

# THE BEACH HOUSE

## Lunch and Dinner Menu

### FLATBREAD & SPREADS

<b>WOODFIRED FLATBREAD</b>   Butter. Phu Quoc Spice Mix <b>vo, veo</b>	<b>11</b>
<b>SPREADS</b>   Gochu Miso Whipped Seeds <b>ve, df 11</b> Stracciatella <b>gf, v 14</b>	

### RAW

<b>OYSTERS</b> (min 3 of same)   Natural <b>gf, df 5</b> Shallot. Wasabi Reduction <b>gf, df 6</b>	
<b>SALMON CRUDO</b>   Avocado. Jalapeno Vinaigrette. Papadam <b>gfo, df</b>	<b>21</b>
<b>BEEF TARTARE</b>   Potato Rosti. Citrus Dressing. Cured Egg <b>gfo</b>	<b>22</b>

### DUMPLINGS AND ROLLS

<b>PUMPKIN DUMPLINGS</b>   Doubanjiang Broth. Macadamia. Buckwheat (5) <b>ve, df</b>	<b>18</b>
<b>SCALLOP &amp; PRAWN DUMPLINGS</b>   Xiu Mai. XO Sauce. Shrimp (4) <b>df</b>	<b>23</b>
<b>PORK &amp; KIMCHI GYOZA</b>   Spiced Black Vinegar (5) <b>df</b>	<b>20</b>
<b>WAGYU CIGAR</b>   Smoked Brisket. Jus. Tallow. Pepper Jam. Pecorino Foam	<b>18</b>

### WOODFIRED SKEWERS - Add Paratha +5

<b>CHARRED CABBAGE</b>   Sichuan Vinaigrette. Macadamia Cream. Sesame (2) <b>ve, df</b>	<b>18</b>
<b>BERKSHIRE PORK BELLY</b>   Nahm Jim Marinade. Ginger Soy Dressing. Muhammara (2) <b>gfo, df</b>	<b>22</b>
<b>BURNT HONEY LAMB</b>   Coriander Oil. Habanero Vinegar (2) <b>df</b>	<b>22</b>
<b>MARKET FISH</b>   Garlic Butter. Yuzu. Spring Onion. Black Tobiko. Nori (2)	<b>24</b>

### SMALL

<b>WOODFIRED SCALLOPS</b>   Tamarind Foyot. Wakame. Herb Oil. Tobiko (2) <b>gf</b>	<b>19</b>
<b>SMOKED PUMPKIN</b>   Black Vinegar Dressing. Tahini. Whipped Eggplant. Roasted Garlic. Chilli <b>ve, df, gfo</b>	<b>19</b>
<b>TYPHOON SHELTER SQUID</b>   Pepper. Saltbush. Green Chilli Aioli <b>gf, df</b>	<b>19</b>
<b>FRIED CHICKEN</b>   Honey Chilli Caramel. Korean Pepper Flakes. Kimchi	<b>19</b>
<b>SHARK BAY PRAWNS</b>   Fermented Chilli. Balinese Balakan Butter. Confit Garlic <b>gf</b>	<b>29</b>

### LARGE

<b>HANOI FISH</b>   Market Fish. Fresh Galangal. Turmeric. Shrimp Paste. Chilli. Coconut Milk. Rice Noodles <b>gf</b>	<b>36</b>
<b>EGGPLANT MASALA</b>   Coconut Yoghurt. Coriander. Paratha Bread. Rice <b>ve, df</b>	<b>29</b>
<b>SIRLOIN STEAK</b>   250g   Beef Jus. Bearnaise. Potato Rosti. Greens <b>gf, dfo</b>	<b>45</b>

### EVEN LARGER - Built For Two Or More

<b>D.I.Y DUCK PANCAKES</b>   400g Smoked Duck Breast. Berry Hoisin. Cucumber. Chilli. Crepes (8) <b>df</b>	<b>59</b>
<b>BONE IN RIB EYE</b>   550g   Bearnaise. Potato Rosti. Greens <b>gf, dfo</b>	<b>99</b>
<b>DRY AGED TOMAHAWK</b>   1.2kg   Beef Jus. Bearnaise. Asian Greens. Crushed Potato <b>gf, dfo</b>	<b>165</b>

### SIDES

<b>ROAST POTATOES</b>   Curry Mayo. Beef Jus <b>gf, df, veo</b>	<b>16</b>
<b>ASIAN GREENS</b>   Oyster Sauce. Fried Garlic <b>df, veo</b>	<b>13</b>
<b>FRIES</b>   Aioli <b>gf, df, veo</b>	<b>11</b>
<b>CHARRED SOURDOUGH</b>   Cultured Butter <b>gfo, dfo, veo</b>	<b>9</b>
<b>RICE</b>   Fried Shallots <b>gf, ve, df</b>	<b>6</b>

### FEED ME!

**\$69**

Taste the best of The Beach House with a selection of dishes to share. Available in the dining room for groups of 2+. All guests must participate.

### PAIRED WINES

**\$49**

Sample five premium wines paired specially to each course of the Feed Me menu.

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## DESSERT

<b>APPLE TERRINE</b>   Caramelised Macadamia and Buckwheat Crumb. Coconut Pandan Gelato <b>gf, ve</b>	<b>16</b>
<b>TAMARIND PUDDING</b>   Tamarind Caramel. Roast Coconut. Ice Cream <b>v</b>	<b>17</b>
<b>YUZU CREME BRULEE</b>   White Chocolate Crumb. Yuzu Zest. Vanilla Cream <b>gfo, v</b>	<b>18</b>

## DIGESTIF

<b>OVER ICE</b>   Montenegro   Manly Spirits Limoncello   Drambuie	<b>11</b>
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## TEA AND COFFEE

<b>TEA</b>   English Breakfast   Earl Grey   Peppermint   Camomile   Sencha Green   Lemongrass + Ginger	<b>5</b>
<b>COFFEE</b>   Leftfield Coffee Roasters Signature Blend. Ask for selection	
<b>AFFOGATO</b>   Double Espresso. Vanilla Ice Cream. Frangelico	<b>15</b>
<b>SPIKED COFFEE</b>   Your choice of Baileys, Frangelico, Disaronno Amaretto or Kahlua. Served hot or cold.	<b>12</b>

## ABOUT THE BEACH HOUSE

The Beach House is your house away from home. A place to sit back, relax and watch the waves roll in.

Our produce reflects the seasons, working with local farmers who honour sustainably sourced ingredients. Cooked over wood fire, our dishes are eclectic, boasting Australia's multicultural values and influenced heavily by Asian flavours.

We believe great experiences are best shared and our menu was crafted with this same ethos.

## CELEBRATIONS

Special occasion coming up? We'd love to host it at The Beach House. From engagement parties to corporate celebrations, we have the space for you.

Enquire with our staff about functions while you're in today.

## SPECIAL EVENTS

Keep an eye on our website and social media channels for the inside scoop on upcoming events.

Have you heard about our monthly Paint and Sip and Cocktail Club events? Visit our website What's On page for all the details.

 @thebeachhouse\_\_

 @thebeachhouseperth

## GIFT CARDS

After the perfect gift? Scan this QR code to pick up a Beach House gift card now.



**gf** – gluten free | **df** – dairy free | **v** – vegetarian | **ve** – vegan | **o** – option

We love our dishes just the way they are and believe you will enjoy them this way too. Please don't be offended when we are unable to offer alternations. As our kitchen uses products which may impact those with allergies or dietary requirements, we cannot guarantee our dishes are 100% allergen-free. Please advise our team of any allergies prior to ordering and we'll try our very best to accommodate.