

beach hotel

SIGNATURES

19

HONEY RHUBARB SOUR

Vodka, Licor 43, rhubarb, lemon

LYCHEE LOTUS

Vodka, Fraise De Bois, pineapple, lemon, lychee

AEGEAN

Hendricks gin, elderflower, lemon, cucumber, agave

PERFECT MARGARITA

Herradura Silver Tequila, Herradura Reposado, Cointreau, agave, lime

MANGO DAIQUIRI

Bacardi Rum, mango, vanilla, lime

PASSIONFRUIT MOJITO

Bacardi Rum, passionfruit, mint, lime

COCKTAIL JUGS

33

WATERMELON WONDERLAND

Finlandia vodka, watermelon, cranberry, lime

SUMMERTIME SMASH

Bombay gin, riesling, passionfruit, orange, lemonade

COCONUT COLADA

Bacardi rum, Malibu, pineapple, coconut, lime

APERITIFS

17

APEROL SPRITZ

Aperol, Prosecco, soda

NEGRONI

Campari, Bombay Gin, Cinzanno Rosso

AMARETTO SOUR

Disaronno, lemon, sugar

CLASSICS

19

ESPRESSO MARTINI

Vodka, Mr. Black, espresso, vanilla

COSMOPOLITAN

Vodka, Cointreau, cranberry, lime

PORNSTAR MARTINI

Vodka, Licor 43, passionfruit, lime

FRENCH MARTINI

Vodka, Chambord, pineapple, vanilla

CLASSIC MARGARITA

Herradura Plata Silver Tequila, Cointreau, lime

PINA COLADA

Bacardi Rum, Coconut Liqueur, pineapple, coconut cream, lime

CLASSIC MOJITO

Bacardi Rum, lime, mint, sugar, soda

WHISKEY SOUR

Woodford Reserve Bourbon, lemon, sugar

OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, sugar, orange bitters

HAPPY HOUR

4PM - 6PM

7 DAYS A WEEK

\$5 BEERS

Australian tap beer

\$5 WINES

House wines

\$10 MARGS

Tommy's Margaritas

SNACKS

PORT STEPHENS OYSTERS½DOZ 22 / DOZ 36
house-made mignonette (gf)(df)

DIPS PLATE.....12
tabbouleh hummus, guacamole, lavosh (v)(df)(gfo)

ARANCINI.....17
sun-dried tomato, feta, basil aioli (v)

ANTIPASTO PLATE.....29
salami, prosciutto, hummus, cheddar, cornichons,
tomato conserve, lavosh

GARLIC & CHEESE FLATBREAD12
confit garlic, mozzarella, rosemary (v)(gfo)

BRUSCHETTA12
heirloom cherry tomato, capers, eschallots,
whipped feta pesto (v)(veo)

SALT & PEPPER SQUID 18
chilli, black garlic aioli, lemon

CRISPY FRIED CHICKEN.....15
spicy aioli, fried shallots (df)

SEAFOOD TO SHARE

COLD SEAFOOD PLATE.....52
Oysters w salmon roe, prawns, blue swimmer crab,
smoked salmon, cocktail sauce, salsa verde (gf)(df)
(entrée suitable for 2 people)

HOT SEAFOOD PLATTER.....57
Battered fish, salt & pepper squid, panko crumbed prawns,
chips, garden salad, tartare sauce, black garlic aioli, lemon
(main suitable for 2 people)

THE BEST OF BOTH PLATTER.....92
cold seafood plate & hot seafood platter
(entrée & main suitable for 2-3 people)

SALADS

BLISS BOWL.....20
soba noodles, edamame, pickled ginger, carrot, purple cabbage,
Asian herbs, garlic miso dressing, black sesame (ve)

PUMPKIN SALAD22
spinach, pomegranate, feta, pepitas,
red wine vinaigrette (v)(gf)(veo)(n)

CAESAR SALAD.....22
cos, bacon, croutons, parmesan cheese, soft boiled egg,
house-made Caesar dressing (veo)

Add chicken +7 • Add prawns +9

PIZZAS

MARGHERITA • 18
Napoli sauce, fior di latte, basil, extra virgin olive oil (v)(veo)(gfo)

