

# 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>   Butternut. Black Garlic. Pepitas <b>gf, df, ve 10</b> Stracciatella <b>gf, v 14</b> Bone Marrow Butter. Tamarind Jam <b>gf 14</b>	

### SNACKS

<b>OYSTERS</b> (min 3 of same)   Natural <b>gf, df 5</b> Tozasu Ginger Dressing <b>gf, df 6</b>	
<b>TEMPURA SALTBUSH</b>   Wakame Vinegar Dust <b>gf, df, ve</b>	<b>11</b>
<b>SMOKED DUCK CRACKERS</b>   Pulled Duck. Hoisin Tom Yum. Pineapple. Peanuts. Vietnamese Coriander. Prawn Crackers (2) <b>gf, df</b>	<b>12</b>
<b>MUSHROOM RICE CAKES</b>   Shiitake. Mushroom XO. Whipped Tofu (5) <b>df, ve</b>	<b>18</b>
<b>PRAWN &amp; SCALLOP TOAST</b>   White Sesame. Curry Mayo. Lime <b>df</b>	<b>19</b>

### DIMSUM

<b>EGGPLANT DUMPLINGS</b>   Tofu. Bang Bang Sauce. Roasted Peanuts (5) <b>df, ve</b>	<b>19</b>
<b>SCALLOP &amp; PRAWN SHUMAI</b>   Chilli Vinegar. Tobiko (4) <b>df</b>	<b>23</b>
<b>BEEF POTSTICKER</b>   Parsley and Marrow Vinaigrette. Curried Sour Cream (5)	<b>22</b>
<b>PORK HOT POCKET</b>   Scamorza. Ultra Sauce. Curried Sour Cream (2)	<b>18</b>

### WOODFIRED SKEWERS - Add Paratha +5

<b>CHARRED CABBAGE</b>   Sichuan Vinaigrette. Macadamia Cream. Sesame (2) <b>gf, df, ve</b>	<b>18</b>
<b>MARKET FISH</b>   Garlic Butter. Yuzu. Spring Onion. Black Tobiko. Nori (2)	<b>24</b>
<b>BURNT HONEY LAMB</b>   Coriander Oil. Habanero Vinegar. Kaffir (2) <b>df</b>	<b>22</b>

### SMALL

<b>SMOKED BEEF TONGUE</b>   Crying Tiger Dressing. Peanuts. Yolk. Thai Basil <b>gf, df</b>	<b>16</b>
<b>COMPRESSED WATERMELON</b>   Koji Marinade. Mandarin Oil. Finger Lime. Micro Herbs <b>gf, df, ve</b>	<b>14</b>
<b>AMBERJACK TATAKI</b>   Avocado. Finger Lime. Jalapeno Vinaigrette. Wakame. Coriander Oil <b>gf, df</b>	<b>21</b>
<b>GRILLED SQUID</b>   Ginger and Spring Onion Dressing. Brown Butter Dashi <b>gf, dfo</b>	<b>19</b>
<b>FRIED CHICKEN OPEN SANDO</b>   Sansho Hot Honey. Pickled Shallot. Toast	<b>19</b>
<b>SHARK BAY PRAWNS</b>   Fermented Chilli. Balinese Balakan Butter. Confit Garlic <b>gf</b>	<b>29</b>

### LARGE

<b>MAPO TOFU</b>   Rice Noodle Roll. Jerusalem Artichoke. Asparagus. Warrigal Greens <b>df, ve</b>	<b>28</b>
<b>PAN SEARED BARRAMUNDI</b>   Mussels. Curry Leaf Sauce. Caulini. Corn Custard <b>gf</b>	<b>38</b>
<b>CHAR SIU CHICKEN</b>   Garlic Noodles. Asian Greens. Ginger and Scallion Relish	<b>35</b>
<b>SIRLOIN STEAK</b>   300g   Potato and Kimchi Galette. Yolk Jam. Garlic Chives. Jus <b>gf</b>	<b>45</b>

### EVEN LARGER - Built For Two Or More

<b>PORK BELLY BANH HOI</b>   600g   Roast Pork Belly. Rice Noodles. Daikon Carrot Pickle. Leaf Wraps <b>gfo, df</b>	<b>79</b>
<b>BONE IN RIB EYE</b>   550g   Ssam Jang. Bread and Butter Pickles. Fried Enoki. Bao Buns (3) <b>df</b>	<b>99</b>
<b>DRY AGED TOMAHAWK</b>   1.2kg   Ssam Jang. Bread and Butter Pickles. Fried Enoki. Bao Buns (6) <b>df</b>	<b>165</b>

### SIDES

<b>ROAST POTATOES</b>   Curry Mayo. Beef Jus <b>gf, df, veo</b>	<b>16</b>
<b>GRILLED GEM LETTUCE</b>   Smoked Oyster Cream. Crisp Rice. Daikon Pickle <b>gf, vo, veo</b>	<b>13</b>
<b>CUCUMBER SALAD</b>   Grilled Snake Beans. Sesame Dressing. Pickled Kombu <b>df, v</b>	<b>12</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, df, ve</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>YUZU CREME BRULEE</b>   White Chocolate Crumb. Yuzu Zest. Vanilla Cream <b>gfo, v</b>	<b>18</b>
<b>TAMARIND PUDDING</b>   Tamarind Caramel. Roast Coconut. Ice Cream <b>v</b>	<b>17</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.