



We source as much produce as possible from WA, & we make as much in house as we can. So most of our food is free from preservatives & artificial flavours.

## Signature Boards

CHARCUTERIE BOARD   cured meats, pickled onions, cornichons, cheese & bread	24	GFO
BACKBEACH GRAZING BOARD   octopus, salami, marinated mushrooms, marinated olives, feta, sun dried tomatoes, salmon rillettes, bread & dukkah	45	GFO
SEAFOOD BOARD 1 (Cold)   prawns, marinated octopus, oysters, oysters mignonette, scallops ceviche, salmon rillettes, battered bronzy & chips	75	GFO
SEAFOOD BOARD 2 (Hot)   salt & pepper prawns, szechwan squid, oysters kilpatrick, macadamia scallops, dukkah salmon, battered bronzy & chips	90	GFO DF
BACKBEACH FEASTING BOARDS   a combination of both the hot & cold seafood boards	145	GFO DF

### Starters & Small Plates

GARLIC BREAD   toasted turkish bread (4) with herbs & garlic	10	GFO
BRUSCHETTA   turkish bread (4), tomato, basil, feta & balsamic dressing	12	GFO
DUKKAH & OLIVE OIL   house made dukkah & warmed sourdough loaf	12	GFO DF
MARINATED OLIVES   local green & black olives	8	GF DF V Vg
BACKBEACH MUSHROOMS   house marinated mushrooms	8	GF DF V Vg
SALMON RILLETES   fresh salmon & smoked salmon rustic pate & fresh bread	12	
FREMANTLE OCTOPUS   house marinated with coriander, dill, chilli & lemon	12	GF DF
FISH BITES   battered Augusta bronzy pieces & housemade tartare sauce	12	
SZECHWAN SQUID   seasoned with sea salt & szechwan pepper, sriracha mayo	12	

### Entree & Share Plates

CHILLI MUSSELS   chilli, garlic, & tomato sauce, fresh baguette.	26	GFO DF
SCALLOP CERVICHE   scallops (4) red onion, garlic, chilli, vinegar (15mins)	24	GF DF
MACADAMIA & LEEK SCALLOPS   scallops (4) leek confit & macadamia crumb	26	GF
OYSTERS KILPATRICK (each)   bacon, worcestershire sauce, tabasco sauce & parsley	4.2	GF DF
OYSTERS MIGNONETTE (each)   with ginger & lime dressing fresh chilli & coriander	4.2	GF DF
OYSTERS NATURAL (each)   great Australian oysters	4	GF DF
SALT & PEPPER PRAWNS   prawns (2 x 2) skewers with sriracha mayo	12	GF DF
BUCKET OF PRAWNS   (250g) prawns, just peel & eat, with sriracha mayo & tartare	24	GF DF
BUCKET OF PRAWNS   (500g) prawns, just peel & eat, with sriracha mayo & tartare	40	GF DF

### Sides

ONION RINGS   dipped in a light beer batter and served with garlic aioli	8	V
HOT CHIPS   aioli or tomato sauce	8	DF V VgO
SWEET POTATO WEDGES   sour cream & sweet chilli sauce	8	DF V VgO

VEGETABLE BOWL   vegetables of the day	10	V
SALAD BOWL   choose from our salads of the day	10	V
CLASSIC SALAD   carrot, beetroot, cucumber, tomatoes, red onion, capsicum	10	V
CLASSIC SLAW   carrot, red cabbage, green cabbage, herbs, mayo	10	V

### WHERE WE GET OUR SEAFOOD

King Prawns – Shark Bay WA | Banana Prawns – Exmouth WA, Gulf Of Carpentaria QLD | Oysters – Smokey Bay SA

Scallops – Shark Bay WA | Squid – Shark Bay | WA Mussels – NZ

Salmon – Tasmania | Blue Groper – WA | Barramundi – WA | Hapuku – WA | Bronzy – Augusta WA | Fish of the Day is all sourced from WA



# Menu

Please see the board for the daily specials

## Classics

SEAFOOD CHOWDER   prawns, squid, mussels, fish – served with a fresh baguette.	22	GFO
SEAFOOD PLATE   battered bronzy, mussels, szechwan squid, prawns, chips & salad	32	GFO DF
GARLIC PRAWNS (SML)   prawns (8) rice & salad	24	GF
GARLIC PRAWNS (LGE)   prawns (12) rice & salad	32	GF
CHICKEN PARMIGARNA   chips & salad	26	
SZECHWAN SQUID   chips & salad	22	
FISH & CHIPS   Augusta Bronzy, chips & salad	22	GFO
ROAST VEGETABLE QUICHE   chips & salad	22	V
STEAK SANDWICH   250g porterhouse, BBQ sauce, onion	25	GFO