ROASTED PUMPKIN • 22
Roasted pumpkin, pesto, fior di latte, spinach,
capsicum, onion (v)(veo)

PRAWN & PANCETTA • 25
Napoli sauce, mozzarella, garlic prawns, pancetta,
capsicum, shallots, chilli (gfo)(dfo)

SMOKY CHICKEN • 23
Napoli sauce, mozzarella, chicken, bacon, Spanish onion,
shallots, smoky paprika aioli (gfo)(dfo)

PROSCIUTTO • 23
Napoli sauce, basil, fior di latte, prosciutto,
rocket pesto, parmesan (gfo)(dfo)

SUPREME • 23
Napoli sauce, mozzarella, chilli fennel salami,
double smoked ham, mushrooms, kalamata olives,
capsicum, Spanish onions (gfo)(dfo)

MEAT LOVERS • 24
Napoli sauce, mozzarella, chilli fennel salami, pancetta,
double smoked ham, Spanish onion (gfo)(dfo)

Gluten free base +3 | Vegan cheese +3

NIGHTLY SPECIALS

MONDAY
\$15 RIB RACK
Half rack of smoky pork ribs

TUESDAY
\$15 STEAK
280g rump steak

WEDNESDAY
\$15 SCHNITZEL
300g chicken schnitzel

THURSDAY
KIDS EAT FREE
w. main meal purchased

**PLEASE ORDER FOOD AT THE BISTRO
& SEE OUR WEEKLY SPECIALS MENU**

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (o) option (n) nuts

PUB CLASSICS

- THREE BEAN NACHOS**22
mozzarella, guacamole, sour cream, tomato salsa, corn chips (v)(gf)
Add chicken +7
- BEER BATTERED FISH & CHIPS**.....25
garden salad, tartare sauce, lemon (gf)(df)
- CHICKEN SCHNITZEL**.....24
gravy, slaw, chips
- CHICKEN PARMIGIANA**27
Napoli sauce, double smoked ham, mozzarella, slaw, chips
- BANGERS & MASH**22
Casalinga pork sausages, onion gravy, green beans

BURGERS

- VEGAN BURGER** 21
guacamole, tomato salsa, spicy vegan aioli, potato bun, chips (ve)
- CRISPY CHICKEN BURGER**.....21
cheese, slaw, pickles, ranch dressing, buffalo sauce, chips
Add bacon +2
- CHEESEBURGER** 21
cheese, bacon, lettuce, onion, pickles, burger sauce, chips

STEAKS

- 280G JACKS CREEK RUMP**28
garden salad, gravy, chips (gf)(df)
- 300G MACLEAY VALLEY SCOTCH FILLET**.....43
oven roasted chat potatoes, broccolini, café de Paris butter, red wine jus (gf)(dfo)

KIDS

CHICKEN NUGGETS & CHIPS • 12

FISH & CHIPS • 12

**EVEREST ICE CREAM CUP
STRAWBERRY OR CHOCOLATE • 5**

MAINS

- CREAMY PESTO FETTUCCINE**22
snow peas, sun dried tomatoes, pine nuts, rocket, grana padano (v)(dfo)(n)
Add chicken +7
- SALT & PEPPER SQUID**26
chips, garden salad, chilli, black garlic aioli (df)
- CRISPY SKIN SALMON**34
heirloom cherry tomatoes, quinoa, capers, fennel, rocket, herbs, salsa verde (gf)(df)
- MARKET FISH** MP
chat potatoes, green beans, caper dill aioli, lemon (gf)(df)
- PRAWN LINGUINI**29
garlic & chilli prawns, baby spinach, pangrattato (dfo)
- PORK CUTLET**32
potato mash, broccolini, red wine jus, mustard & sage butter (gf) (dfo)
- SMOKY BBQ PORK RIBS** HALF 34 / FULL 49
slaw, chips

