THE BEACH HOUSE
Lunch and Dinner Menu

BREADS & SPREADS

WOODFIRED FLATBREAD | Cultured Butter. Bread Spice. EVOO **dfo, v, veo** 11
GARLIC HUMMUS | Whipped Toum Hummus. Crispy Chickpeas. Zhug **gf, ve, df** 12
STRACCIATELLA | Soft Stracciatella Cheese. Crispy Chilli Oil **gf, v** 12
SHERRY PATE | Kampot Pepper. Sherry Chicken Liver Pate 14

RAWS

OYSTERS (min 3 of same) (a) | Natural **gf, df** **6.5** Nuoc Cham Granita **7** Lap Cheong Kilpatrick **7.5**
SALMON CIGAR |Salmon Belly. Yuzu Creme. Finger Lime Caviar. Herb Florets (1)(a) 24
SALSA MACHA SILKEN TOFU | Chilled Silken Tofu. Salsa Macha. Crispy Tempa **gf, ve, df** 18
VIETNAMESE BEEF TARTARE | MB5 Premium Beef. Fish Sauce Dressing. Prawn Crackers 22

DIM SUM

PORK & PRAWN SPRING ROLL | Nuoc Cham Dipping Sauce (2)(m) **df** + Extra Piece $6 13
BANG BANG FRIED EGGPLANT | Smoked Eggplant. Tofu. Satay Bang Bang Sauce (2) **df, ve** + Extra Piece $6 13
SMOKED WAGYU BRISKET GYOZA | Black Vinegar Jus. Smoked Tallow (2) **df** + Extra Piece $7 15
SCALLOP & PRAWN SHUMAI | Lobster Bisque. Tobiko. Lobster Oil. Chives (2)(i) + Extra Piece $7 15

WOODFIRED SKEWERS

BBQ CHICKEN | Filipino BBQ. Salsa Verde. Peanuts. Coriander (2) **gf, df** 23
SLOW ROAST BEEF | Beef Intercostal. Garlic Toum. Pepper Jus. Sumak. Onion (2) **df** 25
CITRUS FISH | Local Grilled Fish. Citrus Butter. Spring Onion. Black Tobiko (2)(a) 27

SMALL

CORN FRITTERS | Thai Basil. Japanese Citrus Aioli **df, v, veo** 20
GRILLED SQUID | Ginger and Spring Onion Dressing. Brown Butter Dashi (i) **gf, dfo** 22
FRIED CHICKEN | Korean Fried Chicken. Hot Honey. Yuzu Kosho Cream. Lime 24
PORK RIB | Soft Bone Rib. Palm Sugar Caramel. Miso. Dried Shrimp. Chilli 24
SKULL ISLAND PRAWN | Balakan Butter. Fermented Chilli. Lemon (a) **gfo, dfo** 29

LARGE

SAN CHOY BOW | Chicken Laarb. Cracked Rice. Gem Salad. Herbs. Nam Prik **gf, df** 36
LOCAL SWORDFISH | Hanoi Style Chaca La Vong. Garlic Rice. Herbs (a) **gf, df** 54
MAPO TOFU | Rolled Rice Noodles. Whipped Tofu. Asparagus. Warragul. Artichoke **df, v** 34
DUCK BREAST | Forrest Berry Tamarind Jam. Coconut Sambal. Greens. House Made Tumeric Bao Buns **df** 59
SIRLOIN STEAK | 300g | Crushed Potatoes. Cafe Beurre De Paris. Onion Rings **gf, dfo** + Jus / Pepper Corn Sauce $6 48
WA LOBSTER UDON | Local Rock Lobster. Laksa Butter. Udon Noodles (a) 79
CHAR SUI PORK TOMAHAWK | 700g | Papaya Som Tam Salad. Thai Jaew Dipping Sauce. Bao Buns **df** 72

SIDES

SMASHED CUCUMBERS | Furikake. Sorrel. Rice Vinaigrette **df, v** 16
ASIAN GREENS | Steamed Kai Lan. Vegan Oyster Sauce. Crispy Garlic **gf, df, v** 14
CHURRO FRIES | Nori Salt & Vinegar Seasoning. Smoked Chilli Aioli 14
FRIES | Aioli **gf, df, veo** 12
GARLIC RICE | Fried Rice. Crispy Garlic. Egg. Dashi **gf, df, v** 12
PARATHA BREAD| (2) 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

CHOCOLATE & SALTED CARAMEL TART. | Creme fraiche. Cacao Nibs **v** 18

DEEP FRIED ICE CREAM | Vanilla Gelato. Caramel Sauce. Cashew Nut Brittle 18

YUZU CREME BRULEE | White Chocolate Crumb. Yuzu Zest. Vanilla Cream **gf, v** 18

DIGESTIF

OVER ICE | Montenegro | Limoncello | Drambuie

TEA AND COFFEE

TEA | English Breakfast | Earl Grey | Peppermint | Chamomile | Sencha Green | Lemongrass + Ginger 5

COFFEE | Locale Espresso Signature Blend. Ask for selection

AFFOGATO | Double Espresso. Vanilla Ice Cream + Frangelico | Baileys 6.5 8.5

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 weddings to corporate celebrations, we have the space for you.

Enquire with our staff about functions while you're in today or view the packages on our website.

SPECIAL EVENTS

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

Have your heard about our Paint and Sip and Cocktail Club events? Visit our website What's On page for all the details on these and more.

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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.

thebeachhouseperth.com.au