

# FOOD

# THE BEACH CLUB

<b>Stone baked flatbread</b> with Dukkha + Hummus + Harissa		12
<b>To Share</b>	add Jamon	5
Oysters shucked natural + raspberry mignonette <sup>GF / DF</sup>		4.50 each
Amelia Park lamb cutlet + smoked eggfruit + dukkha <sup>GF / DF</sup>		7 each
Prawns + baby fennel + soft herbs + popcorn prawn cracker <sup>GF / DF</sup>		16
Wood grilled octopus + harissa + burnt lime <sup>GF</sup>		18
Exmouth calamari + chili sambal + kaffir lime + Thai basil <sup>GF / DF</sup>		18
Harvey Beef carpaccio + crispy nori + Japanese sesame + wasabi peas		15
Rustic chips + smoked jalapeño mayo <sup>GF</sup>		10
The Beach Club seafood plate - oysters + prawns + calamari + bread + condiments <sup>GF</sup>		50
<b>Small Plates</b>		
Roquette + parmesan + balsamic dressing <sup>GF</sup>		9
Brussel sprouts + cauliflower puree + lardons of speck + pecorino <sup>GF</sup>		10
Woodfired grilled Dutch carrots + sweet smoked paprika + honeycomb + labne <sup>GF / V</sup>		11
Zaatar crusted goats cheese + charred courgettes + heirloom beets <sup>GF / V</sup>		16
Local peaches + puffed grains + Meredith feta + candied pecans <sup>V</sup>		17
Spring peas + Torbay asparagus + jamon + truffle poached egg <sup>GF</sup>		19
<b>Large Plates</b>		
Tofu power bowl + quinoa + kale + broccolini + sweet potato + tahini + seeds + nuts <sup>VG</sup>		19
	add sliced chicken	8
Cott burger, milk bun + 100% Black Angus + cheddar cheese + pickle + beetroot ketchup		22
	add bacon	4
Sustainable WA beer battered fish + rustic chips + salted caper horseradish crème		26
Market fish + baby kale + confit baby fennel + pomegranate + almonds <sup>GF</sup>		MP
400 gram whole prawns + bread + butter + smoked jalapeno mayo		35
GF Fusili pasta+ Tuscan peppers + heirloom tomatoes + roasted garlic <sup>GF / VG / DF</sup>		25
Fresh linguini + Shark-bay king prawns + garlic + chilli + gremolata <sup>DF</sup>		31
<b>Woodfired</b>		
Rotisserie Mount Barker chicken + charred lemon + baby kale <sup>GF</sup>	half 27 / whole	44
Rotisserie Plantagenet porchetta + raw fennel salad + petit spiced toffee apple <sup>GF</sup>		31
180 grams NY strip + baby pepper chimichurri + roquette + Torbay asparagus <sup>GF / DF</sup>		29
300 grams dry aged scotch fillet + duck fat roasted kipfler potatoes + shiraz churned butter <sup>GF</sup>		39
<b>Stone baked pizzas</b>		
Margherita fresh tomato + basil + buffalo mozzarella <sup>V</sup>		19
	add Jamon	5
Char-grilled zucchini + feta + pink peppercorn <sup>V</sup>		21
Chicken + goats' cheese + porcini + thyme		24
Contadini onion + Italian sausage + buffalo mozzarella + rosemary blanco		24
WA prawns + squid + fish + white anchovy + fresh oregano + chili		26

Please note: Pizzas come out when ready and may be at different times to the rest of your order.

We take all dietary requirements into consideration, please mention to one of our staff when ordering

V = Vegetarian / GF = Gluten Free / VG = Vegan / DF = Dairy Free / GFO = Gluten Free Option

## DESSERT

Daily dessert special 14

## THREE CHEESE SELECTION 24

*Lavosh + quince paste + pear*

### **Cape Naturaliste Vintage Cheddar** - Australia

A sharp and tangy Western Australian Cheddar. A cow's milk cheese, the texture is crumbly with a creamier pate to finish.

### **Margaret River Dairy Company Brie** - Australia

A rich and buttery, soft cheese. This creamy cow's milk cheese is slightly nutty and beautifully rich.

### **IGOR Gorgonzola Dolce DOP** - Italy

This blue vein cheese is made using cow's milk. It has a delicate flavour and limited blue-green marbling.

## DESSERT WINE

2016 Vasse Felix Cane Cut Semillon Margaret River, WA 11 40

2017 Sandalford Botrytis Semillon Margaret River, WA 12 48

## PORT

Grandfather 20

## TEA

English breakfast / Earl Grey / Orange Pekoe / Lemongrass and Ginger / Peppermint / Chamomile / Green 4

## COFFEE

Espresso 3.5

Double Espresso / Long Black / Macchiato 4

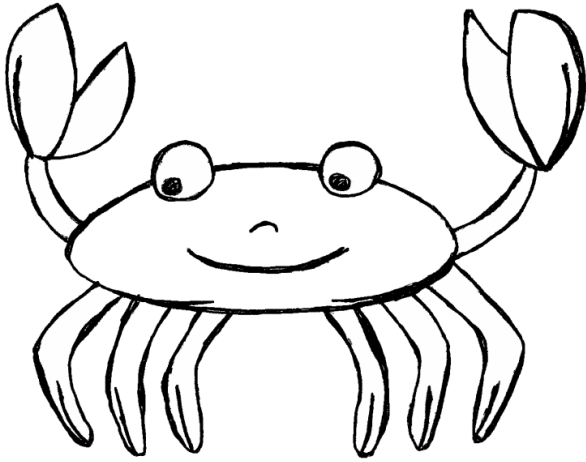
Flat White /Latte / Chai Latte / Cappuccino 4

Hot Chocolate 4

Affogato 7

With Liqueur 15

# KIDS MENU



Under 10's

## MAINS

Mini minute steak + rustic chips, tomato sauce	15
Battered fish + rustic chips, tartare	15
Mini squid + rustic chips	15
Tomato + cheese pizza	15
2 scoops vanilla bean ice cream + candy surprise	5

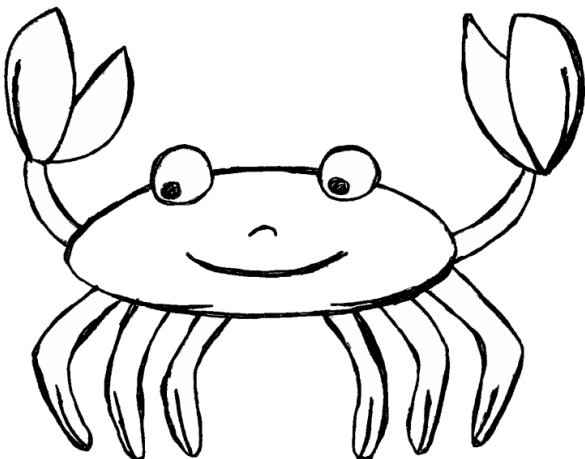
Kid's meals include a Busy Nippers Pack

+

A soft drink or juice



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