FOOD MENU

PLEASE ORDER AT THE BAR

SOMETHING TO START OR SHARE

CHEESY GARLIC & HERB PIZZA (V) with mozzarella and Grana Padano	12.9	
DUO OF DIPS (V) (VOA) please see our staff for today's dips house made served with dukkah and extra virgin olive oil 16.9		
ARANCINI please see staff for today's fillings	(4) 17.9	
CRUNCHY CHIPS (V) served with tomato sauce	Cup 6.9 Bowl 12.9	
POTATO WEDGES (V) (VOA) served with sweet chilli and sour cream	Cup 9 Bowl 14	
DUMPLINGS fried, please see staff for today's fillings served with sweet chili sauce	(6) 14.9	
SIZZLING PRAWNS (GF) paprika, chilli and garlic butter add rice +3	(6) 16 (12) 29	
SPICED CORN & CHICKPEA FRITTERS (GF) (housemade served with a garlic cream sauce	(V) (VOA) (4) 16.9	
MEATBALLS (GF) housemade with beef, pork and ricotta with a smokey tomato and capsicum sauce, topped with Grana Padano		
PROSCIUTTO & HOUSE MARINATED OLIVES served with sourdough and extra virgin olive oil	S 19.9	
ROAST VEGETABLE MEDLEY (GF) (V) roasted seasonal vegetables	12.5	
CHICKEN WINGS tossed in our own westie style hot smokey sauce	half kilo 15 kilo 25	
GRILLED PICKLED BABY OCTOPUS housemade pickled octopus served with salad gree	ens 18	

FOCACCIAS AND BURGERS

(ALL SERVED WITH CHIPS) (GF BREAD +2)	
BLT FOCACCIA bacon, lettuce, tomato and aioli	18.9
CHICKEN CLUBBIE FOCACCIA chicken, bacon, avocado, lettuce, tomato and aioli	23.9
BIG BOATIE BURGER beef patty, egg, bacon, cheese, tomato, lettuce and pickle aioli	
add extra patty +5	23.9
CRAB BURGER salt n pepper soft shell crab, coleslaw and aioli	26.9

SALADS

GREEK (GF) (V) mixed lettuce, tomatoes, cucumber, red capsicum, red onion, olives and feta tossed in a balsamic dressing	15.	.9
ROAST VEGETABLE (GF) (V) warm roast vegetables with quinoa, feta, spinach, balsamic reduction and dukkha	21	.9
PRAWN AND MANGO (GF) with spinach, red onion, mint, coriander, quinoa, capsicum and a chili Mirin dressing	27.	.9
ADD ONS: haloumi 8 chicken 9 prawns 10 salt n pepper squid 9 soft shell crab 12		
MAINS		
SCHNITZEL crumbed chicken or beef, served with chips and salad	24	.9
add parmigiana +4.5		
add any pizza topping for your schnitzel Vego options \$5 Meat options \$7 Seafood \$8		
300GRM PORTERHOUSE cooked to your liking with chips and salad	3	9
MEDITERRANEAN VEGETABLE BAKE (V) (GF) housemade with eggplant, zucchini, capsicum, spinach,		
potatoes, bechamel, paprika sauce and Grana Padano served with garden salad	25	.9
HARISSA CHICKEN (GF) chicken thigh marinated in Tunisian hot chilli pepper paste served with rice		
and salad greens finished with a mango, chili and ginger dressing	27.	.9
OPEN BEEF YIROS beef yiros, Greek salad, chips, chargrilled flat bread and garlic sauce	26	.9
TACOS (3) served with coleslaw and chipotle aioli with your choice of fish, haloumi, chicken or beef	22	.9

THURSDAYS ARE SCHNITZEL NIGHTS TAKE \$5 OFF ALL SCHNITZELS

SEAFOOD

SEAFOOD CHOWDER prawns, mussels, fish and calamari served with grilled bread	35.9
SALT N PEPPER SQUID westie style dusted Australian squid, chips, salad and aioli	27.9
CRUMBED PRAWNS crumbed prawns, chips, salad and aioli sauce	27.9
CHAR GRILLED TUNA with roast vegetables, pesto and garlic cream AUSTRALIAN WHITING beer battered whiting fillets, chips, salad and aioli	

EXTRAS

add vegetables	+7
gravy mushroom peppercorn diane (GF)	3.5
aioli tomato sauce pickle aioli chipotle mayo bbq	1.5
hollandaise	4.5
parmigiana topping	4.5
garlic prawns in a white wine creamy sauce (GF)	8.9

PIZZA (12")

