

BREAKFAST

AVAILABLE ALL DAY



TOAST SERVED WITH BUTTER 7

Locally sourced toasted soundough on your choice of white or multigrain served with butter and housemade preserves
GFO

FRUIT TOAST 8

Served with butter
+ Housemade preserves 0.5

EGGS AND TOAST 12

Free range eggs on toasted soundough
- fried / poached / scrambled
- white or multigrain
GFO, VG

EGG & BACON ROLL 12

Our famous housemade potato bun, bacon & a fried egg with aioli and BBQ sauce
+ Avocado 3

BREAKFAST CREME BRULEE 16

Earl grey infused brulee, poached rhubarb, strawberries, candied nuts & honey joys
GFO, V

HOTCAKE 19

'The Mulberry Group' signature ricotta & blueberry hotcake with maple syrup, toasted seeds, fresh berries & whipped cream
V

AVOCADO ON TOAST 19

Avocado, multigrain toast, crushed CGP peas & broad beans, fresh mint & almond cream
+ Poached egg 3
VG, GFO

THE BEACH HOUSE BENEDICT 21

Secret spiced pulled pork, crushed pork fat potatoes, poached eggs & hollandaise
+ Avocado 6
Swap pork for cured salmon 24
GF

SPRING GREEN EGGS 20

Pea & spinach puree, poached eggs, cumin roasted cauliflower, ricotta topped with spring onion & snow peas, served with toast
+ Bacon 6
VG, GFO

SIDES

Egg 3
Toast 3.5
Bacon 6
Avocado 6
Ricotta 3
House Cured Salmon 8
Spiced Pulled Pork 6
Hollandaise 3

V: Vegetarian VG: Vegan GF: Gluten free
VGO: Vegan option GFO: Gluten free option

LUNCH

AVAILABLE ALL DAY



SEASONAL CGP SALAD BOWL 18

A showcase of the seasonal produce coming out of Common Ground Project
Ask your waiter for this weeks dish
VG, GF

THE BH FISH FINGER SANGA 19.5

House made fish fingers, soft white bread, tartare sauce, bread & butter pickles, lettuce. A summer classic.
+ Chips 5

WHOLE GRILLED BABY SNAPPER 32.5

Baby snapper, preserved lemon butter, served with a farm green & fennel salad
+ Pair it with the Lethbridge Pinot Gris 70
GF

CAULIFLOWER STEAK 19

Roasted cauliflower with cauliflower hummus, fresh herbs and lentil salad
VG, GF

PORK CUTLET 29.5

Roasted pork rack with crispy bacon potatoes, spring vegetables cooked in a cream reduction
+ Slaw 8
GF

PORTARLINGTON MUSSELS 23

Local Mussels cooked in white wine sauce with lemon, fresh chilli, herbs & charred toast
GFO

SOFT SHELL CRAB BURGER 20

Fried soft shell crab with lettuce, slaw, spiced aioli
+ Chips 5

SMALL PLATES

House made soundough, butter 6

Charred snowpeas, miso, almonds 6
VG, GF

Potato cakes, spiced aioli 6
V

House made slaw 6
VG

Leafy greens from CGP 6
VG, GF

CHIPS

Small 5

Large 9

Thirsty? Ask about our wine & beer list.

COMMON GROUND PROJECT

Common Ground Project is a not-for-profit community farm that promotes food security by creating fair access to locally grown, healthy food created by **The Mulberry Group**. The Beach House sources seasonal produce from CGP and uses it to compliment our local and expanding menu.

Please advise staff of any allergies prior to ordering.