

<b>WOODFIRED WHITE TOAST</b>   Cultured Butter. Spreads <b>VEO</b>	<b>9</b>
<b>EGGS ON TOAST</b>   Fried. Scrambled. Poached <b>GFO   V</b>	<b>14</b>
<b>GRAIN PORRIDGE</b>   Almond. Maple. Rhubarb. Nashi. Raspberry <b>GF   VE</b>	<b>17</b>
<b>BUTTERMILK HOTCAKES</b>   Banana. Malt Cornflake Ice Cream. Milk Crumble. Maple <b>V</b>	<b>22</b>
<b>TOMATOES</b>   Whipped Ricotta. Black Vinegar Dressing. Thai Basil. Toast <b>GFO   VEO</b>	<b>20</b>
<b>SMASHED AVOCADO</b>   Feta. Poached Eggs. Furikake. Salsa Verde. Toast <b>GFO   VEO</b>	<b>22</b>
<b>CRAB SCRAMBLE</b>   Sweet Corn. XO Sauce. Peanuts. Coriander. Toast	<b>28</b>
<b>PORK BENEDICT</b>   Smoked Pork. Poached Eggs. Koji Hollandaise. Chinese Broccolini. Mustard. Toast	<b>26</b>
<b>BEEF CHEEK HASH</b>   Fried Potato. Curry Mayo. Poached Eggs. Pickles	<b>26</b>

**SIDES**

Gluten Free Toast	<b>3</b>
Eggs (2)   Fresh Tomatoes   Hollandaise	<b>5</b>
Avocado   Bacon   Fried Potato   Roast Mushrooms	<b>6</b>
House Cured Salmon	<b>7</b>

**K I D S** 10 years & under

<b>BUTTERMILK HOTCAKES</b>   Seasonal Fruit. Ice Cream. Maple <b>V</b>	<b>11</b>
<b>BACON &amp; FRIED EGG</b>   Toast. Butter <b>GFO</b>	<b>11</b>

**B O O Z E**

<b>BLOODY MARY</b>   Vodka. Tomato Juice. Spice Mix. Worcestershire Sauce. Lemon. Cucumber	<b>16</b>
<b>MEXICAN MARY</b>   Tequila. Tomato Juice. Chilli Mix. Lemon. Cucumber	<b>16</b>
<b>PINK MIMOSA</b>   Cold Pressed Watermelon, Strawberry & Apple. Mint. Sparkling	<b>10</b>
<b>PINE PASSION MIMOSA</b>   Passionfruit. Pineapple Juice. Sparkling	<b>10</b>
<b>SPARKLING</b>   Bay of Stones. Barossa. SA	<b>8</b>
<b>PROSECCO</b>   San Martino. Veneto. ITA	<b>10</b>

GF – Gluten Free | GFO – Gluten Free Option | V – Vegetarian | VE – Vegan | VEO – Vegan Option

We cannot guarantee our offerings are 100% allergen-free as our kitchen uses products which may impact customers with allergies or dietary requirements. Please advise our staff prior and we will endeavour to cater to your needs.

C O F F E E

Signature Blend by Leftfield Roasters	Small   Medium <b>+0.5</b>   Large <b>+1.5</b>
Espresso   Short Macchiato	<b>3.5</b>
Cap   Flat White   Latte   Long Black   Mocha   Hot Chocolate   Chai Latte	<b>4</b>
Long Macchiato	<b>4.5</b>
Babyccino	<b>2.5</b>
Extra Shot	<b>0.5</b>

M I L K S

Full Cream   Hi-Lo	
Soy   Almond   Oat   Lactose Free	<b>+0.5</b>

I C E D

Long Black	<b>5</b>
Latte	<b>6</b>
With Ice Cream - Coffee   Chocolate   Mocha	<b>7</b>

T E A Pot for one

English Breakfast   Earl Grey   Peppermint   Chamomile   Sencha Green   Lemongrass & Ginger	<b>5</b>
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1 0 0 % C O L D P R E S S E D J U I C E S

Orange   Apple   Watermelon, Strawberry & Apple	<b>7</b>
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S M O O T H I E S

<b>BANANA</b>   Banana. Dates. Peanut Butter. Cacao. Milk	<b>9</b>
<b>ACAI</b>   Natural Acai. Berries. Banana. Almond Milk. Apple Juice	
<b>GREEN</b>   Spinach. Avocado. Dates. Banana. Pineapple. Lemon. Coconut Water. Chia Seeds	

S H A K E S

Oreo   Chocolate Fudge   Vanilla Bean Meringue   Strawberries & Cream	<b>9</b>
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K I D S 10 years & under

<b>POP TOPS</b>   Apple   Orange   Apple & Black Currant	<b>3.5</b>
<b>BABYCINO</b>   Choc Powder. Marshmallow	<b>2.5</b>
<b>MILKSHAKES</b>   Chocolate   Strawberry   Vanilla	<b>5</b>

# THE BEACH HOUSE

Our menu is designed to share between friends, dishes come out as they're ready.

## FEED ME!

\$65

Taste the best of The Beach House with our Feed Me menu. All guests must participate. Two person minimum.

