

THE BEACH HOUSE

Lunch and Dinner Menu

FLATBREAD & SPREADS

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

RAW

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

DUMPLINGS AND ROLLS

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

WOODFIRED SKEWERS - Add Paratha +5

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

SMALL

SMOKED BEEF TONGUE Crying Tiger Dressing. Peanuts. Yolk. Thai Basil gf, df	16
MUSHROOM RICE CAKES Shiitake. Mushroom XO. Whipped Tofu df, ve	18
GRILLED SQUID Ginger and Spring Onion Dressing. Brown Butter Dashi gfo, dfo	19
FRIED CHICKEN OPEN SANDO Sansho Hot Honey. Pickled Shallot. Toast	19
SHARK BAY PRAWNS Fermented Chilli. Balinese Balakan Butter. Confit Garlic gf	29

LARGE

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

EVEN LARGER - Built For Two Or More

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

SIDES

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

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.

THE BEACH HOUSE

DESSERT

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

DIGESTIF

OVER ICE Montenegro Manly Spirits Limoncello Drambuie	11
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TEA AND COFFEE

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

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.