

BREADS

Oven baked crispy home-style garlic bread – 9

Crusty oven baked panini bread – 11.5
olive oil balsamic & macadamia roasted pepper dip

Slow oven roasted fennel & herb olives in a bowl – 6

STARTERS

Local rabbit & bangalow sweet pork terrine – 24
crispy panini croutes, roasted pistachio nuts & sweet cumberland sauce

Cured NZ King salmon board (gravlax) – 28
in-house beetroot & gin cured salmon, turkish roll, horseradish cream, fig chutney, cornichons, sliced eshallots, capers, fresh lemon & baby herbs

Antipasto board w crusty oven baked panini bread – 28
old style cured local meats, smooth Australian cheddar, creamy farm house double brie, slow oven roasted fennel & herb olives, aged Modena balsamic vinegar & extra virgin olive oil

Fresh oysters sourced from the best growers in Australia
natural w fresh lemon – 18 34
kilpatrick - worcestershire sauce & double smoked rasher bacon – 20 38
tuscan baked - mascarpone cheese, fresh herbs & lemon zest crust - 20 38
crumbed, tonkatsu sauce, Japanese mayonnaise & pickled ginger - 22 42

Daily selected market fresh Sashimi – mp
pickled ginger, soy sauce & wasabi

Creamy seafood chowder w crispy bread – 22
(we recommend no main size chowder as it is full flavoured)
smooth potato, cream & fish stock puree, fresh local prawn, scallop, squid, fish & spring onions

STARTERS FROM THE JOSPER – DESIGNED TO SHARE

Garlic marinated squid - 16
w harissa spiced aioli & fresh lemon

Grilled octopus tentacles – 18
w steamed kipfler potatoes & side of black olive tapenade

Caramelised garlic scallops - 24
w fresh lemon

Garlic seared prawns - 22
local Australian prawns

Grilled butterflied sardine fillets - 16
w orange reduction, breaded herb crumb

Seared Rodriguez chorizo - 14
w caramelised eshallots & sweet red grapes

SALADS

Ceasar Salad – 20
fresh cos lettuce, crispy bacon, garlic croutes, egg, parmesan cheese & lemon garlic dressing w chicken – 24

Caramelized pear & crispy pancetta salad – 22
rocket, asparagus, goat cheese, eshallots & olive oil balsamic dressing w chicken – 26

Thai coconut chicken salad – 24
coconut poached chicken breast, fresh coriander, mint & basil, eshallots & red peppers, roasted peanuts & a fresh chilli, lime, garlic coconut sauce

Cider braised pork belly salad – 24
braised & seared bangalow sweet pork on salad of fresh apple, pickled red cabbage, fresh coriander, sweet fig chutney, caramelised onion & desoto vinaigrette

SEAFOOD

Fresh black chilli mussels & crispy garlic bread – 28
tomato chilli sauce, fresh basil & olive oil

Fresh local snapper & king prawn pie - 44
a smooth chive, tarragon fish veloute w flaky butter puff pastry

Crustacean of the day in garlic mustard parsley butter - mp
chef's suggestion – garnish g

Lobster tail Jospers seared in creamy garlic sauce – mp
w fresh lemon

Jospers fired fish of the day – mp

POULTRY & GAME

280g crispy skin chicken breast - 38
brie & pine nut filled

350g portuguese Jospers fired boneless half chicken - 34
fresh lemon

220g crispy skinned duck breast - 39
sous vide, seared medium rare to medium / Cooked chef's preference

300g confit duck leg – 36
two legs - 48
chef's suggestion – garnish f

220g kangaroo loin fillet marinated in rosemary, garlic & chilli - 36
sous vide, Jospers fired rare to medium rare / cooked chef's preference

PORK

250g pork & fennel sausage – 26
Salumi Italian style handmade

280g pork scotch fillet steak – 34
local farmed sweet pork / medium to medium well

350g pork rib cutlet w crackling - 36
local farmed sweet pork / well-rested medium to medium well

LAMB

320g lamb rump – 36
Thomas Foods Supreme (TFS) / medium rare to medium well

420g double loin t-bone – 34
TFS / medium rare to medium well

400g-800g King lamb rack – 8 per 100g
TFS / sous vide, Jospers fired / medium rare to medium well

ADDITIONS - order any Jospers starters as a side for yourself or to share with your main & create your own reef & beef...

How to mix it up – order a meal w garnish served meat board to share, a separate garnish, a starter or 2 & a side. A great way to try lots of different options....

