

OYSTERS

1/2 Doz Doz

Natural Oysters, red wine vinaigrette, tabasco & lemon	23	33
Oysters Kilpatrick	25	35

STARTERS

Char-Grilled Sourdough, balsamic & olive oil	11
Grilled Octopus, olive oil, lemon juice, lime dill mayonnaise GF	18
Grilled Ballina (NSW) King Prawns, citrus aioli GF	20
Spiced Calamari w tartare	17
500g Mussels Provençal (Spencer Gulf, SA)	24
Oven baked Scallops (VIC) on the shell, spiced tomato cream, wakame, sesame seeds, fish roe GF	19
Char-Grilled Lamb Ribs, dill aioli	19
Pork Belly, date puree, walnut praline GF	17
Beef Tataki, chilli, onion salsa, ponzu, spicy mayo GF	22
Vegetarian Spring Rolls, amuzu sweet & sour dipping sauce	15
Grilled Polenta Bruschetta, basil pesto, heirloom cherry tomato, roast capsicum, Spanish onion endive, asparagus V GF	16

RAW

Hiramasa Kingfish Ceviche, rockmelon, coriander, red onion, lime, radish GF	21
Tuna Tartare, avocado, cucumber, red onion sesame soy	22
Sashimi Plate: ocean trout, kingfish, tuna tataki yellowfin tuna, ponzu	26

POKE BOWLS

Ocean Trout, quinoa, avocado, radish, sesame seaweed, edamame, red onion, spinach, kewpie GF	23
Tuna, brown rice, kimchi, nori, cucumber, spring onions, sesame seeds, pickled ginger, red cabbage ponzu, kewpie	24
Kingfish, togarashi rice, ginger, cucumber, nori, kimchi, sriracha	24



CHARGRILLED MEAT

*All meat is cooked in our special imported Mibrasa charcoal oven
Steaks served with chips + mixed leaf salad*

300g Angus Scotch Fillet (Greenstone Creek, NZ)	39	250g Eye Fillet (Greenstone Creek, NZ)	42
500g Rib Eye on the Bone (Northern Rivers, NSW)	52	Free Range Chicken, lemon myrtle, honey + Dijon marinate w seasonal roast vegetables	36
500g Wagyu Sirloin MBS +6 400 day grain fed (Jack's Creek, NSW)	70	Sauces: jus, pepper, mushroom, blue cheese V GF	\$4

SEAFOOD

500g Ballina (NSW) Prawns, cocktail dipping sauce GF	32	Whole Baby Yellow Belly Flounder (VIC), native saltbush, brown butter, chips, mixed leaf salad	41
1kg Mussels Provençal (Spencer Gulf, SA), white wine, garlic, tomato, chilli, herbs, charred sourdough GF	34	Saffron Linguine Marinara, selection of fresh seafood, tomato, hint of chilli	34
Fish + Chips, grilled, crumbed or battered, chips potato cake, salad, tartare	26	Blue Swimmer Crab (SA) & Squid Ink Risoni Pasta, broccolini, cherry tomato, crab bisque, chilli	32
Fish of the Day, please enquire with your waiter for today's selection	34		
Oven Baked Ocean Trout Fillet (Macquarie Harbour, TAS), warm potato, dill + prawn salad GF	32		
Baked Whole Snapper (VIC), lemon, mustard, olive oil, dill, chips, mixed leaf salad	42		



SEASONAL SEAFOOD PLATTER

Oysters Kilpatrick, Octopus, Grilled Prawns, Mussels, Ocean Trout, Calamari, Blue Swimmer Crab, Scallops, Garden Salad, Chips 130

BURGERS + ROLLS

(Served with chips)

Beachside Burger, Angus beef patty, tomato, baby cos, American cheese, pickles, special sauce	21
Fish Burger, battered Blue Grenadier, baby cos, cheese, tartare	18
Prawn Roll, pan fried shrimp cake, shredded lettuce, pickled onion, sriracha mayonnaise	19

SALADS

Tender Beef Strips, mixed green lettuce, cherry tomato, cashews, crispy noodles, fried shallots, bean shoots, snow peas, chilli, coriander dressing	24
Ballina Prawn Salad, avocado, cos, cherry tomato, Spanish onion, dill & cocktail sauce	29

SIDES

Chips	8
Confit Garlic Mash V GF	7
Duck Fat Roast Potatoes, rosemary, sea salt GF	8
Baby Carrots, honey, thyme V GF	7
Broccolini, extra virgin olive oil, sea salt V GF	7
Corn, chipotle, parmesan V GF	7
Vegetables, potatoes, baby carrots, parsnips, corn & broccolini	8
Mixed Leaf Salad, honey mustard vinaigrette V GF	6
Garden Salad, tomato, green capsicum, cucumber, red onion, olives, extra virgin olive oil V GF	9

**OPEN 7 DAYS A WEEK FOR
BREAKFAST + LUNCH + DINNER**



Bookings are recommended.
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