

ENTRÉE - AVAILABLE ALL DAY ON WEEKENDS

☑ GARLIC BREAD — \$9

French baguette warmed with a creamy garlic butter
~ Add cheese - \$2 / Add prosciutto - \$4 ~

☑ BOWL OF CHIPS — \$9

Served with aioli

☑ WEDGES — \$12

sweet chilli, sour cream
~ Add cheese - \$2 / Add bacon - \$3 ~

GF ☑ SEASONAL VEGETABLE BOWL — \$12

Steamed fresh seasonal vegetables served with garlic butter

☑ BRUSCHETTA — \$15

tomato, red onion, basil, feta, balsamic glaze
~ Suggested wine: Watershed Rose \$9.50 / \$35 ~
~ Suggested beer: Hahn SuperDry \$6.50 / \$10 ~

GF SALT & PEPPER SQUID — \$16 / \$30

served with wasabi aioli
~ Suggested wine: Brookland Valley Verse 1 SSB \$9 / \$36 ~
~ Suggested beer: XXXX Summer Lime \$6.50 ~

ARANCINI BALLS — \$19

Trio of stuffed rice balls coated with bread crumbs and then deep fried
Mushroom / Chicken & Bacon / Lobster & Fennel
~ Suggested wine: Houghton Chardonnay \$8 / \$35 ~
~ Suggested beer: Rogers \$6.50 / \$11 ~

GF GARLIC PRAWNS — \$24 / \$36

Creamy Australian garlic prawns served with jasmine rice
~ Suggested wine: Due South SB \$8 / \$35 ~
~ Suggested cider: Strongbow Original \$6.50 ~

GF SOUTH AUSTRALIAN OYSTERS — 1/2 DOZ \$25 / DOZ \$44

natural, kilpatrick or
shooters - please see our specials board for this week's flavour - \$30 / \$55
~ Suggested wine: Yellowglen Sparkling \$7 / \$25 ~
~ Suggested beer: Heineken \$7.50 / \$12.50 ~

BEADON BAY SHARE PLATE — \$40

Garlic prawns, salt & pepper squid, arancini, Turkish bread,
trio of dips, wedges

~ please advise us of any food allergies when placing your order ~

BURGERS

All served with chips
All available as gluten free wraps

BEADON BAY BURGER — \$24

200 gm wagyu beef patty, Red Leicester cheese, house-made pickles, fried egg, tomato lettuce, bbq sauce

STEAK SANDWICH — \$28

150 gm porterhouse, bacon, lettuce, tomato relish, onion rings on Turkish bread

PIRI-PIRI CHICKEN BURGER — \$24

Spicy chicken fillet, lettuce, tomato, cheese, whole egg mayo (available GF)

🍷 VEGGIE BURGER — \$21

Sweet potato rosti, lettuce, tomato, danish feta, garlic aioli

FISH BURGER — \$25

grilled snapper, lettuce, tomato, house-made tartare

SALADS

GF 🍷 SWEET POTATO & SPINACH — \$20

roasted sweet potato, baby spinach, pine nuts, red capsicum, red wine vinaigrette

~ Suggested wine: Due South SB \$8 / \$35 ~

~ Suggested cider: Strongbow Sweet \$6.50 ~

CAESAR SALAD — \$22

cos lettuce, shaved parmesan, crispy bacon, garlic croutons, soft-poached egg, house-made dressing, served with or without anchovies (available GF)

~ Add chicken \$6 / Add prawns \$8 ~

GF THAI BEEF SALAD — \$28

with crispy noodles, beef strips, cherry tomato, cucumber and a house nim jam sauce

~ Suggested wine: Watershed Rose \$9.50 / \$35 ~

~ Suggested beer: Hahn SuperDry 3.5 \$5 / \$9.50 ~

\$15 MONDAY - FRIDAY LUNCH SPECIALS

~ Veggie Roll ~

~ Club Sandwich ~

~ Roast Chicken & Cheese Baguette ~

~ Salmon, Baby Spinach & Capered Feta Wrap ~

WEEKLY SPECIALS

Each week our kitchen team orders in the freshest Australian produce to create unique dining experiences. These dishes will change weekly and are subject to availability - please check our specials board for this week's offering

GF RISOTTO OF THE WEEK

Aborio rice cooked in a vegetable stock and infused with this week's fresh produce

PIE FLOATER

Classic Aussie favourite: chef's pie, mushy peas, chips & gravy

GF SALAD OF THE WEEK

Bright, colourful, fresh Western Australian produce, house-made dressings and premium ingredients

ASIAN DISH OF THE WEEK

Flavours from around the region, served with rice or noodles

PUB CLASSICS

BEADON BAY RISSOLES — \$25

served with creamy mash, steamed seasonal veg and onion gravy

~ Suggested wine: Brookland Valley Verse 1 Cab Merlot ~

~ Suggested beer: James Squire 150 Lashes \$7.50 / \$12.50 ~

FISH & CHIPS — \$28

Fresh WA fish, beer battered or grilled, served with salad, chips and house-made tartare sauce

~ Suggested wine: Due South SB \$8 / \$35 ~

~ Suggested beer: Peroni \$9 ~

CHICKEN PARMY — \$29

Panko-crumbed chicken breast topped with chef's napoli sauce, ham & cheese.

Served with chips and salad

~ Suggested wine: Watershed Rose \$9.50 / \$35 ~

~ Suggested beer: Hahn SuperDry \$6.50 / \$10 ~

1/2 RACK BBQ PORK RIBS — \$32

smokey BBQ with coleslaw and wedges (available GF)

~ full rack \$45 ~

~ Suggested wine: Brookland Valley Verse 1 Cab Merlot ~

~ Suggested beer: Rogers \$6.50 / \$11 ~

GF CRISPY SKIN SALMON — \$36

served with crushed potato, house salad and Béarnaise sauce

~ Suggested wine: Houghton Chardonnay \$8 / \$35 ~

~ Suggested beer: Carlton Dry \$6.50 / \$11.50 ~

GRILL

Cooked to your liking, served with your choice of sauce,
chips & salad ~ or ~ mashed potato & steamed seasonal vegetables (available GF)

CHICKEN BREAST & AVOCADO — \$28

350GM RUMP — \$30

300GM PORTERHOUSE — \$34

300GM SCOTCH FILLET — \$38

SNAPPER & PRAWNS — \$38

400GM BONE-IN RIBEYE — \$45

WEEKLY GRILL SPECIAL

Please see specials board

*pepper / mushroom / red wine jus / gravy /
creamy garlic / Bearnaise / garlic butter*

KIDS

Served with chips ~or~ salad & tomato sauce (available GF)

STEAK — \$10

BURGER — \$10

BATTERED FISH — \$10

HOUSE-MADE CHICKEN NUGGETS — \$10

PIZZA — \$10

DESSERT

ICE CREAM — \$8

CAKE OF THE WEEK — \$12

*Made fresh in-house
Please see our specials board*