SIDES

- CHIPS (ve)(gf)**.....9
- BROCCOLINI & CARROTS**.....9
green beans, salsa verde (ve)(gf)
- GARDEN SALAD**.....8
cherry tomatoes, radicchio, cos, cucumber, Spanish onion, fennel (ve)(gf)
- POTATO MASH (v)(gf)**.....7
- SAUCES**.....2
gravy, pepper, mushroom, tartare, black garlic aioli, diane (gf)

DESSERT

VANILLA PANNA COTTA • 15
passionfruit coulis (gf)

CHEESE BOARD • 21
cheddar, brie, apple, quince paste, dried fruit, lavosh (v)

BAR MENU 3PM-5PM SAT & SUN

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BUBBLES



Chain of Fire Sparkling Cuvée NV Central Ranges, NSW	8	36
Moët & Chandon Brut Imperial NV Epernay, FRA		110
Il Fiore Prosecco DOC NV Veneto, ITA	9.5	43
Veuve Tailhan Blanc de Blanc Loire Valley, FRA	9	42
Chandon Garden Spritz Yarra Valley, VIC	11	50
Chandon Vintage Blanc de Blanc Yarra Valley, VIC		95
Veuve Clicquot NV Reims, FRA		140

WHITE



Ad Hoc 'Wallflower' Riesling Great Southern, WA	9.5	15	43
Pikes 'Traditionale' Riesling Clare Valley, SA			55
Ara 'Pathway' Sauvignon Blanc Marlborough, NZ	9.5	15	43
Giesen 'Small Batch' Sauvignon Blanc Marlborough, NZ			55
The Lane Vineyard Block 10 Sauvignon Blanc Adelaide Hills, SA	10.5	16	48
Josef Chromy Sauvignon Blanc Relbia, TAS			60
Chain of Fire Sauvignon Blanc Semillon Central Ranges, NSW	8	12.5	36
Santi Sortesele Pinot Grigio Venezie, ITA			49
Copia Pinot Grigio Margaret River, WA			45
Ara Single Estate Pinot Gris Marlborough, NZ	9.5	15	43
Tyrrells Moon Mountain Chardonnay Hunter Valley, NSW	9.5	15	44
Tyrrells Vat 1 Semillon Hunter Valley, NSW			120
Oakridge 'Over the Shoulder' Chardonnay Yarra Valley, VIC			55
Bremerton 'Mollie and Merle' Verdelho Langhorne Creek, SA	11	15	55
Andrew Thomas Synergy Semillon Hunter Valley, NSW	10	15	46
Bimbadgen Estate Semillon Hunter Valley, NSW			43
Tyrrells Stevens Semillon Hunter Valley, NSW			80

ROSÉ



Fiore Pink Moscato Mudgee, NSW	9	14	42
Ara Single Estate Rosé Marlborough, NZ	9.5	15	43
Luna Rosa Rosé Central Ranges, NSW			45
Marquis de Pennautier Rosé Languedoc, FRA			48

RED



Josef Chromy 'Pepik' Pinot Noir Relbia, TAS	10.5	16	48
Giesen 'Small Batch' Pinot Noir Marlborough, NZ			65
Rymill 'The Yearling' Cabernet Sauvignon Coonawarra, SA	8.5	13	39
Bremerton 'Coulthard' Cabernet Sauvignon Langhorne Creek, SA			48
Taltarni Estate Cabernet Sauvignon Pyrenees, VIC			65
Ad Hoc 'Avant Gardening' Cab Sauv Malbec Frankland River, WA			48
Robert Oatley 'Signature Series' GSM McLaren Vale, SA	9.5	15	43
Gemtree 'Luna' Tempranillo (organic) McLaren Vale, SA			49
Philip Shaw 'The Conductor' Merlot Orange, NSW			49
Chain of Fire Shiraz Cabernet Central Ranges, NSW	8	12.5	36
Robert Oatley 'Signature Series' Shiraz McLaren Vale, SA	10	15	45
Andrew Thomas Kiss 2018 Shiraz Hunter Valley, NSW			105
The Lane 'Block 14' Basket Press Shiraz Adelaide Hills, SA			55
Tyrrells Lunatiq Shiraz Heathcote, VIC			78

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Card transaction surcharge applies to all EFTPOS & credit card purchases.
10% surcharge on public holidays.