

Entrée

Squid Tapas(I)-Lightly Coated Salt & Pepper W/ Sweet Chilli. \$17

Duo Of Dips- W/ Pitta Bread (Hummus + Tzatziki). \$16

Arancini -Mushroom Parmesan Arancini Balls W/Spicy Aioli *3. \$16

Bruschetta – Tomato, Basil, Onion, Parmesan & Drizzled Balsamic Glaze. \$17

Grilled Saganaki Cheese W/ Pita Bread. \$17

Cheese & Garlic Pizza Small \$13 Large \$15.50

Tasting Platter (Inc. Arancini, Salt Pepper Squid(I), Grilled Saganaki). \$35

Light Lunch Menu Small Meals (Lunch Only) (11:30-3pm) \$ 20.90 Only

BLT: Bacon, Lettuce, Tomato In Focaccia Roll.

Pumpkin Linguini Pasta; Roasted Pumpkin, Spinach, Sundried Tomato In A Creamy Garlic Sauce.

Add Chicken \$5 Or Smoked Salmon \$7

Mushroom Spinach Risotto-Creamy Arborio Rice With Sautéed Mushroom, Spinach & Parmesan.

Add Chicken \$5.

Light Lunch Fish & Chips: Battered Fish W/Chips & Salad

8” Pizza & Wine Deal (Not Available In Gluten Free).
Pizza Inc In The Deal: Vegetarian, Hawaiian, Pepperoni, Blue Cheese. Wines Incl In The Deal: Alexander Hill House White Wine Or Red Or Soft Drink (Must Order Drinks & Deal Together). \$20.90

Mains

All Day Breakfast- 2 Fried Eggs, Pork Sausages, Mushrooms,2 Bacon, Grilled Tomato, Hashbrown, Sprinkled Dukkah On Toasted Bread. \$29.90

Warm Pumpkin Salad- Chickpea, Beetroot, Sundried Tomato, Feta, Mix Lettuce W/ Lemon Dressing. \$23.90

Add Chicken \$5. Add Smoked Salmon(I) \$7

Chicken Mushroom Risotto-Creamy Arborio Rice With Tender Chicken, Sautéed Mushroom & Parmesan Cheese. (GFO) \$27.90

Spanish Risotto- Arborio Rice W/ Chicken, Chorizo, Prawns(I), Peas, Mussels(A) Cooked In Napoli Saue. \$31.95

Grilled Chicken Breast- Marinate In Lemon, Herbs And Paprika, Garlic Served W/ Hummus, Tzatziki, Sprinkled Dukkah, Pitta Bread & Greek Salad. \$28.95

Vegetarian Penne- W/ Selection Of Rustic Vegetables, Tossed In Creamy Napoli Sauce & Parmesan Cheese (Vegan Option Available). \$24.95

Penne Carbonara- Creamy Sauce Made Up W/ Parmesan Cheese, Crispy Bacon, Mushroom, Egg, Tossed In Pasta. \$26.95

Gnocchi – Homemade Pasta W/ Roasted Pumpkin, Spinach, Sundried Tomato In Creamy Garlic Sauce Topped with Parmesan Cheese. \$27.95

Seafood(M) Linguini Pasta W/Prawns, Mussels, Clams, Fish, Scallops Cooked in Garlic, White Wine & Olive Oil. \$32.90

Grilled Barramundi Fillet(I)- W/ Creamy Potato Mash &Seasonal vegetables. (Gf Option) \$29.95

Salt And Pepper Squid(I)- W/Chips, Garden Salad, Sweet Chilli. \$26.95

Fish And Chips(I)- Tempura Battered Fillet, Garden Salad & Homemade Tartare. \$ 25.90

Seafood Platter For Two \$90

6 Prawns ,6 Scallops, 8 Mussels, Clams Cooked In White Wine, 2 Battered Fish(M), Lemon Pepper Squid Strips Served With Fat Potato Chips & Greek Salad.

