

BEACH HOUSE

RESTAURANT ALL DAY MENU || *from 7:30am*

OG BURRITO || Double-smoked streaky bacon, fried potato, onion, peppers, mixed cheese, guacamole, fried eggs, jalapenos, hot sauce

CHILLI EGGS || Crispy 'fried' eggs, sauteed asparagus and broccolini with Aunty TT's crispy chilli and fresh shallots on white sourdough -v -
-VE opt- exotic mushroom mix

ROTI CANAI || Miso scrambled eggs, crispy house potato hash, grilled roti, coriander and a housemade green curry sauce

CRUMPET BENNY || Free range poached eggs, house miso hollandaise, parmesan reggiano, our crispy chilli and Tarte's wholemeal crumpet with micro herbs
- sustainable smoked salmon - - double smoked streaky bacon -

MISO SCRAMBLE || Miso scrambled eggs, togarashi, fine grated parmesan reggiano, chives, on white sourdough -v-

AVO TOAST || Avocado, fried shallots, fried garlic, spicy Asian caremelised peanuts, coriander, spring onion on grain sourdough -ve-

PEA FRITTERS || Herbed green pea & halloumi fritters with capcicum and snow pea Asian salad and housemade spicy sweet chilli sauce - GF, v -

TWICE SALMON BAGEL || Sustainable NZ smoked salmon, house pickles, pickled red onion, watercress, micro herbs, fresh and crispy capers with herbed creme fraiche on a stacked house everything bagel GF

CREME BRULEE PANCAKES || Fluffy buttermilk pancakes topped with housemade French vanilla bean custard, torched caramelized sugar, fresh berries

FRESHLY BAKED DESSERTS || ask your server for a display of our house made, freshly baked, famous bakery and pastry items + cream or ice cream

Tarte.

BEACH HOUSE

RESTAURANT ALL DAY MENU || *from 7:30am*

CITRUS CURED SALMON || Beetroot house cured salmon, whipped creme fraiche, fresh orange & grapefruit, dill, lemon zest, parsley oil and citrus dressing - GF -
+ house grain crisps

STEAK & FRITES || Grilled Wagyu sirloin, shoe string fries, housemade chimmichurri with L'entrecote sauce and mustard butter on semi-sourdough baguette

LOBSTER ROLL || Australian rock lobster in hot butter, celery, chives and lettuce served in a toasted brioche bun with side of house S&P crisps

CRAB LINGUINE || Queensland spanner crab, herb confit tomato, garlic and chilli with olive oil, white wine and parsley

SOFT SHELL CRAB BURGER || Tempura soft shell crab and asian slaw with capcicum, white cabbage, snow peas, Thai basil, coriander, shallots and house sweet spicy dressing on a brioche bun with side of fries

FISH & CHIPS || New Zealand tempura gurnard, shoe string fries, Asian salad with lemon dressing and green pepper amazu

CHICKEN SANDWICH || Poached free range chicken, miso mayo, pickled cucumber, crispy chicken skin, watercress on fresh white sourdough -DF -

ASIAN HERB SALAD || Cabbage, rocket, capcicum, snow peas, micro herbs, shallots, coriander, spicy sweet chilli dressing - GF, v -
+ poached chicken // buttered lobster // thinly sliced wagyu sirloin

KIDS MEAL || Fried or scrambled egg in a hole // cheesy toastie // fish & chips // all served with fresh juice & mini cookie

Tarte.

BEACH HOUSE

DRINKS || All Made in House

COFFEE || Exclusive Tarte House Blend - Parallel Roasters - however you like it - House blend || Single Origin || Filter ||

TEA || Serving Fresh & Various Loose Leaf Tea
Matcha || Fresh Mint || Fresh Lemon || Classic Teas || Chai ||

CUSTARD SHAKE ||
VANILLA BEAN || house custard, ice cream, vanilla bean
DULCE DE LECHE || house caramel, custard, ice cream
PEANUT BUTTER || peanut butter, house custard, ice cream,
CHOCOCIE || house chocolate custard ganache, ice cream
STRAWBERRY || fresh strawberries, house custard, ice cream

