



RAMADA RESORT SEVEN MILE BEACH
PROUDLY PRESENTS



Modern Australian Cuisine

Supporting local by using only the finest and freshest Tasmanian produce





BEACHES
Restaurant & Events

WELCOME TO BEACHES RESTAURANT

A message from our Head Chef

We have so much amazing produce here in Tasmania and it is my aim to ensure you experience the best it has to offer.

Fresh fruit, herbs and vegetables that are sourced from our kitchen garden here at the resort, whenever in season and ready to use.

All poultry products are sourced from Nichols Poultry, a Tasmanian company which raises ethical, free-range and hormone-free chicken.

We always use Tasmanian free-range and ethically-laid eggs.

All beef products are sourced from Tasmanian Farms, whenever possible. These cattle are free of hormones and genetically modified organisms. The cattle used are British breeds, naturally marbled and grass-fed only.

All wines used in our recipes are from Tasmania, procured from our wine list here at Beaches.

Please enjoy!

John Allan Zarb

Head Chef

A message from our Resort Manager

We are proud to offer this exquisite menu designed to tantalise your palette and taste the extraordinary fresh produce that Tasmania delivers.

If you have any feedback regarding our menu or service standards please feel free to contact me on emma.todd@wyn.com as I very much value all feedback to ensure ongoing improvements to our wonderful restaurant.

Warmest Regards

Emma Todd

Resort Manager

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

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

Winter 2020 Menu



BEACHES

Restaurant & Events

ENTRÉES

GARLIC BREAD <i>House made garlic bread infused with rich Tasmanian garlic & butter</i>	9
SPICED QUINOA & HALOUMI SALAD <i>Featuring pickled baby beetroot, grilled haloumi cheese & pistachios melded with Tasmanian honey, balanced with citrus.</i>	15
SOURDOUGH BRUSCHETTA <i>Tasmanian gin and beetroot cured Gravlax, piquant pickled onions & a Robust Olive Tapenade.</i>	16
SMOKED TROUT FILLETS <i>Resting on a Watercress Salad featuring Red Radish, Daikon & Salmon Roe, adorned with a Smoked Trout Essence Coulis</i>	16
ARANCINI SERVED ON HERBED PASSATA <i>Fragrant Italian Herbed Risotto Encasing a Mozzarella Cheese Centre, Crumbed & Served Golden Brown on a Bed of Herbed Sugo Alla Napolitana & Drizzled with a Balsamic Glaze & Tasmanian Chevre</i>	15
TURKISH BREAD & DIPS <i>House made Turkish bread served with dukkha, olive oil & balsamic & a dip of the day</i>	12
GRILLED CHORIZO SLICES <i>Tasmanian Farmed Pork Gently Spiced Chorizo, Thinly Sliced & Grilled Accompanied by a Wicked Pepperberry Cheddar, Olives, Cornichons & House Bread with Balsamic & Olive Oil</i>	18

(GF) Gluten Free (V) Vegetarian (VG) Vegan.

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

Winter 2020 Menu



BEACHES

Restaurant & Events

MAINS

MISO-SOY SEARED ATLANTIC SALMON

*Nestled upon Char Grilled Marinated Eggplant & Bell Peppers,
Seasoned Hand Cut Pink Eye Potato Wedges with Wasabi Citrus
Enhanced Mayonnaise* 32

CAPE GRIM PORTERHOUSE STEAK

*Char Grilled to your liking, Accompanied with Honey Brown Garlic
Butter Roasted Mushrooms, A Rich Creamy Thyme & Garlic Enhanced
Potato Galette with a Rich Cab Sav & Fig Jus* 34

SPAGHETTI ALLA PUTTANESCA

*A Flavourful Spicy Sauce of Tomatoes, Olives & Capers Encompassed
by Nichols Poached Chicken & Crispy Bacon on Al Dente Spaghetti* 24

PANKO CRUMBED CHICKEN PARMIGIANA

*Freshly Crumbed Nichols Chicken Breast Topped with Napoli Sauce,
Caramelised Onions, Fresh Basil Leaves & Feta, Served with a Garden
Salad & Beer Battered Chips* 26

SLOW BRAISED PORK RIBS

*With a Spicy Italian Sauce Served with Roasted Sweet Potato Mash &
Apple And Red Cabbage Coleslaw with a Russian Dressing* 27

WILD CLOVER LAMB SHANKS

*Tasmanian Lamb Shanks, Braised in Red Wine & Stock Vegetables &
Served On Rich Creamy Mashed Potato with Steamed Asparagus (GF)* 28

GRILLED CHICKEN BREAST

*Served on a Potato Rosti Bacon & Herbs with Steamed Broccolini And
Rich Red Wine Enhanced Mushroom Sauce (GF)* 27

CRUMBED LAMB CUTLETS

*Four Superbly Tender Tasmanian Lamb Cutlets Served with a Rich
Creamy Thyme & Garlic Enhanced Potato Galette accompanied by a
Pan Seared Garlic Butter Zucchini with a Rich Peppercorn Jus* 39

(GF) Gluten Free (V) Vegetarian (VG) Vegan.

