

## STARTERS

**minestrone soup** italian style vegetable soup served with bread (V) (GFO) small 6.00 large 12.00  
**creamy pumpkin soup** served with bread (v) small \$6.00 large \$12.00  
**fish soup** chunky fish pieces, mussels, scallops, prawns and a blend of hardy vegetables with rice served with bread \$20  
**garlic bread** oven baked sesame seed baguette (4 pieces)(V) 8.00  
**bruschetta duo**; 2 pieces with tomato, onions, parmesan and olives & 2 pieces with red capsicum and fetta (V) 16.50  
**home made spanakopita** spinach fetta pie served with a side salad (V) 16.50  
**bowl of lemon pepper calamari** lightly floured & fried, seasoned with sweet paprika, rocket salad and tartare sauce 24.00  
**pumpkin fritters (kolokithokeftedes)** butternut pumpkin, fetta cheese, fresh zucchini & herb fritters, served with tzatziki (V) 16.00  
**trio of dips**: tarama, tzatziki, eggplant with turkish bread (extra turkish bread 3.00) 17.50  
**home made dolmathakia** vine leaf parcels stuffed with rice and served with natural greek yoghurt (4 pieces) (V)(GF) 15.50  
**bbq prawns** 3 skewers of bbq prawns marinated in olive oil and oregano, drizzled with lemon dressing (GF) 27.00  
**tassie oysters** fresh oysters served with lemon wedges and cocktail dipping sauce (GF) 1/2 doz 20.00 1 doz 36.00  
**kilpatrick oysters** fresh oysters cooked with bacon and worcestershire sauce 1/2 doz 22.00 1 doz 40.00  
**saganaki** grilled kefalograviera greek cheese served with pita bread and lemon wedge (V) 17.50  
**chilli mussels** pot of steamed mussels in white wine, sambal oelek, garlic, basil and napoli sauce (GFO) 30.00  
**bucket of king prawns** 1/2 kilo whole prawns served chilled, with cocktail sauce & lemon wedges (GF) 45.00  
**tasting plate** calamari, oysters, king prawns, dolmades, chicken, pumpkin fritters, salami, rolled eggplant, pitta, tarama & tzatziki dip "great for sharing" 60.00

## SNACKS

**bowl of hot chips** with tomato sauce 12.00  
**bowl of potato wedges** with sour cream & sweet chilli 13.50  
**sweet potato chips** served with chilli lime aioli 14.00  
**cheese platter** served with biscuits & fruit 30.00  
**fresh fruit platter** a selection of seasonal fruit (GF) 25.00

## MAINS

**lemon pepper calamari** lightly floured & fried, sweet paprika, chips, rocket & capsicum salad and tartare sauce 33.00  
**fish & chips** (rockling) beer battered, served with salad and tartare sauce 33.00  
**fisherman's basket** grilled prawns, scallops & local mussels, beer battered fish fillet, lightly dusted pan fried calamari served with chips, salad and tartare sauce "great for sharing" 55.00  
**seafood platter** warm & cold seafood: king prawns, moreton bay bugs, oysters, scallops, whole lobster, grilled fish, baby octopus, grilled prawn cutlets, fried calamari, chilli mussels, chips, salad & dipping sauces 240.00  
**lamb souvlaki** grilled prime lamb skewers served with pita bread, tzatziki and greek salad 37.00  
**chicken parma** with ham crumbed chicken breast topped, tomato and mozzarella cheese served with chips & salad 32.00  
**chicken burger** chicken schnitzel, cheese, tomato, lettuce, mayo, chips and salad 24.00  
**beach burger** 180g prime beef patty with coleslaw, tomato chutney, melted cheese, chips and salad 26.00  
**eye fillet** 300g served with asparagus & roasted potato with a choice of pepper or mushroom sauce (GF) 49.00  
**rump steak** 500g grain fed black angus beef, with chips, seeded & hot english mustard & herb butter 44.00  
**beef moussaka** layers of eggplant, potato, beef mince, topped with a thick béchamel sauce served with a garden salad 32.00  
**spaghetti bolognese** premium ground beef cooked in a rich napoli sauce, topped with parmesan 28.00  
**spaghetti marinara** mussels, prawns, scallops, calamari cooked in garlic, white wine & olive oil 40.00  
**chicken mushroom risotto** in a fresh herb and white wine sauce topped with parmesan (GF) 35.00  
**lamb shanks** cooked in tomato and red wine sauce mixed with winter vegetables served with garlic mash 35.00

## SALADS

**greek salad** lettuce, red onion, olives, cucumbers, tomatoes, fetta cheese with a citrus & olive oil dressing (V)(GF) 22.00  
**pear & walnut salad** rocket, baby spinach, parmesan with a honey balsamic dressing (V)(GF) 25.00  
**halloumi & avocado salad** with mixed leaf, pinenuts, onion, tomato, cucumber with a balsamic dressing (V)(GF) 27.00  
**grilled chicken salad** with lettuce, cucumbers & tomatoes with a citrus & olive oil dressing (GF) 28.00  
**grilled prawn salad** with lettuce, red onion, cucumbers & tomatoes with a citrus & olive oil dressing (GF) 29.00  
**char-grilled baby octopus** with horiatiki greek salad (tomato, cucumber, onion, fetta, olives & virgin olive oil) (GF) 28.00  
**salmon salad** fresh salmon fillet lightly grilled, with lettuce, tomato, cucumber, onion, capers, orange with a citrus dressing 29.00

**salad extras add chicken +6.00 add prawn skewer +7.00**

## PIZZA 11 inch homemade

**beachcombers pizza** napoli, mussels, prawns, scallops, calamari, clams, fish, olives, spring onion and garlic 30.00  
**meatlovers pizza** napoli, ham, bacon, spicy pork sausage, calabrese salami, meatballs, mozzarella cheese and bbq sauce 26.00  
**tandoori chicken pizza** napoli, tandoori chicken with spanish red onion, tomato, spinach, coriander and tzatiki dressing 25.00  
**spiros special pizza** napoli, pulled lamb, cherry tomatoes, capsicum, spring onion, fetta cheese, mint sauce, garlic, basil and mozzarella cheese 25.00  
**tropical pizza** napoli, ham, queensland sweet pineapple and mozzarella cheese 25.00  
**vegetarian pizza** napoli, fresh spinach, sundried tomato, roasted capsicum, olives, garlic, oregano, mozzarella & fetta (V) 25.00  
**margherita pizza** napoli, basil and mozzarella cheese (V) 22.00

**11 inch gluten free base option +3.00**

**1.65% SURCHARGE WILL APPLY ON ALL CARD PAYMENTS**

**A 10% SURCHARGE WILL APPLY ON SUNDAYS & PUBLIC HOLIDAYS**

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