<b>WOODFIRED FLATBREAD</b> <b>veo</b>	<b>11</b>
<b>SPREADS</b>   Eggplant <b>gf, df, v</b> <b>9</b> Muhummara <b>gf, v</b> <b>10</b> Pulled Pork <b>11</b>	
<b>EDAMAME</b>   Togarashi. Dashi Butter <b>gf, veo</b>	<b>9</b>
<b>CASSAVA CRACKERS</b>   Leek Ash Lime Vinegar Powder <b>gf, ve</b>	<b>8</b>
<b>SON IN LAW EGG</b>   Malaysian Chilli Sambal. Palm Caramel <b>gf</b>	<b>9</b>
<b>OYSTERS SHUCKED TO ORDER</b> (minimum three of the same)	
Natural <b>gf, df</b> <b>4.5</b> Nahm Jim Granita <b>gf, df</b> <b>5.5</b> Roast Chicken Gochujang Butter <b>6.5</b>	
<b>TORCHED SCALLOP SASHIMI</b>   Salted Coconut. Wakami. Lemongrass Oil. Ginger <b>df</b>	<b>24</b>
<b>SALMON TARTARE</b>   Miso Crème. Doenjang. Beer Batter Scraps	<b>18</b>
<b>PUMPKIN DUMPLINGS</b>   Doubanjiang Broth. Macadamia. Buckwheat <b>ve</b>	<b>18</b>
<b>COAL FIRED BEEF TATAKI</b>   Black Bean. Pepper Jam <b>df</b>	<b>26</b>
<b>WOODFIRED CORN RIBS</b>   Kaffir Lime Butter. Curry Leaves <b>veo</b>	<b>16</b>
<b>PRAWNS ON TOAST</b>   Yuzu Gribiche. Pickled Vegetable	<b>18</b>
<b>ROAST DUCK POT STICKER</b>   Smoked Celeriac. Crispy Chilli Oil	<b>17</b>
<b>TYPHOON SHELTER SQUID</b>   Pepper. Saltbush. Green Chilli Aioli	<b>18</b>
<b>FRIED CHICKEN</b>   Honey Chilli Caramel. Korean Pepper Flakes	<b>19</b>
<b>SKULL ISLAND PRAWNS</b>   Fermented Chilli. Garlic. Espelette Shrimp Butter <b>gf</b>	<b>28</b>
<b>MUSHROOM XO NOODLES</b>   Silken Bean Curd. Gochujang Broth. Coriander Essence <b>ve</b>	<b>29</b>
<b>BBQ BARRAMUNDI</b>   Macadamia Puree. Blistered Tomato. Caramelised Shallot Sambal <b>gf</b>	<b>36</b>
<b>ROLLED LAMB SHOULDER</b>   Red Braise. Kimchi. Garlic Scape. Water Chestnut <b>df</b>	<b>36</b>
<b>SIRLOIN</b>   250g Koji Aged Beef. Wakame Bearnaise. Potato Galette	<b>39</b>
<b>SPIT ROAST PORK BELLY</b>   Nasi Goreng. Cucumber. Guindilla Pickle	<b>36</b>
<b>DOUBLE SMASH BURGER</b>   Cheese. Ketchup. Pickle Mayo. Salad. Fries <b>gfo</b>   Add Bacon +4	<b>27</b>
<b>CHARRED CABBAGE</b>   Black Garlic Tahini. Burnt Onion. Dashi <b>gf, ve</b>	<b>16</b>
<b>ASIAN GREENS</b>   Oyster Sauce. Fried Garlic <b>veo</b>	<b>13</b>
<b>ROAST POTATOES</b>   Curry Mayo. Beef Jus <b>gfo, veo</b>	<b>15</b>
<b>CUCUMBER SALAD</b>   Blistered Tomato. Burnt Scallion Vinaigrette <b>gf, ve</b>	<b>9</b>
<b>STEAMED RICE</b>   Cardamom. Mustard Seed <b>gf, ve</b>	<b>7</b>
<b>CHARRED SOURDOUGH</b>   Cultured Butter <b>gfo, veo</b>	<b>8</b>
<b>FRIES</b>   Aioli <b>gfo, veo</b>	<b>9</b>

# THE BEACH HOUSE

## DESSERT

<b>ROAST PINEAPPLE</b>   Lemon Curd. Coconut. Meringue. Blood Orange <b>gf, v</b>	<b>15</b>
<b>DARK CHOCOLATE TERRINE</b>   Roast White Chocolate. Dulce De Leche. Honeycomb <b>gf, v</b>	<b>17</b>
<b>ALMOND BERRY TART</b>   Thyme Mascapone <b>v</b>	<b>15</b>
<b>CHEESE PLATE</b>   White Mould Cheese. Preserves. Woodfired Sourdough <b>gfo, v</b>	<b>18</b>

## DIGESTIF

<b>PORT</b>   Talijancich Peter's Ruby Port. Non Vintage	<b>8</b>
<b>OVER ICE</b>   Montenegro   Manly Spirits Limoncello   Galliano White Sambuca   Drambuie	<b>11</b>

## 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 here! 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.



@thebeachhouse\_\_



@thebeachhouseperth

## GIFT CARDS

After the perfect gift? Scan the code below to pick one up now.



**gf** – gluten free | **df** – dairy free | **v** – vegetarian | **ve** – vegan | **o** – option

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# THE BEACH HOUSE

## KIDS MENU

10 years & under

### FOOD

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<b>FISH &amp; CHIPS</b>	<b>12</b>
Battered Fish. Chips. Ketchup	
<b>ROAST CHICKEN &amp; CHIPS</b>	<b>12</b>
Roast Chicken. Chips. Ketchup	
<b>CHEESEBURGER &amp; CHIPS</b>	<b>14</b>
Cheeseburger. Chips	
<b>ICE CREAM</b>	<b>5</b>
Chocolate Topping. Sprinkles	

### DRINK

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<b>POP TOPS</b>	<b>3.5</b>
Apple   Orange   Apple & Blackcurrant	
<b>SOFT DRINK</b>	<b>3.5</b>
Coke   Coke Zero   Sprite   Lift   Tonic   Ginger Ale	