



BEACHES

Restaurant & Events

Entrée	\$
GARLIC BREAD Home-made white bread with garlic & herb Butter (GF Option Available, V)	12
TURKISH BREAD AND DIPS With olive oil & balsamic, dukkha, and a dip of the day (V)	14
EGGPLANT WEDGES In a light chickpea flour and turmeric batter, served with sweet chilli & sour cream. (V, GF)	14
GRILLED TASMANIAN WILD CLOVER LAMB RUMP Marinated Tasmanian lamb rumps, grilled & served on polenta mash with a fennel and artichoke bulb relish (GF)	18
SALT AND PEPPER SQUID Served on rocket, roast capsicum, olives and capers with Tasmanian pepper aioli (GF)	17
TASMANIAN SEAFOOD TRILOGY Tassal smoked salmon roses on Westhaven minted yoghurt, marinated octopus with a tomato and olive salsa & Bass Straight scallops with a ponzu dressing (GF)	22
CHICKEN LAKSA Tender chicken pieces served in a rich Laksa soup with rice noodles, chillies and coriander (GF)	18

(GF) Gluten Free **(V)** Vegetarian.

Please advise your waitperson of any allergies you may have or any special dietary requirements.

Surcharge of 15% applies to public holidays



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Mains

\$

BEACHES RESTAURANT SEAFOOD TOWER (for 2)

66

Celebration of Tasmanian Seafood featuring oysters, mussels, seared scallops, freshly grilled fish of the day, marinated octopus, salt & pepper squid served with beer battered chips, salads and accompaniments. (GF Option Available)

CAPE GRIM BEEF FILLET (250g)

42

Or CAPE GRIM PORTERHOUSE STEAK (300g)

34

Served on potato galette, garlic butter mushrooms and topped with a rich fig and red wine cabernet jus or a creamy mushroom sauce (GF)

GRILLED CHICKEN BREAST

25

Served on a potato rösti (Swiss style potato galette) with steamed broccolini and a mushroom sauce (GF)

GRILLED EGGPLANT, GOAT CHEESE AND ZUCCHINI STACK

23

layered between a chickpea ratatouille (GF, V)

MEANDER VALLEY PORK CUTLET (300g)

30

Served on roast binje potato, pan seared zucchini and topped with an onion and plum jam (GF)

MUSHROOM FETTUCINI

22

Fettuccini pasta with mushrooms tossed in a pesto & olive oil sauce with sauce, topped with parmesan cheese (V)

Add pan seared chicken

25

TASMANIAN ATLANTIC SALMON

38

Pan seared salmon fillet on fried kipfler potatoes, steamed greens of the day and topped with a hollandaise sauce (GF)

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Sides \$

BEER BATTERED CHIPS	6
Served with Garlic Aioli (V)	
BEER BATTERED ONION RINGS	9
Served with Garlic Aioli (V)	
OVEN ROASTED CHAT POTATOES & SEASONAL VEGETABLES	8
Please ask your Attendant for Tonight's Selection (GF, V)	
GARDEN SALAD	7
Fresh Garden Salad with a Balsamic Mustard Seed Dressing (GF, V)	

Children's Meals \$

Meals All children's meals come with complimentary toy from Fun Box

CRISPY CHICKEN NUGGETS	12
Served with Chips or Vegetables & Tomato Sauce	
FISH & CHIPS	14
Battered Flathead with Chips, Salad & Tomato Sauce	
SPAGHETTI BOLOGNESE	12
House made Bolognese on spaghetti & parmesan cheese	
CHEESE BURGER & CHIPS	12
Toasted bun with grilled angus beef patty, cheese, tomato relish and chips	

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Desserts

\$

BAILEYS CHOCOLATE CHEESECAKE

14

Served with Double cream, berry coulis and fresh strawberries (V)

BOURBON PECAN TART

14

Served in a sweet shortcrust shell, with double cream and strawberries (V)

CHOCOLATE SILK CAKE

14

Served with Double cream, berry coulis and fresh strawberries (V)

TASMANIAN VALHALLA SORBET TRILOGY

14

Fruit of the forest, mango and lemon sorbet (GF, V)

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