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

Winter 2020 Menu



BEACHES

Restaurant & Events

CHILDRENS MENU

12 YEARS AND UNDER

All Children's Meals Served with a Small Soda

BEACHES BURGER

Toasted Bun with Grilled Angus Beef Pattie, Gruyere Cheese, Tomato Relish & Beer Battered Chips 12

FLATHEAD OR SALMON WITH BEER BATTERED CHIPS

Battered Flathead with an Apple & Red Cabbage Coleslaw & Beer Battered Chips & Tartare Sauce 12

Or

Grilled Salmon Served with Seasoned Pink Eye Potato Wedges & Steamed Broccolini (GF)

FETTUCCHINI ALFREDO

Fettuccine Pasta Tossed With Butter, Parmesan Cheese & Chicken 12

CAPE GRIM PORTERHOUSE STEAK

With an Apple & Red Cabbage Coleslaw & Beer Battered Chips, A Choice Of Gravy Or Mushroom Sauce (GF) 12

CRISPY CHICKEN NUGGETS

Served with Beer Battered Chips & a choice of Tomato or BBQ Sauce 12

CHILDRENS DESSERTS

VANILLA OR CHOCOLATE ICE CREAM

Served with a choice of Toppings & Sprinkles 6

CHOCOLATE MUD CAKE

Served with Vanilla Ice Cream 6

PANCAKE STACK

Served as Two, Three Or Four-Pancake Stack With Traditional Maple Syrup, Berries & Vanilla Ice Cream 6

(GF) Gluten Free (V) Vegetarian (VG) Vegan.

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

Winter 2020 Menu



DESSERTS

CHOCOLATE MIDNIGHT CAKE (CHEF'S RECOMMENDATION) <i>With Salted Toffee Shards, Whipped Chantilly Cream Laced with Fresh Berries & Dusted Sugar</i>	14
DECADENT ORANGE CAKE <i>With Mascarpone, Dark Chocolate Leaves, Grand Marnier & Cardamom Macerated Orange Segments</i>	14
STICKY DATE PUDDING <i>Served with Decadent Butter Scotch Sauce & Vanilla Ice Cream</i>	14
RHUBARB APPLE & OAT CRUMB CAKE WITH GINGER <i>Served with Warm Crème Anglaise & Whipped Chantilly Cream, Topped with Vanilla Fairy Floss</i>	14
BOURBON PECAN TART <i>Served in a Sweet Shortcrust Shell, with Double Cream & Fresh Berries</i>	14

(GF) Gluten Free (V) Vegetarian (VG) Vegan.

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

AFFOGATO BAR

ITALIAN HAZELNUT AFFOGATO

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Frangelico Liqueur, garnished with shaved cholate & Toasted Almonds 14

JAMAICAN

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Tia Maria Liqueur, garnished with shaved cholate & Toasted Almonds 14

IRISH

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Baillies Irish Cream garnished with shaved cholate & Toasted Almonds 14

FRENCH

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Cointreau, garnished with shaved cholate & Toasted Almonds 14

CARIBBEAN

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Malibu, garnished with shaved cholate & Toasted Almonds 14

MEXICAN

Tasmanian Vanilla Bean Ice-cream, 30 ml shot of espresso, 30ml shot of Kahlua garnished with shaved cholate & Toasted Almonds 14

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

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



HOT BEVERAGES

TEA – POT FOR ONE <i>English breakfast, Earl Grey, Peppermint, Lemon, Green and Chamomile</i>	4.5
COFFEE <i>Cappuccino, Café Latte, Flat White, Long Black, Macchiato</i>	4
HOT CHOCOLATE <i>Served with Fluffy Marshmallows</i>	4
MOCHA <i>1/3 Espresso, 1/3 Hot Chocolate & 1/3 Frothy Milk & Foam</i>	4.5
BABYCINNO <i>Warm Milk with Cocoa Powder Dusted over the Top</i>	2

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

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

Winter 2020 Menu



BEACHES

Restaurant & Events

PARMIGIANA SPECIALS – WEDNESDAY NIGHTS

CHICKEN SCHNITZEL

Crumbed Chicken Breast with your Choice of Sauce: Mushroom, Peppercorn, Gravy Or Garlic Butter & Lemon Wedge & Served with Beer Battered Chips & Garden Salad 22

TRADITIONAL PARMIGIANA

Napoli sauce, ham and mozzarella cheese & Served with Beer Battered Chips & Garden Salad 22

HAWAIIAN PARMIGIANA

Napoli sauce, ham, pineapple and mozzarella cheese & Served with Beer Battered Chips & Garden Salad 22

MEXICANA PARMIGIANA

Napoli sauce, onions, jalapeno, olives, capsicums and mozzarella cheese & Served with Beer Battered Chips & Garden Salad 22

FLORENTINE PARMIGIANA

Napoli sauce, spinach and feta cheese topped with mozzarella & Served with Beer Battered Chips & Garden Salad 22

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

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

Winter 2020 Menu