À LA CARTE

SHORE BEACH CLUB

ENTREES

SALT & CHILLI CALAMARI 21
Fried calamari, sea salt, paprika, crispy fried red chillies, fresh coriander. Served with verde mayo and fresh lemon

BLACK ANGUS BEEF SLIDERS [3] 22
House-blend brisket, short rib, and chuck with lettuce, tomato, cheese, chipotle mayo, and tomato relish

HALLOUMI SLIDERS [3] (V) 21
Pan-fried halloumi, wild rocket, grilled zucchini, and mint yoghurt dressing

GUAC & CORN CHIPS (GV, GF) 18
Fresh avocados, lime juice, red onion, coriander, and a hint of jalapeño. Served with crispy, house-made tortilla chips

MOZZARELLA STICKS (V) 18
Crispy golden mozzarella sticks served with a light, tangy tomato relish

SPICED CHICKPEAS & HUMMUS DIP (V) 16
Creamy hummus paired with spiced chickpeas and chargrilled baguette, seasoned with fragrant herbs and warm spices

FOUR CHEESE ARANCINI [8] (V) 16
Served with house-made basil pesto & aioli

ROASTED PUMPKIN ARANCINI [8] (V, GF) 18
Served with house-made basil pesto & aioli

ANTIPASTO PLATE 35
Selection of cold meats, marinated olives, brie, arancini, cornichons, relish, mozzarella sticks and chargrilled baguette

CHEESE PLATE (V) 30
A curated selection of blue cheese, aged cheddar, and creamy brie, served with crisp lavosh, seasonal fruit, and candied walnuts

SALADS

SMOKED SALMON NICOISE SALAD (GF) 28
Chargrilled & smoked Atlantic salmon with kipfler potatoes, green beans, cherry tomatoes, soft-boiled egg, black & green olives, vinaigrette and house-made basil pesto

THAI BEEF SALAD 25
Pan-seared Black Angus beef with cucumber, cherry tomatoes, snow peas, red onion, mixed leaves, and house-made lemongrass-lime sambal dressing

CAESAR SALAD (GF) 22
Baby cos lettuce, soft-boiled egg, maple-glazed bacon, shaved Grana Padano, and chipotle mayonnaise

+ Add **Halloumi 6** | + Add **Chicken 8**
+ Add **Prawns 12**

SEAFOOD

3 TIER SEAFOOD TOWER 99
Premium Sydney Rock oysters topped with lemon sorbet, king prawns with Marie Rose, marinière mussels, seared scallops with chilli and garlic, beer-battered barramundi, panko prawns, fried calamari, and New Zealand salmon skewers

JUMBO TIGER KING PRAWNS [2] (GF) 25
Delicately seared in chilli-infused butter, garnished with flaky sea salt, charred lime, and a sprinkle of parsley

SUCCULENT SCALLOPS [4] (GF) 24
Pan-seared with fresh herbs, chilli, garlic, and extra virgin olive oil

LOCAL KINGFISH CEVICHE (GF) 28
Premium kingfish marinated in citrus, chargrilled corn, chilli, jalapeño, avocado, fresh herbs, and corn chips

FRESH COOKED PRAWNS 30
Served cold, with Marie Rose sauce and fresh lemon

PREMIUM SYDNEY ROCK OYSTER [1] (GF) 3
Freshly shucked topped with lemon sorbet and fresh mint (price per oyster)

MAINS

300G BLACK ANGUS SCOTCH FILLET (GF) 45
Cooked to your liking and served with your choice of peppercorn, mushroom, Jus or chimichurri sauce. Accompanied by roasted duck fat potatoes and chargrilled seasonal greens tossed in a light soy glaze

+ Add **extra sauce 4** | + Add **Prawns 12**

PAN SEARED GOLD BAND SNAPPER (GF) 35
Served with a sweet potato puree, seasonal greens, burnt butter & caper sauce

CRAB AND PRAWN LINGUINE 30
Blue swimmer crab, succulent king prawns, and linguine tossed in roasted tomato, garlic, chilli, and white wine sauce. Finished with pangrattato, parsley, and fresh lemon

BASIL PESTO RIGATONI (V) 28
Rigatoni, house-made basil pesto, crispy croutons, garden peas, and Grana Padano

+ Add **Halloumi 6** | + Add **Chicken 8**
+ Add **Prawns 12**

FISH & CHIPS 33
Beer-battered Australian barramundi with chips, served with house-made tartare sauce and fresh lemon

TACOS

HALLOUMI TACOS [3] (V) 20
Pan-fried halloumi, lettuce, chipotle mayo, tomato salsa

BARRAMUNDI TACOS [3] 20
Beer-battered or pan-fried barramundi with lettuce, tomato, and salsa verde

PULLED BEEF TACOS [3] 20
4-hour slow-cooked beef, pickled onion, chimichurri

MIXED TACOS [3] 23
A combination of all three tacos — halloumi, pulled beef, and barramundi (beer-battered or pan-fried)

* All Tacos are soft shell
* GF option available on request

PIZZA

FRIED ITALIAN CHEESE BREAD (V) 14
Garlic and fior di latte

MARGHERITA (V) 25
Heirloom tomatoes, fresh basil, mozzarella

PROSCIUTTO 27
Prosciutto, Grana Padano, mozzarella, rocket

FUNGHI (V) 27
Wild mushroom, ricotta, caramelised onion, sage, truffle oil, mozzarella

CHILLI GAMBERI 26
Marinated prawns, chilli oil, tomato, mozzarella

CARNIVORA 27
Leg ham, sausage, salami, rosemary, mozzarella

CAPRICCIOSA 26
Leg ham, mushroom, artichoke, black olives, tomato, fior di latte

RUSTICA 25
Sausage, potato, smoked mozzarella, rocket

+ Swap for a **Gluten Free Pizza Base** 5

SIDES

BOWL OF FRIES (V, GF) 10
Served with aioli

DUCK FAT POTATOES (V, GF) 15
Crispy, confit garlic roasted potatoes

SWEET POTATO FRIES (V, GF) 11
Served with aioli

ZUCCHINI FRIES (V) 14
Beer-battered, served with aioli and smoked paprika

CHARGRILLED SEASONAL GREENS (V, GF) 12
Served with soy sauce and roasted almonds

SIDE OF SAUCE (GF) 4
A choice of peppercorn, mushroom, chimichurri, or Red Wine Jus

CHARGRILLED BAGUETTE (V) 6
Brushed with butter