

## STARTERS

**minestrone soup** italian style vegetable soup served with bread (V) (GFO) small 6.00 large 12.00

**garlic bread** oven baked sesame seed baguette (4 pieces)(V) 8.00

**bruschetta**; 2 pieces with tomato, onions, parmesan and olives & 2 pieces with red capsicum and fetta (V) 18.00

**home made spanakopita** spinach fetta pie served with a side salad (V) 18.00

**pumpkin fritters (kolokithokeftedes)** butternut pumpkin, fetta cheese, fresh zucchini & herb fritters, served with tzatziki (6 pieces)(V) 16.00

**trio of dips**: tarama, tzatziki, eggplant with pita bread (extra pita bread 3.00) 18.00

**home made dolmathakia** vine leaf parcels stuffed with rice & served with natural greek yoghurt (4 pieces) (V)(GF) 16.00

**bbq prawns** 3 skewers of bbq prawns marinated in olive oil & oregano, drizzled with lemon dressing (GF) 30.00

**tassie oysters** fresh oysters served with lemon wedges & cocktail dipping sauce (GF) 1/2 doz 20.00 1 doz 36.00

**saganaki** grilled kefalograviera greek cheese served with pita bread & lemon wedge (V) 18.00

**chilli mussels** pot of steamed mussels in white wine, sambal oelek, garlic, basil & napoli sauce (GFO) 35.00

**whole king prawns** (6 prawns) peeled & deveined with thousand island dressing \$32.00

**antipasto** red bell peppers filled with fetta and cream cheese, grilled eggplant, olives, artichokes, dolmades, fetta cheese, boiled egg, cured meats, pickled octopus & bread 40.00

## 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 aioli 15.00

**cheese platter** served with biscuits & fruit 30.00

**fresh fruit platter** a selection of seasonal fruit (GF) 25.00

## MAINS

**atlantic salmon** grilled salmon served with roasted potatoes & broccolini (GFO) 45.00

**barramundi fillet** grilled saltwater barramundi served with chips & salad 45.00

**lemon pepper calamari** lightly floured & fried, sweet paprika, chips, rocket & capsicum salad & tartare sauce 35.00

**fish & chips** (rockling) beer battered, served with salad & tartare sauce 35.00

### FISHERMAN'S FEAST

grilled prawns, scallops, local mussels, beer battered fish fillet, grilled fish fillet, fried calamari, oysters, crab served with chips, salad & tartare sauce "great for sharing" 120.00

**lamb souvlaki** grilled prime lamb skewers served with pita bread, tzatziki & greek salad 37.00

**chicken souvlaki** grilled chicken skewers served with pita bread, tzatziki & greek salad 35.00

**chicken parma** with ham crumbed chicken breast topped, tomato & mozzarella cheese served with chips & salad 32.00

**chicken burger** chicken schnitzel, cheese, tomato, lettuce, mayo, chips & salad 25.00

**beach burger** 200g prime beef patty with lettuce, tomato, melted cheese, tomato chutney & mayo served with chips & salad 28.00

**eye fillet** 300g served with asparagus & roasted potato with a choice of pepper or mushroom sauce (GF) 50.00

**rump steak** 500g grain fed black angus beef, with chips, seeded & hot english mustard & herb butter 45.00

**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

## SALADS

**greek salad** red onion, olives, cucumbers, green peppers, tomatoes, fetta cheese, oregano with a citrus & virgin olive oil dressing (V)(GF) 22.00

**pear & walnut salad** rocket, baby spinach, parmesan with a honey balsamic dressing (V)(GF) 28.00

**halloumi & avocado salad** with mixed leaf, pinenuts, onion, tomato, cucumber with a balsamic dressing (V)(GF) 28.00

**grilled chicken salad** with lettuce, cucumbers & tomatoes with a citrus & olive oil dressing (GF) 30.00

**grilled prawn salad** with lettuce, red onion, cucumbers & tomatoes with a citrus & olive oil dressing (GF) 32.00

**char-grilled baby octopus** with horiatiki greek salad (tomato, cucumber, onion, fetta, olives & virgin olive oil) (GF) 32.00

