

Welcome to the beef + beach

ANTIPASTO & SEAFOOD BOARDS

Antipasto w oil & salt crusted panini bread

local Salumi cured meats w Australian cheddar,
French farmhouse brie, oven roasted fennel olives
w balsamic vinegar/extra virgin olive oil,
& roasted red pepper macadamia nut dip

Seafood Board

in house marinated black mussels, fresh king prawns,
NZ king salmon gravlax & fresh pacific oysters

MAINS

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans,
honey roasted carrots & pepper sauce

Flame grill portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet 260g

truffled shallot & potato gratin, buttered macadamia
crusted gourmet mushrooms, seared asparagus
& madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg,
olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Crisp polenta cake

w baked pecorino cauliflower & zucchini gratin,
baby spinach, marinated cherry tomatoes, goats
cheese & roasted red pepper sauce

\$59 per person

Please ask for our dessert & cheese menu

Full wine, beer, spirit & cocktail list available

