPS	14 / 15

Chef's Selection

GRILLED PORK CUTLET
36 (M) / 38 (NM)

300g pork cutlet, mashed potatoes, caramelised apple relish, creamy onion, peppercorn cream

HOUSE PIE
26 (M) / 28 (NM)

See specials board or check with staff for chef's house pie

RAGU PAPPARDELLE
34 (M) / 36 (NM)

24hr braised wagyu beef, jus lié, san marzano tomatoes, confit, eschalot, crispy sage, grana padano

Best enjoyed with le chevalier merlot blend