

Beach House

Café | Restaurant | Bar

Our lunch and dinner menu has been curated to honour and showcase the highest quality of produce, with a focus on local Tasmanian ingredients.

Entrée / Share Plates

House made herb focaccia with garlic butter	gfo	12
Spiced beetroot, citrus labneh, hazelnuts and puffed grains	gf	20
Pork tacos, slaw, pico di gallo and spicy kewpie mayo	gfo	19
Szechuan pepper calamari with aioli	gf	17
Crispy chicken wings with a choice of buffalo sauce or soy and sesame glaze with pickles	gf	17
Beach House pate - blue swimmer crab and prawn pate with crisp bread and pickles	gfo	24
Cauliflower bites, gochujang sauce, kewpie, fresh coriander and sesame seeds	gf	15
Pork dumplings, chilli oil and soy and sesame dipping sauce		18
Thai coconut prawns, steamed rice and coriander	gf	23

Sides

Fries with Beach House seasoning and aioli	gf	10
Rocket and slaw salad	gf	12
Soba noodle salad with a soy and sesame dressing	gf	12
Broccolini, roasted slivered almonds, labneh and parmesan	gf	13
Sweet potato wedges, balsamic and Danish fetta	gf	13

Mains

Fresh gnocchi, mixed mushrooms, cream sauce, truffle spinach and fried sage		31
Pork belly, beetroot puree, Dutch carrots and miso glaze	gf	32
Lamb shoulder ragu, fresh linguini, napolitana sauce with parmesan		34
Atlantic salmon, soba noodle salad, soy and sesame dressing	gf	38
Marinated prawns, fresh linguini, cherry tomatoes, chilli, cream sauce and fried sage		39
Porterhouse steak, potatoes, broccolini, Dutch carrots and your choice of sauce	gf	42
Chicken breast schnitzel, seasoned fries, house salad and your choice of sauce	gf	29
Chicken parmi, napolitana sauce, mozzarella cheese, seasoned fries and house salad	gf	32
Herb crusted fish and chips, house salad and tartare sauce	gfo	32
Fried chicken open sandwich, lettuce, tomato, onion, herb aioli, gochujang sauce and house seasoned fries		28

Sauce

Gravy Pepper Mushroom Garlic Butter	gf	4
Tomato Sauce Aioli Tartare Sauce	gf	2.5

Plant Based Menu

Entrée / Share Plates

House made herb focaccia with garlic butter	gfo	12
Cauliflower bites, gochujang sauce, fresh coriander and sesame	gf,v	15
Spiced beetroot, coconut yoghurt, hazelnuts and puffed grains	gf,v	20
Cauliflower tacos, slaw, pico di gallo and spicy kewpie mayo	gfo,vo	19
Vegetarian dumplings, chilli oil with soy and sesame dipping sauce		18

Mains

Fresh gnocchi, mixed mushrooms, spinach, truffle and fried sage	v	31
Vegan soba noodle salad with soy and sesame dressing and pickles	gf,v	29
Mushroom parmi, napolitana sauce, mozzarella cheese, house salad and seasoned fries	gf,vo	33
Fresh linguini, napolitana, broccolini, pumpkin, cherry tomato with parmesan	vo	30
Mushroom open sandwich, lettuce, tomato, onion, herb aioli, gochujang sauce and house seasoned fries	gfo,vo	28

Sides

Fries with Beach House seasoning and aioli	gf,vo	10
Rocket and slaw salad	gf,vo	12
Soba noodle salad with a soy and sesame dressing	gf,v	12
Broccolini, roasted slivered almonds, labneh and parmesan	gf,vo	13
Sweet potato wedges with balsamic and Danish fetta	gf,vo	13

Dessert

All ice cream is sourced from Tasmania's own Van Diemans Ice Creamery

Meringue, yuzu curd, strawberry cream and seasonal fruit	gf	14
Orange panna cotta, chocolate mousse, hazelnut and caramel crunch	gf	16
Butterscotch crème brulee with vanilla bean ice cream	gf	16
Bread and butter pudding, spiced apple, creme anglaise and vanilla bean ice cream		16
House made crepes, butterscotch syrup and café latte ice cream		14
Churros, chocolate sauce, seasonal fruit and vanilla bean ice cream <i>(vegan with citrus syrup and vegan vanilla ice cream)</i>	v	17
Spiced Huon Valley apple white chocolate crumb with vanilla bean ice cream	vo	15