Parmigiana

W/House Made Fat Chips & Garden Salad (Gf Option)

Classic: Ham, Napoli & Cheese. \$28.95
Mexican; Napoli, Chorizo, Red Onion, Olives Jalapenos & Cheese. \$32.95
Aussie: Egg, Bacon, Napoli & Cheese. \$32.95

Chicken Schnitzel-W/House Made Fat Chips, Garden Salad & Gravy. \$28.95

Butter Chicken-Yogurt-Marinaded Chicken Gently Charred & Simmered In A Rich, Velvety & Mildly Spiced Tomato-Butter Sauce Served W/ Salad & Garlic Butter Naan Or Basmati Rice \$ 26.95

Double Decker Beef Burger-Cheese, Lettuce, Bacon, Caramelized Onion, spicy aioli. Tomato Chutney, W/Chips. \$28.95

Beef Bolognese Lasagne: Layers Of Pasta, Bolognese, Creamy Béchamel Sauce & Melted parmesan. \$26.95

Classic Steak Sandwich W/ Tomato Relish, Spicy Aioli, Caramelized Onion, Lettuce, Cheese & Chips \$26.95

Braised Lamb Shank-Cooked In Red Wine Sauce Served W/ Creamy Mashed Potatoes & Toasted Herb Bread. \$30.95

300gm Black Angus Porterhouse Steak W/ Seasonal Vegetables, Hand Cut Fat Chips & Red Wine Jus. \$44.95

Sides

Chips	\$10.50
Sweet Potato Fries	\$10.50
Hand Cut Fat Chips	\$10.50
Garden Salad	\$9.50
Greek Salad	\$11.90
Aioli/ Tomato Sauce/ Chilli Oil/Sweet Chilli	\$1.90
Parmesan Cheese	\$3.00

Kids Menu (12 & Under)	
Penne Napoli	\$13
Kids Chicken Nugget	\$13
Kids Fish(I) & Chips	\$13
Kids Margarita	\$14
Kid Ham & Pineapple Pizza	\$14
Kids Pepperoni Pizza	\$14

House Made Desserts

Sticky Date Pudding W/ Caramel Sauce, Whipped Cream And Berry Compote \$15.90

Chocolate Mousse W/Fresh Cream & Berry Compote \$15.90

Apple & Rhubarb Hot Pot W/ Ginger, Cinnamon Crumble And Ice Cream \$16.90

NY Baked Cheesecake: W/ Berry Compote & Whipped Cream. \$15.90

Affagato Fresh Espresso, Vanilla Ice Cream \$10.50
Add Baileys Or Frangelico \$10.50

Kids Vanilla Sundae W/ Choice Of Topping \$6
(Chocolate, Strawberry, Blue Heaven)

Note That Most Of Our Dishes Are Already Gluten Free But Not Every Dish Is Suitable For Celiacs Ask Your Waiter

Wood Fired Pizza

Beach162: Creamy Base, Mushroom, Mozzarella
Topped With Prosciutto, Parmesan Cheese. \$29.95

Chargrilled Vegetable: Pumpkin, Olives
Zucchini, Red Onion, Mushroom, Spinach, Capsicum,
Mozzarella. \$24

Mexican: Salami, Chorizo, Mushroom, Olives,
Jalapenos, Roasted Capsicum & Mozzarella. \$24.90

Lamb Shoulder: Lamb, Spinach, Pumpkin, Caramelised
Onion, Tzatziki. \$26.95

Garlic Prawn: Garlic Prawn(l), Napoli Base, Mozzarella.
\$25.95

Tandoori Chicken: Chicken, Spinach, Cashew, Red
Onion & Lemon Yoghurt. \$25.95

BBQ Chicken: Chicken, Bacon, Red Onion, Spinach,
Mozzarella & BBQ Sauce. \$25.95

Spanish: Chorizo, Salami, Roasted Capsicum, Red
Onion, Spinach, Olives & Mozzarella. \$25.95

