



# BEACH CLUB



## STARTERS

- CHILLED TOMATO GAZPACHO**  
Walnuts, avocado
- CRISPY ZUCCHINI**  
Greek yoghurt and mint dipping sauce
- HALLOUMI STICKS**  
Spicy labneh
- CRISPY ROCK SHRIMPS**  
Green mango and jicama salad, sweet chilli mayonnaise
- CRISPY CALAMARI**  
Lemon zest, dried herbs, garlic aioli

## SALADS

- CAESAR**  
Romaine lettuce, crispy bacon, egg, white anchovies, croutons, shaved parmesan  
*Grilled chicken breast*  
*Grilled tiger prawns SF*
- BURRATA & ROASTED TOMATOES**  
Heirloom tomatoes, basil leaves, basil oil, toasted sourdough
- KALE**  
Quinoa, avocado, pecans, strawberries, pomegranate, cucumber, cumin dressing
- GREEK**  
Heirloom tomatoes, barrel-aged feta cheese, olives, cucumber, capsicum, dried oregano, extra virgin olive oil
- GRILLED HALLOUMI & WATERMELON**  
Smoked almonds, charred zucchini, semi-dried tomatoes, rocket leaves, pine nuts, extra virgin olive oil and lemon dressing
- QUINOA & PLUM**  
Mesclun leaves, candied pecans, strawberries, berry dressing
- BEETROOT**  
Roasted beetroot, spinach, goat cheese, grapefruit, pistachios, chilli and citrus honey dressing

## FROM THE GRILL

- WAGYU RIB EYE (300GR)**  
Hand-cut chips, salsa verde
- BABY BACK PORK RIBS**  
Homemade barbecue sauce, roasted baby potatoes
- FREE-RANGE CHICKEN & BELL PEPPER KEBAB**  
Char-grilled Greek-style chicken skewers, tzatziki dipping sauce
- TUNA STEAK**  
Kalamata olives, grilled capsicum, salmoriglio sauce
- GRILLED FISH FILLET**  
Reef fish, baby potatoes, garlic, chilli, lemon wedge
- WHOLE MALDIVIAN LOBSTER**  
Grilled lobster, saffron and citrus butter, mesclun leaves
- TIGER PRAWNS**  
Coriander and ginger marinade, charred lemon, garden herb salad
- GRILLED STUFFED ZUCCHINI**  
Caponata, basil leaves, vegan pecorino

### SAUCES

AU POIVRE, LEMON BUTTER, CHIMICHURI, HOMEMADE BARBECUE SAUCE

### SIDES

- POTATO FRIES** with sea salt and garlic aioli
- ROASTED BABY POTATOES** with rosemary
- GRILLED VEGETABLES** with pine nuts and extra virgin olive oil
- FIRE-ROASTED ASPARAGUS** with lemon zest and basil oil
- MIXED GREEN SALAD** with balsamic dressing
- SLICED AVOCADO**

## RAW BAR

- ½ DOZEN OYSTERS**  
Lemon wedges, passion fruit mignonette
- SALMON TARTARE**  
Avocado, capers, shallots, spring onion, lime, soy sauce, extra virgin olive oil
- TUNA CRUDO**  
Lemon zest, chilli, cucumber, macadamias, extra virgin olive oil
- PERUVIAN-STYLE FISH CEVICHE**  
Reef fish, red onion, coriander, aji limo chilli pepper, cancha corn, lime, sweet potatoes

## POKE BOWLS

- CLASSIC SALMON**  
Soy-infused salmon, cucumber, edamame, wakame, spring onion, sushi rice, ponzu and sesame dressing
- TROPICAL ISLAND TUNA**  
Lime and passion fruit-marinated tuna, pineapple, papaya, toasted coconut, garden herbs, sushi rice, coconut and lime dressing
- HEALTHY GRAIN**  
Grilled corn-fed chicken, white and black quinoa, avocado, baby spinach, purple cabbage, corn, sweet potatoes, carrot and ginger dressing

## THE BEACH CLUB FAVORITES

- WAGYU BEEF BURGER**  
Beef patty, smoked beef bacon, pickles, cheddar cheese, caramelised onions, homemade ketchup, soft bun
- WAGYU SIRLOIN SANDWICH**  
Caramelised onion, butter lettuce, pickles, tomato, barbecue sauce, beef bacon aioli, sourdough
- CHICKEN CAJUN WRAP**  
Cajun-marinated chicken, cucumber, tomato, avocado, garlic yoghurt, tortilla wrap
- CRISPY FISH BURGER**  
Crumbed reef fish, pickled ginger, butter lettuce, tomato, wasabi and lemon mayonnaise, soft bun
- LOBSTER ROLL**  
Lemon butter sauce, mayonnaise, celery, chives
- PRAWN LINGUINE**  
Tiger prawns, cherry tomatoes, onion, garlic, smoked paprika, basil leaves extra virgin olive oil
- HALLOUMI BURGER**  
Fried halloumi, butter lettuce, tomato, avocado, pickled jalapeños, truffle aioli, soft bun

## DESSERTS

- BROWNIE SUNDAE**  
Chocolate brownie, ice cream trio, whipped cream, chocolate sauce
- FRUIT SUNDAE**  
Mixed seasonal fruit, vanilla sponge, raspberry coulis, whipped cream, vanilla ice cream
- PASSION FRUIT & MILK CHOCOLATE PARFAIT**  
Milk chocolate mousse, passion fruit curd, crunchy hazelnut biscuit
- BERRY CRUNCHY CAKE**  
Chocolate biscuit, mixed berries, vanilla crumble, vanilla ice cream
- SELECTION OF SEASONAL TROPICAL FRUIT**
- ICE CREAM**  
Chocolate, pistachio, strawberry, vanilla
- SORBET**  
Coconut, lemon, orange, watermelon

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY | SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST. Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.