

# THE BEACH HOUSE

## Lunch and Dinner Menu

### FLATBREAD & SPREADS

WOODFIRED FLATBREAD   Butter. Phu Quoc Spice Mix	veo	11
SPREADS   Muhammara	gf, ve	11
Stracciatella	gf, v	14

### SNACKS

POTATO CRISPS   Chimichurri Aioli	gf, veo	9
CHICCHARONES   Crispy Chicken Skins. Curry Mayo. Togarashi Spice	gf, df	14

### RAW

OYSTERS SHUCKED TO ORDER (min 3 of same)	Natural	gf, df	5	Shallot. Wasabi Reduction	gf, df	6
SALMON CRUDO   Coconut Cream. Charcoal Salt. Bonito	gf, df					21
BEEF TARTARE TACOS   Wasabi Cream. Citrus Dressing. Cured Egg (3)						22
WHIPPED TOFU   Mushroom XO. Dark Rye. Mushroom Melange Crumble. White Truffle	ve					19

### DUMPLINGS & BUNS

PUMPKIN DUMPLINGS   Doubanjiang Broth. Macadamia. Buckwheat (5)	ve	18
SCALLOP & PRAWN DUMPLINGS   Xiu Mai. Crustacean Bisque. Shrimp (4)	df	23
PORK & KIMCHI GYOZA   Smoked Leek & Citrus Pesto. Fermented Green Chilli. Smoked Honey (5)	df	20

### WOODFIRED SKEWERS

BERKSHIRE PORK BELLY   Nahm Jim Marinade. Ginger Soy Dressing (2)	gf	22
WAGYU BEEF   Teriyaki. Jus. Fresh Horseradish (2)	df	22

### SMALL PLATES

WOODFIRED SCALLOPS   Tamarind Foyot. Wakame. Herb Oil. Tobiko (2)	gf	19
SMOKED PUMPKIN   Black Vinegar Dressing. Tahini. Eggplant. Roasted Garlic	gf, ve	19
TYPHOON SHELTER SQUID   Pepper. Saltbush. Green Chilli Aioli	gf, df	19
FRIED CHICKEN   Honey Chilli Caramel. Korean Pepper Flakes. Kimchi. Kohlrabi	df	19
STICKY LAMB RIBS   Pineapple Cider Jam. Master Reduction	gf, df	24
SHARK BAY PRAWNS   Fermented Chilli. Balinese Balakan Butter. Confit Garlic. Charred Sourdough	gf	29

### LARGE PLATES

HANOI FISH   Fresh Galangal. Turmeric. Shrimp Paste. Chilli. Coconut Milk. Rice Noodles	gf, df	36
EGGPLANT MASALA   Coconut Yoghurt. Coriander. Puratha Bread. Rice	ve	29
LAMB RUMP   Smoked Labneh. Roasted Seeds. Fired Root Vegetables. Burnt Honey. Charred Jam	gf, dfo	39
SIRLOIN STEAK   250g   Bearnaise. Beef Jus. Potato Rosti. Greens	gf, dfo	45
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, ve	6

### FEED ME!

\$65

Taste five limited edition dishes, including dessert.  
Available in the dining room for groups of 2+. All  
guests must participate.

### PAIRED WINES

\$40

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

# THE BEACH HOUSE

## DESSERT

<b>DARK CHOCOLATE CHERRY MOUSSE</b>   Cherry Treacle <b>gf, v</b>	<b>16</b>
<b>MANGO STICKY RICE</b>   Tapioca. Coconut Cream <b>ve</b>	<b>17</b>
<b>BANANA SPRING ROLLS</b>   Dark Chocolate. Coconut Banoffee Caramel. Jackfruit Jam. Ice Cream <b>v</b>	<b>14</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 cannot guarantee our dishes are 100% allergen-free, as our kitchen uses products which may impact those with allergies or dietary requirements. Please advise our team prior to ordering and we'll try our very best to accommodate.

[thebeachhouseperth.com.au](http://thebeachhouseperth.com.au)