

OYSTERS

1/2 Doz Doz

Natural Oysters, red wine vinaigrette, tabasco & lemon	24	42
Oysters Kilpatrick	26	45

STARTERS

Char-Grilled Sourdough, balsamic & olive oil	11	
Grilled Byron Bay Haloumi, tomato relish GF	18	
Grilled Ballina King Prawns citrus aioli GF	23	
Spiced Calamari w tartare	17	
500g Mussels Provencale (Spencer Gulf, SA)	24	
Oven baked Scallops (VIC) on the shell, spiced tomato mayo, wakame, sesame seeds, fish roe GF	18	
Peking Duck Pancakes, hoisin sauce, cucumber, spring onions, carrot, chilli	21	
Pork Belly, pickled salad, sweet soy, sesame & lemongrass dressing GF	17	
Vegetarian Spring Rolls, chilli minted sauce	15	
Grilled Polenta Bruschetta, basil pesto, heirloom cherry tomato, roast capsicum, Spanish onion, asparagus V, GF	16	

RAW

Sashimi Plate: salmon, yellowfin tuna, special of the day, ponzu, wasabi	28	
Individual selection of any of the above (6 pieces), soy sauce, wasabi	22	

POKE BOWLS

Raw Salmon, quinoa, avocado, radish, edamame, sesame seaweed, red onion, spinach, kewpie mayo	23	
Raw Tuna, brown rice, kimchi, nori, cucumber, spring onions, sesame seeds, pickled ginger, red cabbage, ponzu, kewpie mayo	24	
Crispy Chicken, white rice, pickled onion, ponzu, spinach, red cabbage, fried shallots, pickled ginger, avocado, radish, sesame seed mayo	24	

CHARGRILLED MEAT

*All meat is cooked in our special imported Mibrasa charcoal oven
Steaks served with Complimentary Chips*

300g Angus Scotch Fillet (Greenstone Creek, NZ)	39	Pistachio Chicken	
500gm Rib Eye on the Bone (Northern Rivers NSW)	60	Creamy mushroom sauce, roast kipfler potatoes & green beans GF	36
250gm Eye Fillet (Greenstone Creek, NZ)	42	Confit Duck, honey red cabbage, broccolini, orange jus GF	38
Sauces: jus, green pepper, forest mushroom GF	4		
 PASTA		 SALADS	
Saffron Linguine Marinara, selection of fresh seafood, onion, tomato, hint of chilli	34	Mixed green lettuce, cherry tomatoes, cashews, crispy noodles, fried shallots, bean shoots, snow peas & chilli with beef strips & coriander dressing	26
Rigatoni Chicken, bacon, mushroom, onion, pesto, cream, napoli	28	with crispy chicken, sweet chilli & kewpie mayo	26
Gluten free penne available	4	Prawn Salad, avocado, mango, cos lettuce, Spanish onion, coriander, lime zest, olive oil & lime dressing GF	28

SEAFOOD

500g Ballina (NSW) Prawns, cocktail dipping sauce GF	32	Oven Baked Miso Salmon Fillet, Japanese salad of daikon radish, mint, savoy cabbage, ginger, coriander, sesame & soy dressing GF	34
1kg Mussels Provençal (Spencer Gulf, SA), white wine, garlic, tomato, chilli, herbs, charred sourdough GF	38	Whole Baby Flounder (VIC), brown butter, chips, mixed leaf garden salad	41
Fish of the Day, please enquire with your waiter for today's catch	M.P	Baked Whole Snapper (NSW), lemon, mustard, olive oil, chips, mixed leaf garden salad	42
Fish + Chips, grilled, crumbed or battered, chips, potato cake, salad, tartare	M.P		

BEACHSIDE PAVILION'S CHILLI MORETON BAY BUGS

Special tomato chilli sauce, coconut cream, egg, coriander, chips



M.P



SEASONAL SEAFOOD PLATTER

Oysters Kilpatrick, Grilled Prawns, Mussels, Salmon, Calamari, Moreton Bay Bug, Scallops, Garden Salad, Chips

140

BURGERS

Served with chips

Beachside Burger, Angus beef patty, tomato, BBQ sauce, baby cos, American cheese, pickles, special sauce	21
Crumbed Chicken Burger, coleslaw, pickles, American cheese, BBQ sauce, jalapeno mayonnaise	19
Fish Burger, battered blue grenadier, baby cos, cheese, tartare	18

SIDES

Chips	8
Roast Kipfler Potatoes V, GF	8
Green Beans V, GF	8
Broccolini, extra virgin olive oil, sea salt V, GF	7
Mixed Leaf Garden Salad, tomato, green capsicum, cucumber, red onion, honey mustard vinaigrette	8

SOMETHING SPECIAL

MINIMUM 24HR NOTICE REQUIRED

1 KG TOMAHAWK STEAK (Northern Rivers, NSW)
Chargrilled to your liking, choice of 2 sides M.P

BEACHSIDE PAVILION'S SIGNATURE CHILLI MUD CRAB (Local, QLD)
Special tomato chilli sauce, coconut cream, egg, coriander M.P

Bookings are recommended.

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15% Surcharge applies on Public Holidays.

V – Vegetarian, GF – Gluten Free | Please advise our friendly wait staff of any allergies or dietary requirements

OPEN 7 DAYS A WEEK | BREAKFAST 6AM - 11:30AM | LUNCH 12PM - 5PM | DINNER 5PM - LATE

