

## PLATES TO SHARE

Garlic bread (V)	7
Sweet potato wedges w. sweet chilli sauce, aioli (V) (GF)	9
Green gazpacho w. grilled prawns, grilled flatbread	12
Salt & pepper calamari w. lemon, aioli (GF)	14
Karaage chicken w. wasabi mayo, pickled ginger	16
Pistachio, lime & saffron arancini w. lime aioli (V)	14
Crispy prawns & fried chilli w. lime aioli	15
Beef cheek tortillas w. asian salad, bbq kimchi, wasabi mayo (3)	15

## SALADS

High protein vegan salad w. lettuce, carrot, capsicum, pepitas, walnuts, hemp seed, hummus (VG) (GF) (DF)	19
Caesar Salad w. crispy prosciutto, poached egg, anchovies (GO)	20
Moroccan lamb salad w. seasonal leaves, walnuts, persian feta, pomegranate molasses (GF)	25
SALAD TOPPERS	
Herbed grilled chicken +4	Grilled prawns +8
Salt & pepper calamari +6	Fried marinated tofu (VG) +5

## PIZZAS

gluten free bases available

Margherita. heirloom tomato, buffalo mozzarella, basil, pesto (V)	20
Tandoori chicken. chorizo, green olives, red onion, capsicum, chilli, coriander	22
Bbq steak. bacon, pepperoni, smoked ham, chorizo, red onion, chipotle	23
Garden goddess. heirloom tomatoes, charred corn, rocket, vegan pesto (VG)	20

## BURGERS

Cheeseburger w. lettuce, pickle, mustard, tomato sauce, chips	21
Sticky buttermilk chicken burger w. house slaw, buffalo sauce, chips	22
Spiced vegan burger   kale, spinach, chickpea & buckwheat patty w. lettuce, tomato, spiced vegan mayo, chips (VG)	22
Steak sandwich w. bacon, egg, caramelised onion, tomato, lettuce, bbq sauce, chips	23

# BRIGHTON BEACH HOTEL

EST. 1843



## STAPLES

Eggplant schnitzel w. herb crumb, garden salad, chips, gravy (V)	22
Chicken schnitzel w. house slaw, chips, gravy	24
Chicken parmigiana w. house slaw, chips	26
Grazier's beef pie w. potato mash, buttered peas, gravy	22
Spinach gnocchi w. ricotta, heirloom tomato, parmesan, truffle (V)	24
Sticky 24 hr marinated bbq pork ribs w. apple slaw, chips	36

## SEAFOOD

Beer battered flathead w. garden salad, chips, tartare sauce	25
Fisherman's catch   beer battered flathead, fried prawns, scallops, calamari, garden salad, chips, tartare sauce	30
Pan fried flounder w. garden salad, chips, caper butter sauce (GF)	32
Pan fried snapper w. seared asparagus, roast potatoes, avocado puree, caper butter sauce (GF)	30
1/2 kg green chilli mussels w. tomato broth, char-grilled flatbread (GF) (DF)	28
Seafood linguine w. prawns, scallops, calamari, mussels (DF)	28

(GF) Gluten friendly (GO) Gluten friendly option  
(V) Vegetarian (VG) Vegan (DF) Dairy friendly

*Food allergies & intolerances: Please be aware that whilst all care is taken when catering for special requirements it must be noted that within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner*  
10% surcharge applies on public holidays

## GRAZIER'S STEAKS

Seasoned with sea salt & fresh cracked pepper

Eye fillet 200g cooked to your liking w. 2 sides & a sauce (GF)	35
Porterhouse 300g cooked to your liking w. 2 sides & a sauce	42
Tomahawk 1.2kg cooked to medium rare w. 4 sides	110
Add garlic prawns	8

### SAUCES

Red wine jus (GF) | Peppercorn (GF) | Mushroom (GF) | Dijon mustard  
Seeded mustard | Hot english mustard | Black garlic, truffle butter

## SIDES

Straight cut chips, aioli (GF) (V)	8
Rocket, pear, parmesan salad (GF) (V)	8
Steamed seasonal vegetables (GF) (VG) (DF)	8
Truffle potato mash (GF) (V)	8
Salt baked jacket potato, sour cream, chives (GF) (V)	8

## KIDS

under 12 years | kid's meal includes a soft drink

Chicken tenders w. chips (GO) (DF)	14
Battered fish w. chips	14
Mini cheeseburgers w. chips	14
Mini margherita pizza w. chips	14
Ice cream w. topping, marshmallows, wafer, sprinkles	4

## DESSERTS

Key lime pie mousse w. biscuit crumble, lime zest	12
Ice cream sundae w. strawberries, chocolate sauce, wafers, tim tam crumble	12

