

# Starters

<b>Garlic Bread / Herb Bread</b>	<b>\$5.00</b>
<b>Parmesan Cheese Bread</b>	<b>\$6.00</b>
<b>Bruschetta (V)</b>	<b>\$13.00</b>
Roma tomato, buffalo mozzarella, basil pesto and balsamic reduction on toasted sourdough	
<b>Sydney Rock Oysters. A Grade Natural</b>	<b>Each \$4.50</b>
Served with lemon and salad garnish	
<b>Cajun Spiced Calamari</b>	<b>Entree \$15.50</b>
Served with lemon lime aioli	<b>Main \$28.00</b>
With garden salad and chips	
<b>Garlic Prawns with Grilled Chorizo</b>	<b>\$19.50</b>
Served with olive oil and grilled sourdough	
<b>Roasted Mushroom and Ricotta Galette</b>	<b>\$15.50</b>
Assorted mushrooms and ricotta on a puff pastry base with rocket salad	
<b>Crispy Pork Belly Taco (2)</b>	<b>\$17.50</b>
Flour tortilla served with wombok cabbage, guacamole, tomato salsa and chipotle mayo	

# Shared Plate for Two

<b>The Beach Club Platter</b>	<b>\$39.50</b>
Cajun spiced calamari, prawn and chorizo, grilled octopus, prosciutto, smoked salmon, salad garnish, served with char grilled sourdough	
<b>Build your own Bruschetta</b>	<b>\$25.50</b>
6 pieces of sourdough with tomato, basil, grilled haloumi, Buffalo mozzarella, prosciutto, marinated mushrooms, eggplant and zucchini	

# The Garden

<b>Spinach and Orange Chilli Cashew Nut Salad (GF)</b>	<b>\$16.50</b>
Baby spinach with orange segments and herbed Labneh served with a vinaigrette	
<b>Marinated Octopus Salad (GF)</b>	<b>\$18.50</b>
Mescaline salad, cucumber, feta, olives, tomato, Spanish onion and Greek style dressing	
<b>Garden Salad (GF) (V)</b>	<b>\$9.50</b>
Served with a Greek herb dressing	
<b>Add ons:</b>	
Chicken	<b>\$6.00</b>
Grilled haloumi	<b>\$7.50</b>
Smoked salmon, cajun spiced calamari or grilled octopus	<b>\$10.00</b>

*The only thing that we overlook is the beach!*

\$3 per head surcharge on public holidays

(GF) = Gluten free (V) = Vegetarian (GFO) = Gluten free option - Gluten free bread available

Please be aware that all care is taken when catering for special requirements. Please note that the premises handles nuts, seafood, shellfish, sesame seeds, wheat, eggs, dairy and fungi products. Guest's requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.

# Beach Grill Specials

<b>Grilled Chicken Burger</b>	<b>\$19.50</b>
Grilled chicken breast, lettuce, tomatoes, cheese and horse radish mayo on a bap roll	
<b>Grilled Beef Burger with the Lot</b>	<b>\$19.50</b>
Bacon, beetroot, pineapple, cheese, tomato, lettuce, caramelised onion and mustard aioli on a bap roll	
<b>The Beach Club Steak Sandwich</b>	<b>\$20.00</b>
Scotch fillet, tomato, cheese, caramelised onion, fried egg, aioli, lettuce on Turkish bread	
<b>Roasted Eggplant Burger (V)</b>	<b>\$18.00</b>
Eggplant with grilled haloumi, lettuce and tomato with humus served on bap roll	
All burgers are served with steakhouse chips (GFO)	

## Mains

<b>Panko Crumbed Chicken Supreme</b>	<b>\$27.50</b>
Chicken Supreme filled with ham, cheese and garlic butter served with mash and green beans	
<b>Prawn, Crab and Spinach Linguine</b>	<b>\$28.50</b>
Served with cherry tomato, chilli, garlic, shallots and olive oil	
<b>Beef Cheek Massaman Curry (GF)</b>	<b>\$28.50</b>
Mild coconut based Thai curry served with steamed rice and rice poppadom	
<b>Port Lincoln Black Mussels (GFO)</b>	<b>\$24.50</b>
Mussels served in a chilli, tomato and bacon sauce with shoestring fries	

