

## burger bar

### Grilled Black Angus Cheeseburger \$22

Black Angus beef pattie, double bacon, double cheese, iceberg lettuce, pickles, mustard ketchup & special BBQ sauce on a milk bun

### Southern Fried Chicken Burger \$20

succulent buttermilk fried chicken, rainbow slaw, pickles, American cheese with red eye mayo

### Steak Sandwich \$22

flame grilled 150gm sirloin steak, spiced onion jam, vintage cheddar, tomato relish, shredded lettuce & grilled sourdough

### Portobello & Halloumi Burger \$22

provençal mushrooms, fried halloumi, rocket, avocado, beetroot, tomato relish & melted cheese (v)

## all-time classics

### Classic Schnitzel \$22

House crumbed chicken breast, garden salad, chips or mashed potato & choice of sauces or upgrade to:

### Chicken Parmi \$25

our Classic Schnitzel plus sugo, ham & cheese

### Crispy Skin Atlantic Salmon \$30

pan grilled salmon, creamy mashed potatoes, steamed broccolini with compound lemon butter & lemon

### Pan Grilled Barramundi Fillet \$28

traditional Greek salad, chips & lemon butter sauce

### Pale Ale Beer Battered Fish & Chips \$24

beer battered barramundi fillets, garden salad, chips & lemon with tartare sauce

## pizzas

### Pizza Margherita \$15

tomato sugo, mozzarella, fresh basil & EVO

### Chilli Prawns \$20

tomato sugo, mozzarella, chilli flakes & rocket

### BBQ Chicken Supreme \$20

chicken, onion, peppers, mushroom, olives & mozzarella

### Pepperoni \$18

tomato sugo, pepperoni, mozzarella & oregano

### Vegetarian Deluxe \$20

tomato sugo, capsicum, olives, mushroom, feta & mozzarella

### Honolulu \$20

tomato sugo, double ham, pineapple & mozzarella

## whites

	150 ml	250 ml	Bottle
Sauvignon Blanc / Tyrell's Hunter Valley NSW	9	12.5	40
Pinot Gris / Trout Valley Nelson NZ	12	16	64
Chardonnay / Cookoothama Riverina NSW	11	15	49
Riesling / Leo Buring Clare Valley SA	12.5	16	59
Chardonnay / Audrey Wilkinson Hunter Valley NSW			/ 75

## rosé

Rosé / Beside Broke Road Margaret River WA	10	14	49
Rosé / Amalia Provence FR	14	18	85

## reds

Shiraz / Tyrell's Hunter Valley NSW	9	12.5	40
Pinot Noir / Ara Marlborough NZ	12	15	60
Cab Merlot / Cookoothama Riverina NSW	11	15	49
Malbec / Alamos Mendoza ARG	12.5	15.5	65
Pinot Noir / Petaluma White Label Otago NZ			/ 85

## sparkling

	Glass	Bottle
Sparkling / Tyrells Brut Hunter Valley NSW	9	40
Prosecco / Canal Grando Treviso IT	11	56
Sparkling / Chandon NV Yarra Valley VIC	13.5	86
Champagne / Moet Chandon Epernay FR		/ 160
Champagne / Veuve Clicquot Reims FR		/ 195



## shared plates

Confit Garlic Panini \$8  
smothered in confit garlic & parsley butter (v)  
Add cheese \$3

Spicy Potato Wedges \$15  
with sweet chilli & sour cream (v)

Bowl of Chips \$10  
with aioli & tomato sauce (v)

Arancini Four Cheese (4pcs) \$16  
tomato sugo, pecorino romano, arugula & Italian glaze (v)

Salmon Avocado Bruschetta \$15  
grilled ciabatta topped with smoked salmon,  
fresh avocado, salsa, feta cheese & balsamic glaze

Flash Fried Squid \$20  
lightly tossed in roasted salt & szechuan pepper, lime aioli