**salmon salad** fresh salmon fillet lightly grilled, with lettuce, tomato, cucumber, onion, capers, orange with a citrus dressing 32.00

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

## PIZZA 11 inch homemade

**beachcombers pizza** napoli, ham, mushrooms, olives, onion, capsicum, garlic & oregano 26.00

**tandoori chicken pizza** napoli, tandoori chicken with spanish red onion, tomato, spinach, coriander & tzatiki dressing 25.00

**tropical pizza** napoli, ham, queensland sweet pineapple & mozzarella cheese 25.00

**vegetarian pizza** napoli, fresh spinach, sundried tomato, roasted capsicum, olives, garlic, oregano, mozzarella & fetta (V) 25.00

**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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## FRESH JUICE BLENDS

**100% natural coconut water** "sip directly from the coconut fruit" 10.00  
**vitamin sea** orange, pineapple, lemon 10.00  
**dieters delight** apple, pineapple, ginger, mint 10.00  
**summer kiss** watermelon, pineapple, mint 10.00  
**synergy** carrot, celery, beetroot, orange 10.00  
**the morning after** carrot, beetroot, parsley, apple 10.00  
**choice of freshly squeezed juices** orange, apple, pineapple, watermelon, carrot 10.00

## SMOOTHIES

**the green smoothie** coconut water, avocado, kale, spinach, green apple, pineapple, chia seeds 10.80  
**organic amazon acai smoothie** watermelon, banana & acai mix 10.80  
**mango passion** mango, mango yoghurt, tropical juice and fresh passionfruit 10.00  
**berry nice** mixed berries, raspberry frozen yoghurt, and tropical juice 10.00  
**banana buzz** banana, vanilla ice cream, honey and milk 10.00

## COFFEES/TEAS

**short black, short macchiato, piccolo** 4.00  
**cappuccino, cafe latte, long macchiato, flat white, long black**  
**hot chocolate, mochaccino** regular 4.80 large 5.30  
**chai latte, red velvet latte, turmeric latte** 6.00  
**iced latte, iced long black** 6.00  
**iced chocolate or coffee** – milk, vanilla ice-cream and ice 7.50  
**teas** english breakfast, earl grey, peppermint, lemongrass & ginger, camomile, chai, china jasmine, gorgeous geisha 5.00  
**extras: soy milk 50c, lactose free milk 50c, almond milk 70c, coffee extra shot 50c, decaf 50c**  
**european rich hot chocolate** classic, white, hazelnut, caramel or coconut 7.00

## BEVERAGES

**signature schwepes premium drinks 300ml glass bottles** pepsi, pepsi max, ginger beer 5.50  
**schwepes post mix** pepsi, pepsi max, lemonade, raspberry cream soda, tonic water, dry ginger 4.50  
**jug of soft drink** 18.00  
**mt franklin sparkling water** 330ml/750ml 4.50/8.50  
**sparkling fruit beverages:** san pellegrino 200ml aranciata rossa, limonata, chinotto 4.50  
**glass of lemon lime & bitters** 6.00  
**jug of lemon lime & bitters (1Ltr)** 20.00  
**milkshakes** vanilla, chocolate, lime, caramel, banana, bubble-gum, strawberry 7.00  
**premium soft drinks 330ml glass bottles** coke, diet coke, coke no sugar, lift, sprite, fanta 5.50  
**juices;** orange, apple, pineapple, cranberry 5.50

## MOCKTAILS

**passionfruit,** sugar syrup, crushed ice, lemonade 14.00  
**strawberry** sugar syrup, crushed ice, soda & fresh lime 14.00  
**kiwi** sugar syrup, crushed ice, lemonade 14.00  
**blueberry** sugar syrup, crushed ice, lemonade 14.00

