

THE BEACH CLUB



BITS TO START OR SHARE

Oyster – Freshly shucked, mignonette, fresh lemon ^{GF}	4.5
Hot chips, smoked salt, aioli ^{GF}	8
Warm spiced edamame beans, sesame, chilli ^{GF}	9
House made salted flat bread, olive oil, spiced hummus, romesco ^V	12
Salumi - shaved bresaola, capocollo & prosciutto, lemon ^{GF}	15
Zucchini & parmesan fritters, tzatziki, tomato salsa, fresh herbs ^V	15
Lemon pepper cuttlefish, salted black beans, coriander, chilli, lime ^{GF}	18
Coconut & lime cured kingfish, shaved cucumber, pink peppercorns, herbs ^{GF}	16
Soft shell tacos (2), crumbed monkfish, slaw, lime dressing, chipotle	16
Grilled haloumi, fig jam, watercress, Turkish pepper ^{GF V}	16

BURGER & CHIPS

The Bird - Buttermilk chicken, slaw, jalapeno relish, chipotle mayo	22
Ol Daisy - Cheeseburger, smoked ketchup, house pickle, tomato, cos, aioli	24
Veggie - Mushroom, halloumi, avocado salsa, rocket, aoli ^V	21
Dory - Crumbed monkfish, tartare, baby cos	25
Add bacon to any burger	3

WOOD-FIRED

Rotisserie chickens: free range bird, lemon thyme rubbed ^{GF}	Half 18	Whole 35
<i>Add flat bread and slaw</i>		15
Whole market fish, coriander, ginger, garlic, lemon, wrapped in banana leaf ^{GF}		38
Stirling Ranges scotch fillet (300g) café de Paris, chips ^{GF}		35
Stirling Ranges ribeye (400g), smoked salt, café de Paris, chips ^{GF}		55
Buttered corn on the cob, light South American spice ^{GF V}		10

FISH & CHIPS

Crispy battered fish, chips, tartare, lemon and leaves	24
Grilled market fish, chips, nduja & cherry tomato salsa, lemon & leaves	32

PIZZA

Margherita - buffalo mozzarella, fresh basil ^V	18
<i>add prosciutto & rocket</i>	5
Vege Supreme - ricotta, spiced eggplant, shaved potato, gremolata ^V	20
Indian Ocean - fish, mussel, clam, prawn, fior di latte, saltbush	25
Polo - marinated roast chicken, n'duja, zucchini, chilli	22
Pepperoni - tomato, mozzarella, pepperoni	21
Small Goods - fior di latte, pepperoni, prosciutto, sausage, lemon	24

SALADS

Buckwheat salad, grilled peach, rocket, mint, balsamic, puffed wild rice ^{GF V VE}	9	18
Cuban coleslaw, jalapenos, coriander, fennel, cumin-lime dressing ^{GF V VE}	9	18
Grilled zucchini, feta, peppers, rocket, green olives, pine nuts, lemon vinaigrette ^{GF V}	9	18
Garden Salad - Cos, tomato, cucumber, balsamic dressing ^{GF V VE}	8	15

CHEESE & DESSERT

One cheese (hard, blue or white mould) 100g, lavosh, pear & quince paste ^{GFO}	15
Dessert of the day (ask our staff)	12
Gelato by Gelatino	
<i>Chocolate, coconut, vanilla, strawberry, caramel</i> ^{GF}	5

GF - Gluten Free / GFO - Gluten Free Option / V - Vegetarian / VE - Vegan

PLEASE TAKE NOTE OF YOUR TABLE NUMBER BEFORE ORDERING AT THE BAR

SHERRY

Sanchez Ayala 'Gabriela' Manzanilla	Spain	10	55
Bodegas Yuste 'Aurora' Amontillado	Spain	12	55

FIZZ

18 Wildman Wine 'Astro Bunny' Pét-Nat	Riverland		80
12 Silverstream 'blanc des blancs' Method Trad.	Denmark, WA	12	65
NV Villa Fresco Prosecco	King Valley	9	45
NV Mainegra 'brut' Cava Método Tradicional	Spain		60
NV Villa Sandi 'Ultra Brut' Valdobbiadene Prosecco	Italy		65
NV G.H. Mumm 'Grand Cordon'	Champagne, France	17	95
NV Billecart Salmon 'Brut Reserve'	Champagne, France		130
NV Laurent Perrier	Champagne, France		95

WHITES

19 Brokenwood Semillon	Hunter Valley		55
19 Paul Nelson Riesling	Mount Barker	13	60
18 Gunderloch 'Fritz's' Riesling	Germany		55
19 Poggio dei Principi Pinot Grigio	Venezie, Italy	11	50
18 Stadt Krems 'Lössterrassen' Grüner Veltliner	Austria	13	60
19 Villaggio 'White Blend'	Margaret River	12	55
19 Winemakers 'Classic White'	Western Australia	8	35
19 Sandalford 'Estate Reserve' SBS	Margaret River	10	45
18 Cant. del Vermentino 'Nord Est' Vermentino	Sardegna Italy	12	55
18 Corymbia Chenin Blanc	Swan Valley	14	65
18 Albellio Albariño	Rias Baixas, Spain		60
17 Sandalford 'Estate Reserve' Chardonnay	Margaret River	12	55
19 Nocturn 'Treeton' Chardonnay	Margaret River		70
18 Irrewarra 'from a Farr' Chardonnay	Western Victoria		95
19 Vidal Chardonnay	Hawkes Bay, NZ	13	60
18 William Fevre Petit Chablis	Burgundy, France		75

ROSE

18 Rameau D'or 'Golden Bough' Rosé	Provence, France	10	45
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REDS

MV South by South West 'Miscela' Blend	Geographe / Marg River	14	65
18 Handpicked Pinot Noir	Mornington Peninsula	11	50
18 Apricus Hill Pinot Noir	Denmark, WA	13	60
15 Watson Family Wines Nebbiolo	Margaret River		75
16 Palladino Nebbiolo	Piedmont, Italy		85
17 Pala Cannonau (Grenache)	Sardegna, Italy	12	55
18 Vinteloper Touriga Nacion	Langhorne Creek		60
18 Hither and Yonder Nero d'Avola	Mclaren Vale	11	50
15 Stud Farm Road Shiraz	Heathcote		45
17 Coriole 'Sparta' Shiraz	Mclaren Vale		55
17 Sandalford 'Estate Reserve' Shiraz	Margaret River	11	50
17 Walsh & Sons 'Lola' Syrah / Cabernet	Margaret River		45
18 Express Winemakers Syrah	Great Southern		60
15 Picardy Shiraz	Pemberton		75
17 Winemakers Cabernet Merlot	Western Australia	8	35
16 Arlewood Cabernet Sauvignon	Margaret River		65

DRAUGHT BEER

Swan Draught	11	<i>(Other Guest Taps Available)</i>	
Gage Roads 'Single Fin'	13	Little Creatures Pale Ale	13
Black Brewing 'Fresh Ale'	13	Moon Dog 'Old Mate'	13
Eagle Bay Kolsch	13	Otherside	13
		Coopers	13

NON ALCOHOLIC

Non-Alcoholic Citrus Cocktail	12	Fresh Watermelon Juice	13
Non Alcoholic Berry Cocktail	12	House made Iced Tea'	13
Holsten non-alcoholic Beer 375ml	10	Rok Kombucha	8
Bunderberg Ginger Beer	8	<i>Berry, Pinapple, Passionfruit, Gin-</i>	