

SUMMER MENU

AVAILABLE ALL DAY



TOAST SERVED WITH BUTTER 7

Pane Di Matteo sourdough served with butter & housemade preserves
GFO

FRUIT TOAST 8

Served with butter
+ Housemade preserves 0.5

EGGS ON TOAST 12

Free range eggs on toasted soundough
- fried / poached / scrambled
GFO, V

BH BREAKFAST ROLL 18

Brioche roll, bacon, fried egg,
Warrnambool cheddar, CGP tomato &
house made relish
+ Avocado 3

HOUSEMADE GRANOLA WITH SEASONAL FRUITS 16

A mix of seeds, nuts & grains, toasted in
honey, served with fresh seasonal
fruit & coconut yoghurt
V

HOTCAKE 19

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

AVOCADO ON TOAST 21

Avocado, multigrain toast, fresh tomato
salsa, radish salad & almond cream
+ Poached egg 3
VG, GFO

EGGS ROYALE 22

House cured salmon, poached eggs,
herb salad & hollandaise on a crispy
baguette
+ Avocado 6
GFO

SIDES

Egg 3
Toast 3.5
Bacon 6
Avocado 6
Macadamia Feta 8
House Cured Salmon 8
Hollandaise 3

SPICY CRAB SCRAMBLE 21

Scrambled eggs with housemade chilli
paste, crab meat & locally sourced sea
succulents, served on flatbread

BURRATA ON TOAST 25

Burrata, CGP basil pesto, pickled
zucchini & basil, served on toast
V, GFO

SUMMER GREEN EGGS 19

Pea and spinach punee, ricotta,
tomatoes, basil, zucchini ribbons,
& poached eggs, served with toast
V, GFO

SARDINES ON TOAST 18

Chargrilled sardines, beetroot,
horseradish & fried salt bush on toast
GFO

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

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TOMATO, PESTO AND MACADAMIA FETA SALAD 23

A fresh salad of locally grown CGP tomatoes & salad greens, fresh basil, macadamia feta & warrigal green pesto with charred toast
V, GF

THE BH FISH FINGER SANGA 19.5

House made fish fingers, soft white bread, tartare sauce, bread & butter pickles, lettuce served with chips

WHOLE MARKET FISH 32

Locally sourced, seasonally rotating fish: ask your waiter for today's option. Served with a fresh, leafy green salad
GF

GRILLED ZUCCHINI SALAD 19

A whole zucchini, lightly grilled, served with a capsicum sauce and a fresh grain & mint salad
VG

PORTARLINGTON MUSSELS 23

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

CRISPY CHICKEN BURGER 20

Crispy, spiced fried chicken, housemade kimchi, crisp lettuce and aioli on a brioche bun served with chips

CHIPS

Small 6 /Large 9

Potato Cakes

1 for 2.50

4 for 6

*Thirsty? Ask about
our wine & beer list.*

Please advise staff of any allergies prior to ordering.

CHECK OUT OUR OTHER VENUES

LA CANTINA AT COMMON GROUND PROJECT

La Cantina at The Common Ground Project is a regenerative agriculture farm and restaurant in Freshwater Creek. **The Beach House** sources seasonal produce from CGP and uses it to compliment our local and expanding menu.

Bathers
AT THE BEACH HOUSE

Check out our upstairs
cocktail bar!
Serving booze, bites and
beats all summer long!

Please note, a 15% surcharge applies on Public Holidays.
The Beach House is a card only venue.

**THE
BEACH
HOUSE**
EST. 1927
EASTERN BEACH
GEELONG