

## appetisers

<b>Chips, aioli</b> (gf, v)	\$11
<b>Prawn toast, mayo,</b> 4pc <b>\$14</b> chilli, lime	
<b>Sourdough garlic bread,</b> \$16 house garlic butter (v)	
<i>Add mozzarella</i>	\$2
<b>Korean sweet chilli</b> \$19 <b>boneless chicken,</b> crushed peanuts, sesame seeds	
<b>Crispy calamari,</b> pickled \$19 beetroot, shredded cabbage, snow pea tendrils, garlic aioli (df, gf)	
<b>Marinated mixed olives,</b> \$12 dill, fresh chilli (df, gf, ve)	
<b>Lotus chips,</b> tomato salsa, \$14 guacamole, dill oil, fried shallot (df, gf, ve)	
<b>Salmon carpaccio</b> – fresh \$25 salmon, spring onions, wasabi, micro shiso, house dressing (df)	
<b>Corn ribs,</b> parmesan, 4pc \$15 lime (gf, v)	
<b>Karaage fried chicken,</b> \$19 cabbage slaw	

## burgers & sandwiches

*All served with chips*

<b>Fried chicken burger</b> – shredded cabbage, pickled daikon, coral lettuce, milk sesame bun, sweet chilli sauce	\$25
<b>Beach royale burger</b> – wagyu beef patty, bacon, cheese, coral lettuce, tomato, gherkin, onion, milk sesame bun, house signature sauce	\$26
<b>Truffle hustle burger</b> – mushroom patty, American cheese, shredded cabbage, pickled onion, milk sesame bun, aioli (v)	\$28
<b>Steak sandwich</b> – tender steak, coral lettuce, coleslaw, onion, mayo, toasted sourdough	\$28
<b>Soft shell crab burger</b> – pickled onion, shredded cabbage, snow pea tendrils, milk sesame bun, aioli, tomato relish, house signature sauce	\$32
<b>add ons</b>	
Extra patty	\$8
Bacon   Gluten free bun	\$3

## salads & bowls

<b>Poke salad bowl</b> – brown rice, Spanish onion, edamame, cherry tomato, shredded cabbage, shallot flakes, house chilli yuzu dressing (gf, ve)	\$18
<i>Add salmon sashimi, grilled chicken or prawn</i>	\$6
<b>Pumpkin salad</b> – roasted pumpkin, broccolini, mixed roast vegetables, ricotta, crushed peanuts, green goddess dressing (v)	\$24
<b>Crispy noodle salad</b> – crispy noodles, wombok, capsicum, Spanish onion, carrot, cherry tomato, fried shallots, snow pea tendrils, house chilli yuzu dressing (v)	\$20

## mains

<b>Chow mein</b> – egg noodle, bok choy, bean sprouts, green beans, capsicum, spring onion, fried shallot <i>(df, v)</i>	\$22
Add grilled chicken or prawn	\$6
<b>Spicy fried rice</b> – fried egg <i>(v)</i>	\$19
Add grilled chicken or prawn	\$6
<b>Tempura prawn noodles</b> – cold soba, spring onion, wasabi	\$24
<b>Fish n' chips</b> – beer battered barramundi, chips, mixed salad, house lemon dressing, house tartare	\$28
<b>Miso glazed barramundi</b> – bok choy, roast chat potato, lemon <i>(df)</i>	\$32
<b>BBQ baby back pork ribs</b> – 2pc slaw baos	\$32
<b>280g porterhouse</b> – grilled cos lettuce, lemon dressing, roast chat potato, house chimichurri <i>(df, gf)</i>	\$38

3 – 5PM DAILY

## \$10 bites

Karaage chicken bites  
Lotus chips & guacamole  
Korean chicken bites  
Garlic bread  
Edamame  
Mixed olives  
Beef tacos

## kids \$14

All served with chips, drink and ice cream

Fish n' chips *(df)*

Chicken nuggets *(df)*

Mozzarella sticks *(v)*

## desserts

**Mochi** – vanilla ice cream mochi balls, mango cherry compote, mint *(v)* 4pc \$15

**Churros** – vanilla ice cream *(v)* 4pc \$16

*(df) Dairy free, (gf) Gluten free, (ve) Vegan, (v) Vegetarian*

*Menu items subject to change according to seasonality and availability. One bill per table.*

*Please note there's a Sunday and public holiday surcharge.*