

## BREADS

Oven baked crispy home-style garlic bread – 9

Crusty oven baked panini bread – 12

olive oil balsamic, hommus & macadamia roasted red pepper dip

In-house daily baked chefs zucchini bread – 12

w fruity tomato chutney, onion jam & goats cheese cream

Bowl of slow oven roasted fennel & herb olives – 6

## STARTERS

Mozzarella filled Aruncini – 18

crispy w a sweet roasted red capsicum sauce & rich blue cheese puree

Blackmores full blood 9+ Wagyu Japanese beef plate – 32

rare sliced wagyu, salted onions, rich sauce, cucumber, ginger & fried shallots

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

Fresh seafood share plate – 44

natural oysters, fresh bug tail, marinated black mussels, hot smoked NZ king salmon, fresh prawns w crusty panini, cocktail sauce & lemon

Antipasto board w oil, crusty oven baked panini bread – 28

cured local meats, in-house pork terrine, Australian cheddar, creamy farmhouse 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 a side champagne mignonette & 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 – 24

pickled ginger, soy sauce & wasabi

Ceviche of market fresh fish – 26

Served with crispy sesame rice wafers, flavour changes daily see specials

## STARTERS FROM THE JOSPER – DESIGNED TO SHARE

Josper starter special - mp

see specials board & ask your wait staff

Seared Rodriguez chorizo - 14

w caramelised eshallots & sweet red grapes

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 - 20

w fresh lemon

Garlic seared prawns - 22

local Australian prawns

## SALAD PLATES

Cumin charred pumpkin w pickled vegetables & garden herbs – 24

dutch fetta cream, rocket, pickled carrots & radish, fresh basil, parsley  
w toasted nuts & seeds / w warm smoked chicken – 28

Sweet roasted pear w grilled Mt Warning double smoked rasher – 24

rocket, confit asparagus, goat cheese puree, caramelised eshallots & olive oil balsamic dressing / w warm smoked chicken – 28

Thai coconut chicken – 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 – 24

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

## LIGHT MEALS

Creamy seafood chowder w crispy bread – 22 (one size only)

smooth potato, cream & fish stock puree, fresh local prawn, scallop, squid, fish & spring onions

Moroccan spiced grilled chicken breast burger & chips – 22

bacon, lettuce, coleslaw, tomato, cheese, guacamole & harissa aioli

Angus pure fillet burger & chips – 22

lettuce, tomato, cheese, onion tomato relish, garlic & pesto aioli

Wagyu beef burger & chips – 26

seared wagyu pattie, fresh rocket, tomato, battered onion rings, smoked eggplant & semi dried tomato chutney, cheddar cheese & garlic aioli

Beer battered fish & chips – 26

fresh garden salad, coleslaw, caper aioli & lemon

Chicken parmigiana & chips – 28

napoli sauce topped, 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 puree & lemon olive oil dressing

Crisp polenta cake – 28

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

Roasted cumin pumpkin w dupuy lentils & vegetables (Vegan) – 32

w pickled carrots, confit asparagus, hommus & toasted seeds

## SIDES

Garden salad – 8

tomato, cucumber, carrot, capsicum, spanish onion, radish, parsley & seeded mustard dressing

Rocket & parmesan salad – 8

balsamic dressing

Cesar side salad – 12

cos lettuce, crispy bacon & croutes, egg, parmesan & lemon garlic dressing

Mixed vegetables – 9

Selection of seasonal vegetables tossed in olive oil, salt & pepper

Sweet potato chips – 8

crispy fried & paprika salted

Mash potato – 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

## JOSPER CHARCOAL GRILL

Originating from Spain, Josper 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 Josper are Heston Blumenthal, Gordon Ramsey & Jamie Oliver. There are only a handful of Jospers in Australia to date, 1 of them here at the beef and 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 Josper.....Be sure to tell all of your friends about it!

## DESSERTS & CHEESE

Please ask wait staff for daily options & cheese selection

Customer Notice – on public holidays a 10% surcharge will be included on your bill



## 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 Jospier seared in creamy garlic sauce - mp  
w fresh lemon

Jospier fired fish of the day - mp

## POULTRY & GAME

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

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

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

300g confit duck leg - 34  
two legs - 48  
chef's suggestion - garnish f

220g kangaroo loin fillet marinated in rosemary, garlic & chilli - 36  
Jospier fired & served 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

350g lamb rump - 36  
pasture fed flavour / medium rare to medium well

420g double loin t-bone - 34  
pasture fed flavour / medium rare to medium well

450g lamb rack - 38  
pasture fed flavour / medium rare to medium well

## ADDITIONS

order any Jospier 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 as they do not require a garnish)

All garnishes can be ordered separately as a meal or side - 18

**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, Jospier roasted peppers, confit fennel & green Sicilian olives w salsa verde

**h\_** sweet potato chips w an heirloom tomato, garden leaves, pickled purple eshallots, lemon & olive oil dressed salad w side roasted garlic aioli

## 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 sweet potato chips, sour cream & guacamole w fresh lime  
extra ribs- per serve (only when ordering this dish) - 22

## BEEF STEAKS TRADITIONAL

300g rump steak - 28  
Barcoo Bangalow / grass fed / medium rare to medium well

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

250g scotch fillet - 38  
Barcoo Bangalow / grass fed / rare to medium well

200g fillet steak - 39  
Organic obe / grass fed / blue to medium well

Steak of the week - mp  
see specials board & ask your wait staff

## BEEF STEAKS ON THE BONE

420g dry aged porterhouse steak on the bone - 48  
5 weeks dry aged / grain fed / rare to medium

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

## WAGYU STEAKS

250g rump cap wagyu steak - 44  
Australian Black Angus / 420 day grain fed / 6+ marble score / rare to medium well

350g scotch fillet wagyu - 59  
Australian Black Angus / 420 day grain fed / 6+ marble score / rare to medium well

Wagyu steak special - mp  
see specials board & ask your wait staff

## SHARE MEAT BOARDS

Choose any meats from this page & ask for them to be served "share meat board style" down the middle of the table. The garnish chosen by each person will be served to them on their own main plate. You can then carve your own meats & serve the amount you desire. Any additional meats or garnishes may be added at an adjusted price. Please ask your wait staff to explain more....