BBQ Glazed Classic Buffalo Wings \$19  
(Southern Fried Chicken Wings also available)  
with cucumber & hot sauce, blue cheese or ranch sauce

Beef & Beans Nachos \$22  
corn chips, loaded with liquid cheese, guacamole,  
sour cream & jalapenos (gf)

Vegetarian Chilli Bean Nachos \$22  
also available as vegan and gluten free on request

Soft Shell Tacos with mild Mexican Mayo  
\$8 each or \$20 for three  
all with flour grilled tortilla, creamy slaw, guacamole,  
cheese sauce & fried capers  
Choose:

Panko Crumbed Chicken Tenderlion  
Battered Soft Shell Crab  
Mexican Beef & Bean  
Beer Battered Barramundi  
Fried Halloumi

v = vegetarian    vg = vegan    gf = gluten free



## from the grill

All steaks served with your choice of two sides & a sauce:  
choose from mash, veggies, chips or salad

300g Scotch Fillet \$38  
Black Angus 2+ MBS Wagga Wagga NSW grain-fed,  
abundantly marbled & tender (gf)

300g Sirloin \$35  
Black Angus 2+ MBS Wagga Wagga NSW grain-fed,  
abundantly marbled & tender (gf)

Signature BBQ Meat platter for two \$90  
New York-cut steak, bourbon glazed baby pork ribs,  
harissa spiced grilled lamb & BBQ chicken wings,  
buttered corn, garden salad & super crunch chips

Add extra Steak Sides \$7 each  
Paris Mash Loaded, Steamed Greens,  
Cinnamon Butter Roasted Kumara,  
Garden Salad or Greek Salad

Add extra Steak Sauces \$2 each  
House Gravy, Pepper Gravy, Mushroom Gravy,  
or Béarnaise Sauce

Add Surf & Turf Sauce \$10  
3 prawns in a cream sauce

## desserts

Please check our Chef's Specials board

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PLEASE ORDER AT THE BAR  
A 15% surcharge will apply to the  
menu on public holidays

## pastas

Fettuccine Boscaiola \$25  
pancetta, mushroom & garlic cooked in a dry white wine &  
cream sauce with shallots & parmesan cheese

Prawn Linguine & Squid Pasta \$30  
prawn & squid marinated in garlic & chilli, cherry tomato, rocket,  
capers, parmesan cheese & panko crumb gremolata

Chicken Florentine Gnocchi \$25  
sundried tomatoes, garlic marinated chicken, lemon butter,  
double cream & parmesan cheese  
(vegetarian option available on request)

## salads & bowls

Classic Panzanella Salad with Feta & Olives \$20  
marinated ripe tomatoes, grilled ciabatta, basil, diamond salt,  
dijon mustard and red wine vinaigrette

Roasted Pumpkin & Spinach Salad \$20  
honey roasted pumpkin, fresh spinach, walnuts,  
halloumi cheese & balsamic dressing (v)

Pear & Prosciutto Cotto Salad \$25  
arugula topped with prosciutto, juicy pears, creamy burrata cheese,  
Spanish onion, toasted pecans & balsamic vinaigrette dressing

Beach House Steak Bowl \$26  
beef tenderloin, asparagus spears, green onion, portobello mushrooms,  
red dragon quinoa, snow peas & beach house peppercorn sauce

Vegan Bowl \$22  
combination of grilled veggies (baby beetroot, dutch carrots)  
& dragon quinoa topped with fresh avocado

Flame Grilled Harissa Lamb Bowl \$25  
marinated lamb tenderloins, cous-cous, balsamic onions, roasted sweet  
potato, cherry tomato, crumbled feta & honey mustard dressing

Poached Salmon Poke Bowl \$24  
poached salmon, avocado, brown rice, edamame beans, seaweed,  
pickled ginger, slaw, soft boiled egg, sesame seeds & japanese dressing  
(gf / v / vg options available)

Add to your salad:  
Grilled Chicken \$8    Grilled Prawns \$10    Smoked Salmon \$8