



# Beach Bistro

## ENTRÉES

*Garlic Pizza Bread* \$14

served with Za' atar, hummus, beetroot & feta dip.

*Local Clyde River Oysters*

Natural

½ Doz - \$18. 1 Doz - \$32

Ponzu, wakame seaweed, black & white sesame.

½ DOZ FOR \$20 OR DOZ FOR \$36

*Prosciutto & caramelised balsamic.*

½ DOZ FOR \$20 OR DOZ FOR \$36

*Smoked Duck Breast* \$18

witlof, pickled grapes & dutch carrot puree.

*Charred King Prawns* \$18

served with lisbon paste. blackened sweet corn & salsa verde.

*Baby Vegetables* \$16

tossed with coconut feta, pickled beets, za' atar, hazelnut vinaigrette & local Durras micro herbs.

## MAINS

*Eye Fillet* \$40

served with roasted baby vegetables, bone marrow butter, charred banana shallots & sweet sherry jus.

*Kangaroo Fillet* \$38

served with Dorrigo pepper, native Davidson plum jus, Warrigal greens & confit Rosella buds.

*Seafood Paella* \$35

rice dish served with mussels, prawns, squid, fish, chorizo & chicken.

*Fish Of The Day*

Market price. Ask staff for details.

*Gnocchi* \$28

purple potato gnocci, shiitake mushroom, pickled baby beets, truffled kalettes & pea foam.

## GOURMET PIZZAS

~Greek BBQ Lamb, halloumi, caramelised onion, baby spinach, roasted capsicum & spiced yoghurt.

~Prosciutto, fig, gorgonzola cheese & rocket.

~Charred mediterranean vegetables, pine nuts, salsa verde, baby spinach, buffalo mozzarella.

## SIDES

~Roquette, pickled beets, goats cheese, balsamic & dukkah salad.

~Steamed seasonal greens, olive oil, lemon juice & almonds.

~Roasted chat potatoes with rosemary & Murray river pink rock salt.

## DESSERTS

*Hazelnut Meringue* \$14

served with chocolate ganache, raspberry foam & chocolate ice-cream.

*Raspberry Sorbet* \$16

with dehydrated raspberry's, chocolate brownie, & chocolate soil.

*Roasted Fig, Mascarpone Mille-Feuille.* \$16

with pistachio & pandanus ice cream.

