Beachfront
BAR & GRILL

Enhance your dining experience
with our suggested wine pairings

SHARE

BAKED AUSTRALIAN SCALLOPS 32/37
(A) (4 pcs) creamy garlic spinach, parmesan, herb crumb
Grant Burge Benchmark Pinot Grigio

TRIO OF DIPS 21/26
charred house made focaccia & chef selection of dips
Yarra Burn Prosecco

ROASTED GARLIC PIZZA BREAD 21/26 (V)
confit garlic butter, cheese, herb salt
Grant Burge Benchmark Chardonnay

BEACHFRONT STEAK PLATTER 152/160 (LGA) (Share 2-3 people)
200g wagyu rump, 200g grass fed striploin, 200g beef city black tenderloin
St Hallett Rosé
(Steaks cooked to med-rare; platter includes 2 x steak sides & 2 x house sauce)

STARTERS

OYSTERS (EA) | 6.5 / 9.5 (A)
Natural **Kinilaw** cucumber, tomato, onion, ginger, chilli, sugar cane vinegar
Rolf Binder Riesling

Cooked **maple speck, balsamic, chives OR lemon thyme butter**
Mudhouse Woolshed Vineyard Sauvignon Blanc

ROASTED PUMPKIN 27/32 (LG) (V)
honey glazed, whipped labneh, pepitas, crispy quinoa, cranberry, fried sage, herb oil
Petaluma White Label Chardonnay

SALT & PEPPER BABY SQUID 24/29 (M) (LG)
loligo squid, preserved lemon, lemon pepper aioli
Mudhouse Home Block Pinot Gris

CRUDO KINGFISH 29/34 (M)
pickled jalapeno, orange segments, citrus gel, crispy wakami, furikake, ponzu sauce
Brookland Valley Verse Chardonnay

WAGYU STEAK TARTARE 28/33
truffle dressing, capers, pickled onion, egg yolk gel & melba toast
Mudhouse Pinot Noir

BAKED CAMEMBERT 24/29 (N) (V)
candied walnuts, house made jam, charred foccacia, spicy honey
Mudhouse Woolshed Vineyard Sauvignon Blanc

SUMMER PANZANELLA 29/34 (V)
burrata, heirloom cherry tomato, rustica bread, basil emulsion, onions, tomato water
Grant Burge Petit Bubbles Dry Sparkling

MAINS

SOVEREIGN LAMB RUMP 55/61 (LG)
pearl cous cous, spiced yoghurt, chermoula, roasted baby pepper & onions
St Hallett Butchers Cart Shiraz

CHICKEN SUPREME 37/43 (LG) (N)
asparagus, charred corn, crispy potatoes, corn puree, roasted pistachio, red wine jus
Mudhouse Home Block Pinot Gris

PORK TOMAHAWK 53/59 (LG)
sweet potato, braised greens, roasted baby beets, guavanera sauce
Mudhouse Woolshed Vineyard Sauvignon Blanc

MARKET FISH (M) (LG)
cauliflower puree, quinoa, heirloom tomato, cucumber, orange, capers dressing and herb oil
Grant Burge Benchmark Sauvignon Blanc

NONNA'S PASTA 37/43
wagyu beef ragu, rich tomato sauce, mafaldine pasta, parmesan, pangrattato
Grant Burge Benchmark Cabernet Sauvignon

MUSHROOM GNOCCHI 35/41 (V)
truffle mushroom puree, enoki mushroom, parmesan, herb crumb
St Hallett Rosé

(V) vegetarian (VA) vegetarian available (LG) low gluten (LGA) low gluten available (LD) low dairy (LDA) low dairy available (N) contains nuts (NF) nut free (M) seafood (mixed) (A) seafood (Australian) (I) seafood (international) **Member/Non Member pricing | 10% surcharge on public holidays**

STEAKS

Wet-aged in-house for a more refined texture & fuller beef flavour. Steaks are seasoned simply with salt, cooked over high heat & rested to maximise flavour.

All steaks are (LG), cooked to your liking served with one side & sauce.

Pear & Rocket Salad

Truffle Mash Potato

Hand Cut Fries

Tallow Fried Kipfler Potatoes

Buttered Broccolini

Upgrade your side
Choose any premium side from our side selection for an additional $3

SAUCE $4 (LG)

Forest mushroom
Creamy trio pepper
Red wine jus
Guavanera
Bone marrow butter
Lemon pepper aioli

Grain Fed

300G RUMP MBS 4-5 | M 49 NM 54
Grant Burge Benchmark Shiraz

300G PICANHA MBS 4-5 | M 56 NM 61
Grant Burge Benchmark Merlot

300G PORTERHOUSE MBS 4-5 | M 78 NM 83
Katnook Founders Block Cabernet Sauvignon

220G FILLET MIGNON MBS 2+ | M 67 NM 72
Mudhouse Pinot Noir

300G SCOTCH FILLET MBS 2-3 | M 70 NM 75
St Hallett Butchers Cart Shiraz

500G RIB EYE ON THE BONE MBS 2-3 | M 87 NM 92
St Hallett Garden of Eden Shiraz

Grass Fed

300G STRIPLOIN MBS 2-3 | M 60 NM 65
St Hallett Garden of Eden Shiraz

SHARED 1.1KG TOMAHAWK
starting from M 162 NM 173 PER KILO, see steak display cabinet
Katnook Founders Block Cabernet Sauvignon

Our steaks are sourced from the following:

BEEF CITY BLACK
Cattle sourced from Southeast Queensland with consistent flavour and tenderness because of being grain fed for 100 days.

