

## OYSTERS

	1/2 Doz	Doz
Natural Oysters, red wine vinaigrette, tabasco & lemon	23	33
Oysters Kilpatrick	25	35

## STARTERS

Heirloom tomato, watermelon, burrata, basil, mint, fig vincotto <b>V GF</b>	19
Grilled Octopus, olive oil, lemon juice, lime dill mayonnaise <b>GF</b>	18
Grilled Ballina (NSW) King Prawns, citrus aioli <b>GF</b>	20
Flash fried spiced Calamari w tartare	17
Oven baked Scallops (VIC) on the shell, spiced tomato cream, wakame, sesame seeds, fish roe <b>GF</b>	19
Pork Belly, date puree, walnut praline <b>GF</b>	17
Crunchy togarashi rubbed Chicken Ribs, blue cheese dipping sauce	16
Grilled Polenta Bruschetta, basil pesto, heirloom cherry tomato, roast capsicum, Spanish onion, endive, asparagus <b>V GF</b>	16

## RAW

Hiramasa Kingfish Ceviche, rockmelon, coriander, red onion, lime, radish <b>GF</b>	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 <b>GF</b>	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



## SEAFOOD

600g Ballina (NSW) Prawns, cocktail dipping sauce <b>GF</b>	32	Whole Baby Flounder (VIC), native saltbush, brown butter, chips, mixed leaf salad	41
500g Mussels Provençal (Spencer Gulf, SA), white wine, garlic, tomato, chilli, herbs, charred sourdough <b>GF</b>	24	Saffron Linguine Marinara, selection of fresh seafood, tomato, hint of chilli	34
Fish of the Day + Chips, grilled, crumbed or battered, chips, salad, tartare	21	Squid Ink Orzo pasta, blue swimmer crab (SA), broccolini, cherry tomato, crab bisque, chilli	32
Oven Baked Ocean Trout Fillet (Macquarie Harbour, TAS), warm potato, dill + prawn salad <b>GF</b>	32	 <b>SEASONAL SEAFOOD PLATTER</b> Oysters Kilpatrick, Octopus, Grilled Prawns, Mussels, Ocean Trout, Calamari, Blue Swimmer Crab, Scallops, Garden Salad, Chips <b>130</b>	
Baked Whole Snapper (VIC), lemon, mustard, olive oil, dill, chips, mixed leaf salad	42		

## MEAT *(All meat is cooked in our special imported Mibrasa charcoal oven)*

### All steaks served with chips + mixed leaf salad

300g Angus Scotch Fillet (Greenstone Creek, NZ)	39	1kg Angus Black Market T-Bone for 2 (Rangers Valley, NSW)	89
500g Rib Eye on the Bone (Northern Rivers, NSW)	52	Half Free Range Roast Chicken, lemon myrtle, honey + Dijon marinate w seasonal roast vegetables	36
300g New York Wagyu Striploin MBS +6 (Jack's Creek, NSW)	57	<b>Sauces: bernaise, jus, pepper, mushroom, blue cheese <b>V GF</b></b>	<b>\$4</b>

## BURGERS + ROLLS

*(Served with chips)*

Beachside Burger, Angus beef patty, tomato, baby cos, American cheese, pickles, special sauce	18
Fish Burger, battered Blue Grenadier, baby cos, cheese, tartare	16
Prawn Roll, pan fried shrimp cake, shredded lettuce, pickled onion, sriracha mayonnaise	18

## SALADS

Tender Beef Strips, mixed green lettuce, cherry tomato, cashews, crispy noodles, fried shallots, bean shoots, snow peas, coriander dressing	24
Radicchio, endive, mandarin, candied walnuts, pomegranates, pear, Spanish onion, raspberry vincotto, olive oil <b>V</b>	19

## SIDES

Chips	8
Confit Garlic Mash <b>V GF</b>	7
Duck Fat Roast Potatoes, rosemary, sea salt <b>GF</b>	8
Baby Carrots, honey, thyme <b>V GF</b>	7
Broccolini, extra virgin olive oil, sea salt <b>V GF</b>	7
Corn, chipotle, parmesan <b>V GF</b>	7
Mixed Leaf Salad, honey mustard vinaigrette <b>V GF</b>	6
Garden Salad, tomato, green capsicum, cucumber, red onion, olives, extra virgin olive oil <b>V GF</b>	9

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



Bookings are recommended.

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