

beach house



LITE START

bircher muesli \$13

coconut yoghurt, lemon balm,
goji berries, green apple *DF*

toast \$8

white, grain, rye, served with butter
and a selection of spreads

brekkie roll \$13

fried egg, bacon, tomato, rocket,
crunchy potato skin, maple BBQ
sauce, milk bun

eggs on toast \$12

poached, scrambled or fried

fried rice bowl \$16

2 fried eggs, brown rice, chili,
ginger, tamari, furikake, kale,
soya bean, *GF*

SIDES

all sides \$4

avocado, mushroom, tomato,
wilted spinach, crispy potato skins,
merguez sausage, smoked bacon,
eggs (2)

BREAKFAST

soufflé pancake \$16

roast peach, cinnamon,
lemon mascarpone, candied hazelnut

big brekkie \$23

2 eggs your way, smoked bacon,
merguez sausage, tomato,
mushroom, potato skins, toast

grilled salmon poké on toast \$19

2 poached eggs, avocado, kale,
edamame, yuzu sesame

baked eggs \$19

roasted peppers, merguez sausage,
goat's curd, tomato, basil, toast

DRINKS

double roasters coffee

R \$3.5 L \$4.5

short black, long black, flat white,
latte, chai latte, cappuccino

mocha, hot chocolate R \$4 L \$5

extra shot, decaf,
soy or almond milk 50c

teapot \$4

cold pressed juices \$6

available 9 - 11 am

  beachhouseavalon

PECKISH

freshly shucked oysters \$25

(½ dozen) soy, mirin & ginger dressing and classic mignonette *GF, DF*

bucket of prawns \$26

300g prawns in the shell, spicy cocktail sauce, lemon *GF, DF*

salmon sashimi \$23

ciabatta crisps, green onion, ginger, wasabi crème fraiche, soy & mirin dressing

fish taco (2pc) \$13

slaw, jalapeño relish, radish, coriander *DF*

soft shell crab taco (2pc) \$18

pickled cucumber, coriander, mint, sriracha ketchup *DF*

grilled watermelon and tiger prawn salad \$18

pickled daikon, cucumber, red onion, ponzu dressing *DF*

south coast chili squid \$17

green onion, lime, smoked chili aioli

green pea & cauliflower croquettes \$14

yuzu aioli, nori crumbs, pickled daikon *V*

pork belly bao \$15

hoisin sauce, pickled radish, sesame seeds *GF, DF*

sharing board \$43

pork belly bao, fish taco, soft shell crab taco (2pc of each)

SIDES

chargrilled flat bread ginger chimichurri *V, DF* \$6

sautéed greens soy and mirin dressing *V, GF, DF* \$10

mixed leaf salad edamame, white miso dressing *V, GF, DF* \$9

thick chips chili salt, sesame aioli *V, DF* \$9

LIL' NIPPERS

cheesy tomato & bacon pasta \$9

house made napoli sauce

fish fingers & chips \$9

shoestring chips, tomato sauce *DF*

calamari & chips \$9

shoestring chips, tomato sauce

little kahuna burger \$9

beef and pork pattie, cheddar, tomato sauce, lettuce, shoestring chips

vanilla ice cream \$6

brownie bits, choice of sauce – chocolate, caramel, strawberry

BIG APPETITE

buddha poké bowl \$16

avocado, brown rice, edamame, red cabbage, sugar snaps, ginger tamari dressing *V, GF, DF*
add grilled chicken or marinated raw salmon \$25

fish & chips (catch of the day) \$26

crumbed, grilled or tempura, tartare sauce, cabbage slaw *DF*

grilled teriyaki salmon \$30

mushroom, warm sushi rice, pickled cucumber, wasabi, fish roe *GF, DF*

beach house seafood basket \$26

prawns, squid, fish, potato scallop, thick chips, tartare sauce *DF*

grilled pork cutlet \$29

pork cutlet, honey ginger glaze, bok choy, crackling *GF on request, DF*

the carnivore \$32

300g marinated rump steak, watercress, grilled spring onion, roast sesame mayo, thick chips *DF*

big kahuna burger \$23

teriyaki beef and pork pattie, pineapple, cheddar, bacon, sriracha ketchup, thick chips

ricotta dumplings \$23

mushrooms, goats curd, hazelnut, truffle oil *V*

hot & cold seafood platter (for two) \$89

oysters, chilled prawns, raw salmon, crispy squid, fish, grilled salmon, soft-shell crab, thick chips, slaw and condiments *DF*

TO FINISH

saffron compressed pineapple \$12

vanilla cream, hazelnut praline, coconut gelato *GF*

coconut & lime pound cake \$12

coconut ice cream, berries *V*

dark chocolate mousse \$13

orange, passionfruit, chocolate crunch

affogato \$9

with cappuccino biscotti & vanilla ice cream
add Frangelico \$15

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SPARKLING & CHAMPAGNE

nv aura brut \$9.5 / \$42
south eastern aus

nv viticoltori ponte prosecco \$12 / \$55
veneto ita

nv petit cordon by maison mumm \$65
marlborough nz

nv g.h. mumm grand cordon \$130
reims fra

WHITE

leo buring clare valley riesling \$50
clare valley sa 2018

redbank 'the long paddock' pinot grigio \$10 / \$48
king valley vic 2018

black cottage pinot gris \$12 / \$59
marlborough nz 2018

aura sauvignon blanc \$9.5 / \$42
south eastern aus 2017

nobody's hero sauvignon blanc \$11.5 / \$52
marlborough nz 2017

aura chardonnay \$9.5 / \$42
south eastern aus 2017

church road chardonnay \$59
hawkes bay nz 2017

ROSÉ

parlez vous rosé? \$10 / \$45
riverina nsw 2017

hay shed hill vineyard series \$11.5 / \$52
margaret river wa 2017

val de loire \$12 / \$55
loire valley fra 2017

RED

first creek botanica pinot noir \$10 / \$45
tumbarumba nsw 2017

antinori santa cristina toscana sangiovese \$52
tuscanly italy 2016

aura shiraz \$9.5 / \$42
south eastern aus 2017

first creek botanica shiraz \$48
hunter valley nsw 2018

saltram 1859 shiraz \$12 / \$55
barossa valley sa 2017

aura cabernet merlot \$42
south eastern aus 2017

take it to the grave \$11 / \$50
cabernet sauvignon
coonawarra sa 2017

beach house



COCKTAILS ALL \$16

avalon martini

vodka, fresh watermelon, rose

riptide

gin, mint, lime, sugar, soda

paloma

blanco tequila, ruby red grapefruit, fresh lime, soda

you're welcome

vanilla vodka, passionfruit, cloudy apple, citrus

SPRITZERS ALL \$15

aperol spritz

aperol, prosecco, soda, fresh orange

botanica spritz

st germain elderflower, prosecco, seedlip garden 108, thyme, lemon zest, soda

BEER

TAP

4 pines pale ale ^{nsw} \$8.5

BOTTLE

james boag's light ^{tas} \$7.5

james boag's premium ^{tas} \$9.5

4 pines kolsch golden ale ^{nsw} \$9.5

james squire one fifty lashes pale ale ^{nsw} \$9.5

peroni ^{ita} \$9

asahi ^{jap} \$9.5

corona ^{mex} \$10

CIDER

james squire orchard crush apple cider ^{nsw} \$9.5



WE ARE HAPPY TO OFFER CLASSIC COCKTAILS
PLEASE ASK OUR FRIENDLY TEAM