Meat Lovers: Ham, Salami, Gourmet Beef, Bacon,
Chorizo & Mozzarella. \$25.95

Hawaiian: Virginian Ham, Pineapple. Mozzarella.
\$22.95

Margherita: Fresh Basil, Tomato, Bocconcini,
Mozzarella. \$21.95

Blue Cheese: Olive Oil Garlic, Mushroom, Caramelised
Onion, Mozzarella. \$23

Pepperoni: Tomato Sauce, Mild Salami, Mozzarella.
\$21.95

Gluten Free Pizza Bases Available (11 Inch) \$8.0

SPIRITS

Bacardi	11
Baileys	10.5
Bundaberg	12.5
Canadian Club	11.5
Captain Morgan	11.5
Cointreau	11.5
Galliano Black/White	11
Frangelico	11.5
Gordon’s Gin	12.5
Hendrick’s Gin	14.5
Jack Daniels	13
Jim Beam	11
Jameson	11
Johnnie Walker Red	11
Johnnie Walker Black	14.5
Kahlua	13
Malibu	11
Midori	11
Napoleon Brandy	11
Ouzo	11
Smirnoff Vodka	11
Southern comfort	11
Tequila	11.5
Wild Turkey	11.5

BEERS ON TAP (285ml / 380ml)	
Carlton Draught	9/10
Sapporo	9/10

BOTTLE BEERS

- Cascade Light	8
- Coopers Pale Ale	10
-Victoria Bitter Beer	10
- Corona	11
- Great Northern Super crisp	10
- Pure Blonde	10

- Carlton	10
- Heineken 0%	8.5
- Somersby Apple/Pear Cider	11
- Velvet Luxe Stout	12

COCKTAILS

Margarita(spicy or normal)	24
Tequila, Triple Sec, Lime	
Mojito	19
White Rum, Mint, Lime	
Fruit Tingle	20
Vodka, Blue Curacao, Lemonade	
Bahama Mama	23
Rum, Coconut, Pineapple	
Midori Splice	23
Midori, Coconut Cream, Pineapple	
Espresso Martini	24
Vodka, Coffee Liqueur, Espresso	
Aperol Spritz	18
Aperol, Prosecco, Soda	
Mimosa	10
Champagne, Orange Juice	
Vodka Sunrise	14
Vodka, Orange Juice, Raspberry	
French Martini	26
Vodka, Chambord, Pineapple Juice	
Cosmopolitan	20
Vodka, Triple Sec, Cranberry	
Bloody Mary	18
Vodka, Tomato Juice, Spices	
Mocktail	11
00 Gin w/ Soda or Lemonade, Mint & Lime	

WINE LIST

SPARKLING	
- Alexander Hill Brut Cuvee	9/32
- Hare & Tortoise Prosecco	12/40
WHITE WINES	
- Alexander Hill Sauvignon Blanc,	8.9/32
- Opawa Sauvignon Blanc, NZ	13 / 40
- Alexander Hill Pinot Grigio,S	11/40
- Bare Winemaker Chardonnay, SA	13/42
- Alexander Hill Moscato, SA	9/36

ROSE	
- Alexander Hill Rose, SA	9/33
RED WINES	
- Alexander Hill Merlot, SA	8.9 / 32
- Bare Winemaker Shiraz, VIC	12 / 44
- Nugget Pinot Noir, SA	9.5 / 40

SOFT DRINKS / JUICES	
- Coke, Coke Zero, Lemonade, Raspberry, Squash, Soda, Mineral Water, Fanta. 5.50	
• Orange, Apple, Pineapple, Tomato, Cranberry	5.50
• Lemon, Lime & Bitters (or Soda)	6.90

OTHER BEVERAGES	
Milkshake: Strawberry, Chocolate, Vanilla, Banana, Caramel, Blue Heaven. 8.90	
Iced Chocolate / Iced Coffee (served with cream & ice-cream) 8.90	

Tea (T2): English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass & Ginger, China Jasmine	
Coffee (Small/Large): Cappuccino, Latte, Flat White, Short/Long Black M 5.50 / L 6.90.	
- Hot Chocolate, Mocha, Spiced Chai \$6.90	

Wednesday Night Parmigiana Night
\$25 With Glass of Wine or a Beer.

Thursday Night Steak Night \$30
Porterhouse steak With Chips, Salad,
Gravy & Glass of Wine or a Beer.

Every Sunday Live Music
2:00PM ~ 6:00PM

Fully Licensed Restaurant
No BYO (Bring Your Own Alcohol
Not Permitted)
Birthday Cakes Welcome –
Cakeage Fee: \$1 per person