

## beachside eats

### all day breakfast

**choice of eggs:** fried or scrambled,  
bacon, tomato, hash brown can be G 19  
add avocado, sausage, mushrooms + 3 each

### snacks

**chips,** aioli V,D can be Veg 8

**sweet potato fries,** sweet chilli sauce,  
sour cream V can be D & Veg 9.50

**mezze plate,** aubergine hommus,  
primavera vegetables, house-made salami,  
fetta, croute, baby leaves can be V 22

### classics

panko crumbed **chicken breast schnitzel,**  
chips, salad, gravy 20  
add **parmigiana** + 4

beer battered **flathead fillets,** chips,  
salad, tartare, fresh lemon 19

### stone baked pizzas

napoli sauce, **three cheese:** goats cheese,  
parmesan & mozzarella v 19

napoli sauce, **house-made salami** 22

napoli sauce, double **smoked ham, pineapple** 22

### salads

**greek** salad

tomato, olives, fetta, cucumber, red onion,  
oil & lemon dressing G,V can be D & Veg 16

**caesar** salad

cos lettuce, smokey bacon, sourdough  
croutons, anchovies, parmesan can be G 18

add **grilled chicken breast** + 5 or **Prawns** + 8

### burgers & sandwich

served with chips

**bacon, lettuce, tomato**

on toasted turkish bread 18  
add avocado + 3

**steak sandwich,** salad,  
caramelised onion jam D 22

grilled **vegan burger,** leaves,  
tomato, onion relish, avocado v, veg 19

**NOAH'S beef burger,** bacon, cheese,  
pickles, american mustard mayo 19

We are unable to split bills, thank you for your understanding

A surcharge of 10% applies on all Public Holidays  
Payments made by Credit Card incur a Surcharge

**G** - Gluten Free **D** - Dairy Free **V** - Vegetarian **Veg** - Vegan  
**xvoo** - Extra Virgin Olive Oil

Although every possible precaution has been taken to  
ensure that menu items provided are allergen free,  
certain items may still contain traces of allergic ingredients  
as they are prepared in facilities that also process milk,  
egg, gluten containing products, lupin, fish, crustacean,  
soybean, sesame seeds and nut products.

Sep 20



Lunch & Dinner

Lunch ONLY Special  
2 Course \$49 - 3 Course \$56

Oysters not included,  
Entertainment M/ship offer not applicable

## Bread

### Warm Sour Dough(2) 8

Garlic & Chive Butter v  
or  
XVOO, Balsamic Glaze D,V,Veg

## Entrée

### Natural Oysters,

Fresh Lemon (1/2 Doz) G,D 22

**Kilpatrick Oysters**, Smoked Bacon,  
Worcestershire (1/2 Doz) G,D 24

**Soy & Wakame Oysters** (1/2 Doz) G,D 24

### Seafood Chowder

'New England Style'

Fresh Smoked Cod, King Prawns,  
Scallops, Baby Clams, Cream G 22

**Cauliflower Gnocchi**, Parsnip Puree,  
Crispy Kale, Chermoula D,G,V,Veg 19

### Tuscan Grilled Prawns,

Shellfish Pilaf, Baby Spinach,  
Bisque G 25

**Lamb Belly**, Aubergine Hummus,  
Blistered Tomato, Fine Herbs G,D 22

**Dusted Squid**, Salt and Vinegar Nori,  
Sambal Kewpie, Mizuna G,D 18

## Sides

**Garden Salad** G,D,Veg 8

**Seasonal Vegetables**,  
xvoo, lemon zest G,D,Veg 8

**Chips**, Aioli V,D can be Veg 8



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Menu items may change due to seasonal availability.

## Mains

**Market Fish** Pan Fried,  
Quinoa Stuffed Tomato, Asparagus,  
Citrus Beurre Blanc G 38

**Confit Duck Maryland**, Korean Glaze,  
Rice Noodle Crepe, Bok Choy G 36

**Beef Fillet**, Salt Baked Chats,  
Glazed Baby Carrot, Veal Jus G,D 43

**Pork Loin Cutlet**, Colcannon Croquette,  
Purple Kalette, Pink Peppercorn Jus 36

**Banana Blossom Tortellini**, Shallot,  
Tempura Mushroom, Soy Jus D,V,Veg 29

*pre order or subject to availability*

### Seafood Tower for Two

Natural Oysters, Dusted Baby Squid,  
Line Caught Market Fish, Prawns,  
Scallops, Beer Battered Fries,  
Seasonal Salad, Melon D, can be G 99

## Dessert

**Pumpkin Panna Cotta**, Kataifi Pastry,  
Pumpkin Marmalade, Pepita Praline v 16

**Lemon & Coconut Parfait**,  
French Meringue, Sable Crumb G,D,V,Veg 16

**Triple Chocolate Brownie**,  
Liquid Baileys Cheesecake, Vanilla Bean  
Ice cream, Honeycomb G,V 16

**Poached Pear & Berry Crumble**,  
Malt Ice Cream, Pouring Cream G,V 16

**Cheese**, Marinated Figs, Dried Fruit,  
Quince Paste, Lavosh Crackers V, can be G 18

## Tea & Coffee

### Pot of Loose Leaf Tea 5

Earl Grey, Peppermint, English Breakfast,  
Green Sencha, Chamomile, Chai

**Espresso Coffee** Cup 4.5 Mug 5.5  
Cappuccino, Flat White, Latte, Long Black,  
Short Black, Macchiato  
Flavoured  
Vanilla, Caramel, Hazelnut +1  
Extra Shot +.50

**Chai Latte 5**  
**Hot Chocolate 5**  
**Mocha 5**

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