

THE BEACH HOUSE

Lunch and Dinner Menu

FLATBREAD & SPREADS

WOODFIRED FLATBREAD Butter. Phu Quoc Spice Mix vo, veo	11
SPREADS Butternut. Black Garlic. Pepitas gf, df, ve 10 Stracciatella gf, v 14 Bone Marrow Butter. Tamarind Jam gf 14	

SNACKS

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

DIMSUM

VEGETABLE DUMPLINGS Smoked Eggplant. Spinach. Tofu. Bang Bang Sauce. Roasted Peanuts (5) df, ve	19
SCALLOP & PRAWN SHUMAI Chilli Vinegar. Tobiko (4) df	23
BEEF POTSTICKER Parsley and Marrow Vinaigrette. Curried Sour Cream (5)	22
PORK HOT POCKET Scamorza. Ultra Sauce. Curried Sour Cream (2)	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 Coriander Oil. Habanero Vinegar. Kaffir (2) df	22

SMALL

SMOKED BEEF TONGUE Crying Tiger Dressing. Peanuts. Yolk. Thai Basil gf, df	16
COMPRESSED WATERMELON Koji Marinade. Mandarin Oil. Finger Lime. Micro Herbs gf, df, ve	14
AMBERJACK TATAKI Avocado. Finger Lime. Jalapeno Vinaigrette. Wakame. Coriander Oil gf, df	21
GRILLED SQUID Ginger and Spring Onion Dressing. Brown Butter Dashi gf, 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

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

EVEN LARGER - Built For Two Or More

KOJI SHORT RIB 600g Ssam Jang. Bread and Butter Pickles. Fried Enoki. Bao Buns (4) df	89
TOMAHAWK STEAK 1.1kg Jus. Hollandaise. Crushed Potatoes. Cucumber Salad gfo, df	145

SIDES

ROAST POTATOES Curry Mayo. Beef Jus gf, df, veo	16
CUCUMBER SALAD Grilled Snake Beans. Sesame Dressing. Pickled Kombu df, v	12
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, df, 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**

TEA AND COFFEE

- TEA** | English Breakfast | Earl Grey | Peppermint | Camomile | Sencha Green | Lemongrass + Ginger **5**
- COFFEE** | Locale Espresso 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.