## From The Grill

SCOTCH FILLET STEAK   350g with choice of sauce	36	GF DF
PORTERHOUSE STEAK   250g with choice of sauce	26	GF DF
TASMANIAN SALMON   grilled, béarnaise sauce	30	GF
SALT & PEPPER PRAWNS   (2x4) skewers, sriracha mayo	26	GF DF
CHICKEN ZA'ATAR   herb crusted roasted chicken breast, garlic sauce	26	GF DF
CAULIFLOWER STEAK   seasoned with garlic & paprika	22	GF DF V Vg
CHICKPEA PATTY   made of beans, herbs & spices	22	GF DF V Vg
Sauces : béarnaise / mushroom (GF) / pepper (GF) / garlic sauce (GF) / beef jus (GF DF) 4		
Add : Garlic Prawns (6) 9 GF		

*all meals served with chips & salad (GFO) can be changed to our vegetables of the day or the gourmet salads (\$4)*

## Junior & Senior Sized Meals

J S FISH & CHIPS   battered Augusta bronzy with chips & salad	18	GFO
J S CHICKEN PARMIGARNA   chips & salad	18	
J S QUICHE   chips & salad	18	
J S BANGERS & MASH   greens & beef jus	18	
J S BEEF BURGER   tomato sauce , lettuce, tomato, carrot & chips	18	GFO
J S CHICKEN BURGER   marinated chicken, aioli, lettuce, tomato & chips	18	GFO
J S SOUP   Mug of Soup & bread roll (subject to availability)	10	GFO

## Burgers & Sandwiches

GRILLED HALOUMI SANDWICH   capsicum, zucchini, spinach, eggplant	18	GFO V VgO
GRILLED HAM SANDWICH   ham, egmont cheese, seeded dijon mustard	18	GFO
<i>sandwiches served with chips &amp; salad (GFO)</i>		
WAYGU BEEF BURGER   BBQ sauce, bacon, cheese, onion, lettuce, tomato, carrot, cucumber, beetroot	25	GFO
CHICKEN BURGER   marinated chicken, aioli, lettuce, tomato, carrot, cucumber, beetroot	20	GFO
FISH BURGER   battered Augusta bronzy, tartare sauce, lettuce, tomato, carrot, cucumber, beetroot	20	GFO
CHICKPEA BURGER   tomato relish, lettuce, tomato, carrot, cucumber, beetroot	20	GFO V VgO
CHICKEN WRAP   marinated chicken, aioli, lettuce, tomato, slaw	18	
FISH WRAP   grilled Augusta bronzy, tartare sauce, lettuce, tomato, slaw	18	
<i>wraps &amp; burgers served with chips</i>		

## Kids

BACKBEACH KIDS PLATE   cheese, carrot, tomatoes, dried apricots & fruit	6	GF V
add either chicken nuggets (3), fish bites (3), toasted ham sandwich, toasted cheese sandwich	4	
or hot chips	3	
KIDS FISH BITES   (4) chips	8	
KIDS CHICKEN NUGGETS   (4) chips	8	
KIDS HAM SANDWICH   toasted with chips	8	GFO
KIDS CHEESE SANDWICH   toasted with chips	8	GFO V
KIDS CHIPS   tomato sauce	5	V
KIDS ICE CREAM   served with chocolate or strawberry sauce	5	V

## extra's

HOT CHIPS   aioli or tomato sauce	8	DF V Vg
SWEET POTATO WEDGES   sour cream & sweet chilli sauce	8	DF V Vg
VEGETABLE BOWL   vegetables of the day	10	V
SALAD BOWL   choose from our salads of the day	10	GFO V
CLASSIC SALAD   carrot, beetroot, cucumber, tomatoes, red onion, capsicum	10	V
CLASSIC SLAW   carrot, red cabbage, green cabbage, herbs, mayo	10	V

## Desserts

TRIO OF ICE CREAM   vanilla bean, caramel honeycomb and triple choc, praline	10	GF V
BANANA SPLIT   wafers, nuts and ice-cream, topping of your choice	10	GFO V
PAVLOVA   berry compote, fresh berries and vanilla cream, ice-cream	12	GF V
CHOCOLATE TART   Chocolate ice cream biscuit crumb	15	
CHEESE BOARD   brie, aged cheddar, quince paste, cashews, dried pear	15	GF V

## Treats

cakes, cheesecakes, slices, biscuits and a whole lot more

*please see the cake cabinet at the front counter*

GFO : Gluten Free Option | GF : Gluten Free | DF : Dairy free | V : Vegetarian | Vg : Vegan | VgO : Vegan Option | Any other dietary requirements please see staff