

FOOD

THE BEACH CLUB

Stone baked flatbread with Dukkha + Hummus + Harissa		12
To Share	add Jamon	5
Oysters shucked natural + raspberry mignonette <small>GF / DF</small>		4.50 each
Amelia Park lamb cutlet + smoked eggfruit + dukkha <small>GF / DF</small>		7 each
Prawns + baby fennel + soft herbs + popcorn prawn cracker <small>GF / DF</small>		16
Crispy Australian whitebait + red Thai curry mayo + chilli flakes and lemon _{GF}		18
Harvey Beef carpaccio + crispy nori + Japanese sesame + wasabi peas		15
Rustic chips + smoked jalapeño mayo <small>GF</small>		10
Plantagenet pork chorizo + pickled quindilla + salsa + corn chips _{GF}		15
Edamame + spicy Japanese dressing _{GF}		9
Garden Plates		
Roquette + parmesan + balsamic dressing <small>GF</small>		9
Brussel sprouts + cauliflower puree + lardons of speck + pecorino <small>GF</small>		10
Woodfired grilled Dutch carrots + sweet smoked paprika + honeycomb + labne <small>GF / V</small>		11
Zaatar crusted goats cheese + charred courgettes + heirloom beets <small>GF / V</small>		16
Large Plates		
Local peaches + puffed grains + Meredith feta + candied pecans <small>v</small>		19
Cauliflower and organic quinoa tabouleh + cranberries + seeds + nuts + citrus oil		21
	add 250g Mt Barker chicken breast	12
	add 200g Cone Bay barramundi	14
	add silken tofu	8
American style cheese burger, potato bun + 100% Black Angus + cheddar cheese + pickle + beetroot ketchup		19
	add bacon	3
	add patty	4
Sustainable WA beer battered fish + rustic chips + side salad + salted caper horseradish cream		27
400 gram whole prawns + bread + butter + smoked jalapeno mayo		35
GF Fusili pasta+ Tuscan peppers + heirloom tomatoes + roasted garlic <small>GF / VG / DF</small>		25
Fresh linguini + Shark-bay king prawns + garlic + chilli + gremolata <small>DF</small>		31
Woodfired		
Rotisserie Mount Barker half chicken + charred lemon + baby kale		27
Rotisserie Plantagenet porchetta + raw fennel salad + petit spiced toffee apple <small>GF</small>		31
Rotisserie plate + half chicken+ porchetta + fennel salad + kipfler potatoes		50
180 grams NY strip + baby pepper chimichurri + roquette + Torbay asparagus <small>GF / DF</small>		29
300 grams dry aged scotch fillet + duck fat roasted kipfler potatoes + shiraz churned butter <small>GF</small>		39
Stone baked pizzas		
Margherita fresh tomato + basil + buffalo mozzarella <small>v</small>		19
	add Jamon	5
Char-grilled zucchini + feta + pink peppercorn <small>v</small>		21
Chicken + goats' cheese + porcini + thyme		24
Contadini onion + Italian sausage + buffalo mozzarella + rosemary blanco		24
WA prawns + white anchovy + gremolata + aleppo pepper		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