

Terrigal BEACH HOUSE

 @TERRIGAL_BEACHHOUSE

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#TERRIGALBEACHHOUSE

LIGHT BITES

GARLIC BREAD (V)	\$12
Add cheese	\$2
Add cheese and bacon	\$4.5
PUMPKIN ARANCINI (VE, GF)	\$18
With vegan aioli	
SALT AND PEPPER SQUID (GF)	\$22
With green chilli mayo and fresh lemon	
TRIO OF DIPS AND OLIVES (V)	\$28
Tzatziki, hummus, sundried tomato pesto, marinated olives with crusty bread	
Add sliced roast beef and smoked salmon	\$15
BRISKET BITES	\$22
Slow braised beef brisket served on a bed of cheesy mash with jus	
SPICY SEARED TUNA 🍷	\$26
With chilli lime turmeric dressing	

SALADS

CAESAR SALAD (V)	\$24
Crispy cos lettuce, pancetta, poached egg, garlic croutons topped with parmesan	
PUMPKIN AND HALLOUMI SALAD (V)	\$26
Roasted butternut pumpkin with crispy kale, halloumi and maple Dijon mustard	
SALAD ADD-ONS	
Add chicken, prawns or cured salmon	\$8

TO SHARE

HOT SEAFOOD PLATTER	\$150
(SERVES 2)	
Whole lobster mornay, garlic chilli potted prawns, fried fish, Greek style octopus, grilled market fish, oysters Kilpatrick, salt and pepper squid, garden salad, hot chips and a selection of condiments	
COLD SEAFOOD PLATTER	\$135
(SERVES 2)	
Blue swimmer crab, Australian tiger prawns, whole lobster with preserved lemon and parsley, salmon mousse, natural oysters, crusty bread, garden salad, lemon and a selection of condiments	
SHARED ROAST	\$65
(SERVES 2)	
Half lamb shoulder served with roast potatoes, braised cabbage, honey roasted carrot and parsnip, broccolini, mint sauce and gravy	

FROM THE GRILL

All served with choice of chips and salad or mash and vegetables, and choice of sauce	
MARINATED CHICKEN BREAST	\$30
With a housemade lemon and thyme marinade	
SCOTCH FILLET	\$55
300g Riverina scotch fillet	
STRIPLOIN	\$44
250g Riverina striploin	

SEAFOOD

OYSTERS	1/2 DOZEN	DOZEN
NATURAL (GF, DF)	\$30	\$60
Served with a sherry mignonette		
KILPATRICK (GF, DF)	\$34	\$68
Served with Worcestershire, shallots, parsley and bacon		
BUCKET OF PRAWNS		\$40
500g fresh Australian prawns served with cocktail sauce and lemon		
GRILLED MARKET FISH (GF)		\$36
With roast potatoes, grilled kohlrabi and a red pepper emulsion		
GRILLED ATLANTIC SALMON FILLET (GF)		\$36
With broccolini, mash and a lemon parsley butter		
SINGAPORE CHILLI PRAWNS 🍷		\$36
Served in spicy sauce with crusty sourdough		
CHILLI PRAWN AND LEMON LINGUINI		\$38
With garlic and chilli infused extra virgin olive oil and parsley		

SIDES

BOWL OF FRIES (V, VEA)	\$12
Served with a side of aioli	
HOUSE SALAD (V, GF)	\$12
Mixed lettuce, tomatoes, onion, fetta and lemon vinaigrette	

SAUTÉED GREENS (V)	\$12
MASH POTATO (V)	\$12

SAUCES

DIJON SAUCE (GF)	\$3
GRAVY (GF)	\$3
MUSHROOM GRAVY (GF)	\$3
PEPPER GRAVY (GF)	\$3

BEACH HOUSE CLASSICS

BEACH HOUSE BEEF BURGER	\$26
Beef patty with tomato, cheddar cheese, lettuce, smoky tomato mayonnaise on a toasted milk bun, served with chips	
Add bacon	\$2
SOUTHERN FRIED CHICKEN BURGER	\$26
Fried chicken breast with slaw, pickled red onion and chipotle mayonnaise on a toasted milk bun, served with chips	
Add bacon	\$2
<i>GF bun available on request</i>	ADD \$3
FULL RACK OF PORK RIBS	\$50
Marinated pork ribs with house made slaw and chips	
CHICKEN SCHNITZEL	\$26
Panko crumbed chicken schnitzel, house salad, chips, gravy and lemon	
Add parmigiana topper	\$6
BEACH HOUSE FISH TACOS (3) 🌶️	\$23
Battered flathead with slaw, rocket and spicy mayo	
BRISKET TACOS (3) 🌶️	\$23
Slow braised brisket topped with slaw, coriander and spicy mayo	
FISH AND CHIPS	\$27
Battered white fish fillet served with house salad, chips, tartare sauce and lemon	
STUFFED EGGPLANT (V)	\$24
Roasted eggplant stuffed with confit tomato, carrots and kale, topped with feta panko crumb and served with beetroot hummus and quinoa	

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HAM AND CHEESE PIZZA	\$16
SPAGHETTI BOLOGNESE	\$16
CHICKEN TENDERLOINS WITH CARROT BATONS AND CHIPS	\$16
BATTERED FISH WITH CARROT BATONS AND CHIPS	\$16
All kids meals come with free drink and ice cream	

PIZZA

MARGHERITA (V)	\$24
Fior di latte mozzarella, bocconcini and basil on a Neapolitan sauce base	
GAMBERO	\$28
Prawns, chilli, prosciutto, fetta and rocket on a Neapolitan sauce base	
MOROCCAN CHICKEN	\$27
Moroccan spiced chicken, mozzarella cheese, sundried tomatoes and pimentos, topped with fetta mint yoghurt on a Neapolitan sauce base	
DIAVOLA	\$27
Pepperoni, kalamata olives and mushrooms on a Neapolitan base	
HOT HONEY AND PEPPERONI 🌶️	\$26
Pepperoni, house made chilli honey and mozzarella cheese on a Neapolitan base	
GARDEN HARVEST (V)	\$26
Roasted pumpkin, spinach, ricotta and crispy kale on a Neapolitan base	
<i>GF bases available on request</i>	ADD \$3

DESSERTS

STICKY DATE PUDDING (V)	\$16
Warm sticky date pudding served with butterscotch sauce and vanilla ice cream	
BROWNIE SUNDAE (V)	\$16
Warm chocolate brownie chunks with vanilla ice cream, cream and chocolate sauce	
CARAMEL FUDGE SLICE (V)	\$16
With toasted hazelnut crumb and vanilla ice cream	

V = Vegetarian VE = Vegan 🌶️ = Chilli

GF = Gluten Free DF = Dairy Free VEA = Vegan Option Available

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate these needs, we cannot guarantee that our food will be completely allergen free. Our menus cannot be modified or varied. A 10% surcharge applies to public holidays. A 1.9% credit card surcharge applies.

