

# The Beach House

## Entrée

Oven baked cob loaf served with garlic & herb butter and semi-dried tomato butter

\$9.50

Bouillabaisse soup, fresh seafood served in a saffron, tomato and seafood broth  
served with crusty bread

\$14.90

Half shell scallops with duck confit and sweet corn puree

\$15.90

Antipasto plate - a selection of meat, seafood, cheese and char-grilled  
vegetables accompanied with crusty bread

\$16.50

Vegetarian tasting plate - Chefs selection of individual house made delights

\$16.50

Crispy soft shell crab with ouzo and tomato jelly, cucumber puree and Persian fetta

\$16.90

Pumpkin and ricotta filled crepes with a roasted red pimento sauce

\$14.90

Marinated quail with roasted almonds, crispy sage upon buttered leek finished with its own jus

\$15.90

## Mains

Oven roasted rack of lamb upon carrot puree, braised leek and baby spinach finished with rosemary jus.

\$34.90

Eye fillet steak (250-300g) served with a crispy kipfler stack, finished with a roasted garlic, caramelized shallot and red wine jus

\$37.90

Thai yellow curry with wok tossed tofu, bok choy, bean shoots and baby corn accompanied with fragrant jasmine rice

\$28.50

Potato gnocchi with pan seared local scallops, chorizo sausage, baby spinach finished with baked scampi and seafood, saffron butter sauce.

\$30.90

Market fresh fish upon cauliflower puree, blue swimmer bisque, king prawn remoulade and baby cress.

\$34.90

Twice roasted duck served upon a pumpkin, spinach & fetta gratin and sautéed mushrooms finished with a duck jus

\$34.90

Slow cooked pork belly on a sweet pear and parsnip mash with sautéed broccolini finished in its own jus.

\$33.90

## Sides-\$8.50

Roasted tomato, basil and bocconcini with a balsamic glaze

Roasted herb potatoes

Mixed salad leaves with cherry tomatoes and Spanish onion with balsamic dressing

Steamed broccolini with goats cheese and olive oil

Sautéed mushrooms with roasted garlic