PHOENIX WAGYU BEEF
Raised in lush & pristine pastures of Southeast Queensland before spending 365+ days on grain delivering a rich, soft & delicate Wagyu beef taste.

YARDSTICK
Cattle are selected from vast grasslands of central Queensland, through to the mineral rich pastures of the Darling Downs down to the lush green rolling hills of the Riverina 120-day grain fed.

CAPE GRIM BEEF
Tasmania 100% Grass Fed, Cape Grim Beef is celebrated for its rich, full-bodied flavour, a result of the grass-fed diet and the clean environment in which the cattle are raised.

SIR THOMAS BLACK ANGUS BEEF
Sourced from the finest Black Angus cattle from farms Southeast Queensland; grain fed for a minimum of 200 days.

JACKS CREEK
We grow and craft premium Australian Wagyu and Black Angus cattle that are pasture-raised, grain-fed and ethically produced.

Through generations of knowledge and stewardship with care, we deliver beef that is consistent, full of flavour, and made to be shared.

DIAMANTINA
Our cattle are raised across vast grazing country on natural Australian pastures managed by three generations of family. The land shapes the beef. The beef shapes the flavour of every Diamantina cut.

ANGUS PURE
Angus Pure is a premium, traceable Australian beef brand. Offering high-quality grass-fed options sourced from Southern Australia.

Known for exceptional tenderness, flavour & marbling, this brand is free from added hormones & antibiotics. It is a verified, sustainable & MSA-graded product.

WOODFIRE PIZZA

Quality ingredients. Traditional technique. Real flavour.

Crafted in our Italian stone oven for that authentic wood-fire style char & blistered crust. Neapolitan-style 70% hydration dough, made with premium Caputo flour, San Marzano tomatoes, fior di latte & extra virgin olive oil. Gluten free base available + $6.5

PILOT 26/29 (V)
Napoli sauce, buffalo mozzarella, basil leaves, basil oil

TOWNS 27/30 (V)
napoli sauce, fior de latte, ham, mushroom, artichoke, olive, basil

SHELLYS 33/36
napoli sauce, fior de latte, calabrese salami, pickled jalapenos, roasted bell pepper, chilli flakes, spicy honey drizzle

NOBBYS 33/36
napoli sauce, grilled peri-peri chicken, fior de latte, capsicum, spanish onion, peri peri sauce, coriander

OXLEY 27/30 (N)
garlic cream sauce, fior de latte, zucchini, lemon ricotta, mint, pistachio crumble, basil oil

LIGHTHOUSE 29/32 (N) (V)
truffle cream, fior de latte, forest mushroom, spinach, provolone cheese, truffle oil, hazelnut crumble

FLYNNS 33/36
napoli sauce, fior de latte, ground wagyu, pepperoni, maple speck, scallion

ROCKYS 33/36 (I)
garlic cream, fior de latte, herb marinated prawns, roasted cherry tomato, salsa verde, rocket, grana padano

CRUST DIPPERS 6/9
napoli sauce, pesto, creamy garlic

Pizza – Half & Half Option - Additional $5

Can't decide on one pizza flavour? Try two flavours in one pizza, perfect for sharing!

Please ask our team for wine selection to match your pizza choice.

SIDES

CORN RIBS 17/20 (V)
charred corn, chipotle mayo, grated parmesan, coriander

TALLOW FRIED SEASONAL PODS 17/20 (VA) (LG)
szechuan furikake

SMACKED CUCUMBER 14/17 (V)
chilli garlic crisp, shallots, sesame soy vinaigrette

TRUFFLE MASH 14/17 (V) (LG)
creamy truffle mashed potato

KIPFLER POTATOES 14/17 (VA) (LG)
tallow fried kipfler, confit rosemary garlic

BROCCOLINI 14/17 (V) (N)
herb butter, toasted almonds

PEAR & ROCKET SALAD 14/17 (V) (LG)
seasonal pears, grana padano, balsamic glaze

HAND CUT FRIES 14/17 (VA) (LG)
thrice cooked hand cut chips

KIDS all $15

STEAK (LG) (LD)
fries & sauce

CHICKEN TENDERS (LG) (LD)
fries & sauce

PIZZA
napoli sauce, ham & cheese

PASTA
beef ragu, mafaldine pasta, parmesan cheese

DESSERTS Add ice-cream $6

AFFOGATO 20/25 (LG)
espresso, frangelico & vanilla bean ice cream

ETON MESS 20/23 (LG)
soft meringue, strawberry liqueur, passionfruit, seasonal fruit, raspberry gelato
Maria River Limencello

PANNACOTTA OF THE DAY 19/22
chocolate soil, fruit coulis
Amberley Kiss & Tell Moscato

CHOCOLATE DELICE 23/26 (N)
macadamia crumb, vanilla bean cream, seasonal berries
St Hallett Butchers Cart Shiraz

POACHED PEARS 19/22 (NF) (LG) (LD)
vanilla earl grey tea, coconut labneh, toasted coconut, roasted grapes
Grant Burge 10yr Tawny Port