

ENTRÉE

	Main	Entrée
Mixed Antipasto Board Prosciutto, Coppa, Sopressa, Grilled Zucchini, Grilled Capsicum, Mixed Olives, Grissini and Bread Served with your choice of two cheeses: Taleggio – Italian Soft Cow’s Milk Cheese Gorgonzola Piccante – Cow’s Milk Blue Cheese Grana Padano – Italian Hard Cheese		20.80
Vegetarian Antipasto Board Marinated Artichokes, Semi-Dried Tomatoes, Chargrilled Zucchini, Eggplant and Hommus Served with your choice of two cheeses: Taleggio – Italian Soft Cow’s Milk Cheese Gorgonzola Piccante – Cow’s Milk Blue Cheese Grana Padano – Italian Hard Cheese		20.80
Beach House Bruschetta Tomatoes and Garlic Marinated in Balsamic Vinegar and Extra Virgin Olive Oil, served on Toasted Sourdough		14.50
Calamari Fritti Crispy Calamari Rings with Lemon and Chilli Oil	26.80	19.50
Scallops with Gorgonzola Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce	26.80	19.50
Eggplant Napoletana Thin Slices of Eggplant with Mozzarella, Parmigiano, Basil and a Traditional Napoletana Sauce	25.80	17.50

PASTA

	Entrée	Main
Mushroom Pappardelle Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle		29.50
Ragú Pappardelle with a Ragù of Veal and Pork, Slow Cooked with Red Wine and Tomato		29.50
Prawn Linguine Prawns with Fresh Vine Ripened Cherry Tomatoes and Chilli	22.50	32.50
Fregola Traditional Sardinian Pasta with Barramundi, Vongole, Calamari, Saffron, Olives and a Touch of Chilli		32.50
Gnocchi Housemade Potato Gnocchi served with Cherry Tomatoes in a Napoletana Sauce Topped with Buffalo Mozzarella		27.50
FISH & SEAFOOD		
Fish and Chips Lightly Beer Battered Barramundi served with Chips, and Homemade Tartare Sauce		26.50
Pan Fried Barramundi Served with Chips or Fennel, Rocket, Cherry Tomatoes and Radicchio Salad		28.50 29.50
Grilled Crispy Skin Atlantic Salmon Served with Pumpkin Puree, Asparagus, Baby Carrots and Breadcrumbs		29.50
Baked Ocean Trout Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, Spinach, White Wine and Herbs, served Steamed in Baking Paper		32.50
Grilled Corn Fritters Served with Smoked Salmon or Bacon, Watercress and Herb Crème Fraiche		25.50
GOURMET BURGERS		
Black Angus Burger with Chips <i>Your Black Angus beef patty is housemade from 100% grain-fed premium certified Angus Black topside mince</i> Premium Black Angus Patty with Caramelised Onion, Seeded Mustard, Tomato Relish, Bacon and Cheese on a Toasted Sesame Seed Bun		24.50
Chicken Thigh Fillet Burger with Chips Chargrilled Chicken Thigh Fillet with Avocado, Rocket and our Housemade Aioli		23.50

MEAT

	Main
Angus Striploin Served with Rocket and Parmesan Cheese Salad and Rosemary Potatoes	32.50
Lamb Braised Lamb Shoulder served with Roasted Rosemary Potatoes, Smoked Eggplant Puree and Veal Jus	29.80
Beef Cheek Slow Cooked Beef Cheek served with Creamy Mash Potato, Sautéed Spinach and a Beef Jus	29.80

SALAD AND VEGETARIAN

Insalata Caprese Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil & Balsamic Reduction	20.50
Caesar Salad Cos Lettuce served with Bacon, Croutons and our Housemade Caesar Dressing with Grilled Chicken Thigh with Smoked Salmon	19.50 25.50 27.50
Scallops & Prawn Salad Pan Seared Scallops and Prawns with Grapefruit, Fennel, Witlof and Olives Salad	28.50
Wild Quinoa Salad Quinoa, Kale, Rocket, Spinach, Mint, Edamame Beans, Walnuts and Dried Cranberries with Lemon Oil with Smoked Salmon	19.50 27.50

SIDES

Chips and Homemade Aioli	8.00
Sicilian Olives and Bread	5.80
Wild Rocket, Pear and Parmigiano Reggiano Salad	9.90
Sautéed Broccolini with Lemon, Almonds and Chilli	9.90
Mixed Leaf and Truss Tomato Salad with Balsamic Dressing	9.90
Roasted Rosemary Potato Wedges with Sea Salt	8.50

Menu and prices are subject to change

The above menu items are available for take away with 15% discount

15% Public Holiday Surcharge

Instagram: @beachhousebalmoral

Facebook: @Beach_House

CHILDREN'S MENU

MEALS

Penne Pasta with Napoletana Sauce and Parmesan Cheese	13.50
Grilled Chicken and Chips	14.50
Lightly Battered Barramundi served with Chips	14.50
Beef Cheese Burger with Chips	14.50

DESSERT

Ice Cream and Chocolate Sauce	4.00
Chocolate Brownie and Ice Cream	8.90
Honey Bread Man	3.60

DRINKS

Orange Juice	3.80
Apple Juice	3.80
Cranberry Juice	4.30
Cloudy Lemonade	4.70
Milkshake	4.80
Hot Chocolate	5.00
Babycino	1.50

DESSERTS

Affogato (Ice Cream with a Shot of Espresso)	7.40
Cannoli (House made) 3 pieces Each	12.90 4.60
Caramel Pannacotta served with Pistachio Brittle and Strawberry Sorbet	14.90
Tiramisu, 'Pick me up Dessert' of Mascarpone Layered with Biscotti, Espresso Coffee and served with a Chocolate Ice Cream	14.90
Citrus Tart with Ice Cream	13.90

GELATO

Gelato and Sorbet	
One Scoop	4.00
Two Scoop	7.20
Three Scoop	10.20

TREATS

Friand	4.90
Chocolate Brownie with Vanilla Ice Cream	8.90
Almond Wheel (<i>Gluten Free</i>)	4.70
Caramel Shortbread	4.90
Dotty Cookie, Byron Bay	4.40

LIQUEURS & GRAPPA

Frangelico	9.00
Limoncello	9.00
Alexander, Aqva Di Vita	9.00
Sambuca	9.00
Averna	9.00
Amaro – Montenegro	9.00
Baileys	9.00
Amaretto Di Saronno	9.00

Beach House

by GPO

BALMORAL BEACH

Lunch & Dinner Menu