MOCKTAILS ||
Something Sweet || Watermelon, raspberry, rosemary, lime \$14.9
Something Spicy || Sparkling, jalepeno, cucumber, lime \$14.9
Virgin Mary || Tomato, togarashi and maple bacon \$18

FRESH JUICE || Made Fresh Daily
Watermelon & Mint || Orange Juice || Cloudy Apple ||

SOUTHERN ICED TEA || lemon & mint

OLD FASHIONED LEMONADE ||

ARNOLD PALMER || blend of house lemonade and iced tea

SMOOTHIES || - DF - VE -
BANANA || Banana, honey, cinnamon, nutmeg, macadamia praline
MANGO || Mango, passionfruit, banana, coconut water
ACAI || Fresh berries, house granola, macadamia praline

TARTE WATER || Cucumber, lime & basil || Strawberry & mint

Tarte.

BEACH HOUSE

ALCOHOL || from 10am

TAP BEER || Schooner

STONE N WOOD || Pacific Ale

BURLEIGH BREWING || Big Head Lager - GF -

PERONI || Nastro Azurro Italian Lager

BALTER || Captain Sensible

COCKTAILS ||

GRANDE MIMOSA || With fresh orange juice

BREAKFAST MARY || with togarashi and maple bacon

MACA ESPRESSO || Paralell espresso, macadamia liquor, Mr Black

MARGARITA || Tequila, triple sec, lime, agave

SPICY MARGARITA || Tequila, jalepeno, cucumber, lime

NEGRONI SOUR || Gin, sweet vermouth, campari, rosemary, aquafaba

JAPANESE EASTSIDE || Gin, sake, lime, cucumber, mint

APEROL || Orange Italian spritz

SPRING APEROL || Gin, aperol, elderflower, grapefruit

HARD ARNOLD PALMER || with vodka

HARD OLD FASHIONED LEMONADE || with vodka

HARD SOUTHERN ICED TEA || lemon, mint & vodka

Tarte.

BEACH HOUSE

WINE LIST || from 10am

BUBBLES || by the glass | bottle

Veuve Cliquot, France
Fierce III NV, King Valley
Sparkling Stonier, Merricks VIC 2016 |

ROSE || || by the glass | bottle

Chateau D'esclan Provence De Cotes
Rameau d'Or Provence Rose 2021

WHITE || by the glass | bottle

Riesling || Jim Barry Watervale, Clare Valley
Sauvignon Blanc || Craggy Range, Marlborough 2022
Pecorino || Contesa, Abruzzo 2021 Pinot Gris || The Other Wine Co, SA
Chardonnay || Penfolds Max's, Adelaide Hills
Chardonnay || Credaro 5 Tales, Margaret River WA
Chardonnay || Dog Point, Marlborough NZ 2020

RED || by the glass | bottle

Cabernet Sauvignon Blend || Wirra Wirra Church Block, McLaren Vale
Pinot Noir || Mt Difficulty Roaring Meg, Central Otago
Shiraz Blend || Henschke Five Shillings, Barossa 2022
Grenache Noir || Yangarra Estate, McLaren Vale 2021

Tarte.

BEACH HOUSE

PAPA SALT GIN ||

Papa Salt is an easy-drinking gin made in Byron Bay, that highlights the delicate flavors of native Australian botanicals. It combines the refreshing notes of wax flower, hibiscus, and citrus peel, complemented by hints of nutty wattleseed and the gentle kick of pink peppercorn spice.

BOTANICAL GIN MENU

USING FEVER TREE TONIC & SODA

TONICS ||

Crushed lavender with Elderflower Tonic

Australian Plum & Rosemary with Aromatic Tonic

Smoked Lemon Thyme with Mediterranean Tonic

Sage & Pink Peppercorn with Premium Indian Tonic

SODA ||

Grapefruit & Lemon Balm with Grapefruit Soda

Kaffir lime & Finger Lime Pearls with Yuzu Soda

Native berries & Elderflower with Blood Orange Soda

Tarte.