GARNISH OPTIONS – all meats on this page have a garnish from below included (excludes mussels, snapper prawn pie & American ribs)

- a_** chips or chats or mash or vegetables or fresh garden salad (choose any 2) w/ pepper, mushroom, gravy, béarnaise, port jus, blue cheese, creamy garlic or red pepper (choose 1)
b_ creamy paris mash, pancetta wrapped beans, honey roasted baby carrots & béarnaise sauce
c_ truffled shallot & potato gratin, buttered macadamia crusted gourmet mushrooms, chargrilled asparagus spears & madeira port jus
d_ crispy polenta, baked pecorino cauliflower & zucchini gratin, buttered brocolini & roasted red pepper sauce
e_ roasted rosemary kipfler potatoes, warm beetroot, parsley, green bean, walnut salad & blue cheese sauce
f_ sticky duypuy lentils, crisped pancetta lardons, sour cherries, silver beet & rich sauce
g_ preserved lemon risotto, Jospers roasted peppers, confit fennel & green Sicilian olives w salsa verde

Customer Notice – on public holidays a 10% surcharge will be included on your bill, thank you.

BRAISES & RIBS

200g braised beef cheek – 36
Premium grain fed
chef's suggestion – garnish f

Rosemary pepper braised lamb shank – 36
chef's suggestion – garnish c

Sticky BBQ pork spare ribs & beef short ribs – American Style – 48
spiced potato wedges, sour cream & guacamole w fresh lime
extra ribs– per serve (only when ordering this dish) – 22

BEEF

300g rump steak – 28
Angus Pure / grass fed / medium rare to medium well

300g porterhouse steak - 34
Angus Pure / grass fed / blue to medium

420g dry aged porterhouse steak on the bone – 54
JBS Swift /5 weeks / grain fed / rare to medium

250g scotch fillet – 38
Barcoo beef / grass fed / rare to medium well

500g-700g ribeye on the bone – 9 per 100g
Barcoo / grass fed / medium rare to medium well

200g fillet steak – 39
Angus Pure /grass fed / blue to medium well

WAGYU

250g rump cap wagyu steak – 44
Kobe / 400 day grain fed / 6+ marble score / rare to medium well

350g wagyu porterhouse steak – 89
Master Kobe / 500+ grain fed / 9-10 marble score / rare to medium well

350g scotch fillet wagyu – 59
Darling Downs 400 day grain fed / 4+ marble score / rare to medium well

SHARE MEAT BOARDS

Choose any meats from this page & ask for them to be served share meat board style in the middle of the table.
You will be charged the price of the meat/dish you choose & the garnish chosen by each person will be served to them on a main plate.
Any additional meats may be added at an adjusted price.
Please ask your wait staff to explain more....

PUB STYLE

Moroccan spiced grilled chicken breast burger & chips – 22
bacon, lettuce, tomato, cheese, guacamole & mayonnaise

Angus pure fillet burger & chips – 22
lettuce, tomato, cheese, onion tomato relish, garlic & pesto aioli

Wagyu beef burger w steak fries – 26
seared wagyu & bacon pattie, fresh rocket, battered onion rings, smoked eggplant chutney, Jospers dried tomatoes, cheddar cheese & garlic aioli

Beer battered fish & chips – 26
fresh garden salad, caper aioli & lemon

Chicken parmigiana & chips – 28
napoli sauce, shaved leg ham, mozzarella cheese, fresh salad & lemon

VEGETARIAN

Roasted beetroot & rosemary kipfler potato salad - 24
spinach, green beans, walnuts, pear, fresh parsley, goats cheese & lemon olive oil dressing

Crisp polenta cake – 26
w baked pecorino cauliflower & zucchini gratin, baby spinach, cherry tomatoes, goats cheese & roasted red pepper sauce

Crispy parmesan risotto cake – 28
w caramelised pear, asparagus & rocket salad & blue cheese sauce

SIDES

Garden salad – 6
tomato, cucumber, capsicum, spanish onion & seeded mustard dressing

Rocket & parmesan salad – 6
balsamic dressing

Mixed vegetables – 9
cauliflower, broccoli, carrots, zucchini, snow peas w olive oil & parsely

Chat potatoes – 6
crispy fried & salted

Mash potatoes – 6
creamy paris mash

Beer battered onion rings - 8
w harissa aioli

Chips – 8
garlic aioli, gravy or tomato sauce

Wedges – 8
sweet chilli & sour cream

Main garnish – 18
any main garnish as a side

JOSPER CHARCOAL GRILL

Originating from Spain, Jospers has been around for 80 years producing high quality charcoal fired char grill ovens. Using no electricity or gas, the charcoal heats the heavy steel oven up to 500 degrees celsius. This allows all sorts of meats to be cooked very fast for a shorter time keeping in all the moisture making the food super juicy, the rendering fats drip onto the charcoal creating delicious smoky flavours that permeate up into the meat. The flavour is a reminder of years past you can smell the timber aroma in the food. Some of the most well-known chefs that use a Jospers are Heston Blumenthal, Gordon Ramsey & Jamie Oliver. There are some Jospers in Melbourne one is at Donovans in St Kilda. Brisbane has 2 Jospers & NSW has only 1 to date & that is here at the beef + beach, we love to keep improving what we do....

As you can see we are in good company may you enjoy the difference of our food cooked in the Jospers.....Be sure to tell all of your friends about it!

DESSERTS & CHEESE

Please ask wait staff for daily options & cheese selection



STEAK & SEAFOOD
beef+beach
lennox head