## From The Char Grill

<b>Grain Fed Rump Steak 250gms</b>	<b>\$24.50</b>
<b>Flank Steak 250gms</b>	<b>\$26.50</b>
<b>Grain Fed Angus Scotch Fillet 300gms</b>	<b>\$34.50</b>
<b>O.P Rib Eye Steak 400gms</b>	<b>\$44.50</b>

All steaks listed above are served with roasted herb chat mash potatoes and seasonal vegetables or chips and salad with balsamic dressing  
Choice of caramelised onion, pepper or creamy mushroom sauces

<b>Pork Ribs Full</b>	<b>\$38.50</b>
<b>Half Rib</b>	<b>\$28.50</b>
<b>Rib and Rump</b>	<b>\$35.50</b>

Ribs, Ribs and Rump are served with chips and salad

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# Waters Edge

Select a fish and then choose a garnish from below

## Fish Varieties

Flathead Fillets – Fried	<b>\$25.50</b>
NZ Ora King Salmon – Grilled	<b>\$29.50</b>
Barramundi Fillet – Grilled or Fried	<b>\$25.50</b>
John Dory Fillet – Grilled	<b>\$26.50</b>

## Garnish Choices

- Chips and garden salad with tartare sauce
- Asian salad, rice vermicelli with lime chilli and coriander dressing
- Mash and seasonal vegetables with hollandaise sauce
- Spiced Sri Lankan coconut curry and rice

# The Beach Club Seafood Platters

Served with chips, garden salad, lemon, harissa mayo and tartare sauce

**Platter for One** **\$49.50**

**Cold:** Sydney rock oysters, cooked prawns, smoked salmon

**Hot:** Cajun spiced squid, grilled John Dory fillet, beer battered flathead, marinated octopus

**Platter for 2** **\$99.00**

Double the platter for one

# Sides

**Steakhouse Chips OR Shoestring Fries** **\$7.00**

Served with aioli

**Spicy Wedges** **\$8.00**

Served with sour cream and sweet chilli sauce

**Garden Salad** **\$6.00**

**Seasonal Vegetables** **\$7.00**

**Roasted Chat Potatoes** **\$6.00**

**Steamed Rice** **\$6.00**

**Add sauce – Mushroom, Pepper, Caramelised Onion, Aioli** **\$2.00**

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# Kids Menu

<b>Grilled Fish Fillet</b>	<b>\$10.00</b>
Served with chips and salad garnish	
<b>Chicken Strips</b>	<b>\$10.00</b>
Served with chips and salad garnish	
<b>Pasta</b>	<b>\$10.00</b>
Served with napolitaine sauce and parmesan cheese	
<b>Mini Cheese Burger</b>	<b>\$10.00</b>
Served with chips	
<b>Kids Ice Cream</b>	<b>\$3.50</b>
Served with selection of chocolate, caramel and strawberry topping	

# Desserts

See our dessert selection in our cake display.  
All served with ice cream or whipped cream.

## How Does The Ordering System Work at The BeachGrill?

### Beverages

Please order at the BeachGrill counter from the wine list supplied on table.

There is a limited selection of wines, bottled beers, ready to drink spirits and soft drinks at the BeachGrill service counter. Wine list supplied on table.

For a more comprehensive selection of tap/bottled beers, spirits, liqueurs and soft drinks please proceed to the bar to place your order.

### Food

Order and pay for your meal/s at the BeachGrill counter. When ordering please state your table number to the waitstaff. When your meal/s are ready, they will be delivered to your table.

If you are eating elsewhere in the Club, place your order at the BeachGrill counter, and you will receive an automatic buzzer which you take with you. When your meal is ready your buzzer will make a noise and vibrate. Please come to the BeachGrill counter to receive your meal.

To enable you and your guests to all eat at the same time, we recommend that you order and pay for your meal as one group.

For large bookings of 30 or more, set menus can be discussed with our catering team. To ensure a smooth service we prefer to book groups of 30 or more early in a service period at 12pm or 6pm feel free to ask your waitstaff for details.

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