## COCKTAILS

**fijian spiced rum** served in a fresh coconut 22.00  
**cosmopolitan** vodka, cointreau, cranberry juice & lime juice 22.00  
**french martini** chambord, vodka & pineapple juice 22.00  
**espresso martini** vodka, kahlúa & espresso 22.00  
**beach passion** vodka, passion fruit puree, pineapple juice & lemonade 22.00  
**sex on the beach** peach schnapps, vodka, cranberry juice & orange juice 22.00  
**margarita** tequila, cointreau & lemon juice 22.00  
**fruit tingle** blue curaçao, vodka, lemonade & raspberry cordial 22.00  
**tequila sunrise** tequila, cointreau, orange juice, grenadine 22.00  
**sangria** red wine, brandy, lemonade, orange juice, cinnamon stick & fruit 16.00  
**mimosa** champagne and orange juice 13.00  
**french mimosa** champagne, chambord & fresh raspberry 17.00  
**pornstar** martini vodka, passoa, pineapple juice & passionfruit 22.00  
**negrini** gin, campari & vermouth rosso 22.00  
**beach bird** spiced rum, campari, pineapple juice, sugar syrup and lime juice 22.00  
**pink margarita** tequila, lime juice & cointreau 22.00  
**green ghost** gin, green chartreuse & lime juice 22.00

## TAP BEER

stella artios 7.00 / 14.00  
carlton draught 6.00 / 12.00  
mountain goat 6.50 / 13.00  
balter captain sensible 6.50 / 13.00  
pirate life south coast pale ale 7.00 / 14.00

## LOCAL BEERS

crown lager 10.00  
boags premium 9.00  
victoria bitter 8.00  
cascade light 7.00  
pure blonde 9.00  
great northern lager 9.00  
ginger kid beer 10.00

## RTD'S

canadian club and dry 10.00  
jim beam white label and coke 10.00

## SPARKLING & CHAMPAGNE

la maschera prosecco – south eastern australia – 10.00 46.00  
nv jansz cuvee – tasmania– 10.00 46.00  
nv pol roger brut – france – 160.00  
nv jansz premium rose – tasmania – 11.00 51.00  
alasia moscato d'asti docg – italy – 11.00 51.00

## WHITE WINES

jim barry the atherley riesling – clare valley, sa – 10.00 46.00  
langmeil live wire riesling (off dry) – eden valley, sa – 41.00  
la maschera pinot grigio – limestone coast, sa – 10.00 46.00  
counterpoint pinot grigo – sa – 8.00 36.00  
malamatina retsina - greece (500ml) – 20.00  
wirra wirra adelaide sauvignon blanc – adelaide hills, sa – 9.00 41.00  
twin islands sauvignon blanc – marlborough, nz – 8.00 36.00  
marty's block chardonnay – south eastern australia – 8.00 36.00  
hill smith estate chardonnay – eden valley, sa – 54.00

## ROSÉ

triennes rosé igp méditerranée – provence, france – 12.00 56.00  
counterpoint rosé – south australia – 10.00 46.00

## RED WINES

opawa pinot noir – marlborough, nz – 12.00 58.00  
tarrawarra estate pinot noir – yarra valley, vic – 59.00  
counterpoint shiraz – sa – 8.00 36.00  
forest hill highbury fields shiraz – great southern, wa – 10.00 46.00  
heathcote cravens place shiraz – heathcote, vic – 56.00  
smith & hooper merlot – wrattonbully, sa – 49.00  
redbank merlot – king valley, vic – 9.00 41.00  
vasse felix filius cabernet sauvignon – margret river, wa – 59.00  
bleasdale vineyards 'mulberry tree' cabernet sauvignon – langhorne creek, sa – 10.00 46.00

## APERITIF

campari spritzer (campari, prosecco, soda) 16.50  
aperol spritzer (aperol, prosecco, soda) 16.50

## JUGS

pimms & lemonade served with fruit 30.00  
sangria red wine, brandy, lemonade & fruit 45.00  
saint germain elderflower liquor, served with champagne & soda 45.00



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