



BEACHES

Restaurant & Events

Appetizers

\$

GARLIC BREAD

9

House-made white & sour dough mix with garlic & herb
Butter (GF Option Available)

HOUSE-MADE FREE-RANGE CHICKEN LIVER PATE

12

served with toasted house-made bread and pickled vegetables (GF)

SMOKY BBQ CHICKEN WINGS

15

4 Marinated ethical free-range chicken wings in smoky BBQ sauce
And smoked paprika with salad (GF)

SALT AND PEPPER SQUID

15

on salad leaves, with Tasmanian pepper berry aioli (GF)

HOUSE-MADE MUSHROOM FETTUCINI

15

25

tossed in a pesto and olive oil sauce, topped with parmesan
(V, GF option available)

Add pan-seared chicken

18

28

TASMANIAN SEAFOOD TRILOGY

22

Tasmanian Hot Smoked Salmon, marinated honey, chilli & garlic Octopus
On greens & Bass Straight scallops with a ponzu dressing (GF)

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

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

24122019



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Main Courses

\$

All main courses are served with your choice of beer-battered chips and Beaches' garden salad, or creamy mashed potato with steamed seasonal greens

PUMPKIN, MUSHROOM & LENTIL FILO PARCELS

26

On Napoli sauce with Mediterranean couscous

TASMANIAN BEER-BATTERED FISH 'n' CHIPS

26

Fresh local market fish deep-fried in local draught beer batter,
With tartare sauce
and lemon

CHICKEN PARMIGIANA

28

Lightly-crumbed ethical free-range chicken breast,
Topped with Napoli sauce and mozzarella cheese

TASMANIAN ATLANTIC SALMON

32

seared fillet with hollandaise sauce (GF)

CRUMBED TASMANIAN LAMB CUTLETS

35

Tender Tasmanian lamb cutlets with your choice of sauce (below)

From the Grill

CAPE GRIM PORTERHOUSE (300g)

37

BEEF FILLET (250g)

39

T-BONE OF PRIME AUSTRALIAN BEEF (350g)

32

MEANDER VALLEY PORK CUTLET (300g)

31

GRILLED CHICKEN BREAST

26

SAUCES peppercorn, mushroom, red wine jus or garlic butter

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Side Dishes

\$

BEER-BATTERED CHIPS

7

With Tasmanian pepper berry aioli (V)

BEER-BATTERED ONION RINGS

7

With Tasmanian pepper berry aioli (V)

STEAMED SEASONAL VEGETABLES

7

Please ask your attendant for tonight's selection (GF, V)

BEACHES GARDEN SALAD

7

With a balsamic mustard seed dressing (GF, V)

SEASONED POTATO WEDGES

7

With sweet chilli and sour cream

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Desserts	\$
PANCAKE STACK rich four-pancake stack with traditional maple syrup, berries and vanilla ice cream	12
INDIVIDUAL CALLEBAUT CHOCOLATE CAKE (GF, DF) smooth with just the right dash of acidity and sweetness to create balance and contrast, served with berries and double cream	12
TASMANIAN VALHALLA SORBET TRILOGY fruit of the forest, mango and lemon sorbet, with passionfruit topping (GF, V)	12
PANNA COTTA Baked vanilla cream, light and fluffy, served with berries and double cream	12
BLACK STICKY RICE PUDDING Cooked in palm sugar and coconut milk, served with berries and vanilla ice cream	12

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