(GF) +6 HALF/HALF +6 (VG) VEGAN CHEESE +3

MARGHERITA (V) napoli sauce, herbs, sliced tomatoes and mozzarella topped with basil pesto	24.9
PEPPERONI napoli sauce, herbs, pepperoni and mozzarel	la 25.9
HAWAIIAN napoli sauce, smoked bacon with pineapple and mozzarella	25.9
CHIPOTLE CHICKEN napoli sauce with, mushroom, capsicum, chicken, mozzarella topped with chipotle mayo	26.9
VEGGIE PATCH (V) pesto base, spinach, mozzarella, mushroom, tomato, haloumi and jalapenos	25.9
4 LITTLE PIGS BBQ sauce, smoked bacon, chorizo, prosciutto, salami and mozzarella	28.9
SEAFOOD CHORIZO Napoli sauce, herbs, prawns, calamari, chorizo, tomato and mozzarella cheese	28.9

(V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE - DOESN'T CONTAIN GLUTEN BUT TRACES MAY BE PRESENT WITHIN THE KITCHEN. ALL FRIED ITEMS ARE COOKED IN THE SAME DEEP FRYER AS THOSE CONTAINING GLUTEN (VOA) -OR- (GFO) - VEGAN OR GF OPTIONS AVAILABLE PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS PUBLIC HOLIDAY SURCHARGE - 10% SURCHARGE ON ALL FOOD ON PUBLIC HOLIDAYS

PASTA

FUNGI PESTO PENNE (VOA) mushroom, capsicum, tomato, spinach and pine nuts finished in a chilli, garlic butter and pesto	26.9
PRAWN CHORIZO PENNE prawn, chorizo, fresh tomatoes, garlic, chilli in a rosé sauce	30
SEAFOOD MARINARA SPAGHETTI fish, prawns, mussels, squid, fresh tomatoes, chilli garlic butter and white wine	31
HARISSA LAMB RAGU PAPPARDELLE slow braised lamb marinated in house made harissa paste with spinach and egg pappardelle	31
(GFO) all sauces are gluten free gluten free pasta +2	
meat add ons +5 vego add on +3.5 seafood add on +8	
NIPPERS MENU	

CHICKEN NUGGETS with chips and tomato sauce	12.9
BATTERED FISH with chips and tomato sauce	12.9
BUTTER AND CHEESE PASTA	12.9
PENNE NAPOLITANA all sauces are gluten free gluten free +2	12.9
CHEESEBURGER beef patty, cheese and tomato sauce with chips	12.9
SCHNITZEL (half serve) crumbed chicken or beef with chips and tomato sauce	12.9

DESSERT

CHOCOLATE BROWNIE with chocolate sauce and vanilla bean ice cream	12
ICE CREAM SUNDAE vanilla ice cream (2 or 3 scoops) with crushed nuts, wafer and topping of your choice	6.9 / 9.9
BERRY WAFFLE toasted waffle topped with mixed berry compote and vanilla bean ice cream	12

FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within these premises we handle nuts, seafood, shell fish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

DRINKS

PLEASE ORDER AT THE BAR

12

12 12

11 12

11 14

13

13 14

12 12

12

COCKTAILS

FISH BOWL Vodka, Malibu, Blue Curacao, Lemon, Lemonade	18
SUMMER BLAST Midori, Malibu, Lychee, Apple	18
SUNSET SPRITZ Elderflower, Grapefruit, Sparkling Wine	18
COSMOPOLITAN Vodka, Cointreau, Lime, Cranberry	19
LONG ISLAND ICED TEA Vodka, Gin, Bacardi, Tequila, Cointreau	21
ESPRESSO MARTINI Vodka, Frangelico, Kahlua, Fresh Espresso	21
THE LIFE SAVER Lychee, Bacardi, Malibu, Pineapple, Orange, Cranberry	20
BERRY BLISS MOJITO Berry Bliss Gin, Limes, Mint, Berries, Soda	21
TROPI-COOL DAIQUIRI (FROZEN) Mangoes, Mango Liqueur, Malibu, Orange	22
LADY BLOSSOM 23rd Street Violet Gin, Elderflower, Lemon, Tonic	18

SEPPELTSFIELD SAVOURY ALLSORTS
SEPPELTSFIELD SHIRAZ
SEPPELTSFIELD BIG DRY
BEEFEATER PINK
DASHER & FISHER STRAWBERRY
NEVER NEVER TRIPLE JUNIPER
NEVER NEVER SOUTHERN STRENGTH
GREEN ANT
KIS O GIN
COFFIN BAY HIGH TIDE
NEAT SUNSHINE CITRUS
NEAT BERRY BLISS
23RD STREET VIOLE

GINS

SPARKLING WINE	150ml	250ml BOTTLE
REDBANK EMILY BRUT CUVÉE	8.5	38
JANSZ PREMIUM	12.5	60
LOUIS BOUILLOT	13.5	64
DUNES AND GREENE (PICCOLO)		12
PARINGA SPARKLING SHIRAZ	11	49

WHITE WINE	150ml	250ml	BOTTLE
TWIN ISLANDS SAUVIGNON BLANC	8.5	12	38
DANDELION ADELAIDE HILLS SAUVIGNON BLANC	10	16	48
RIVERLIFE BY OXFORD LANDING WAKE MAKING MOSCATO	8	11.5	36
JIM BARRY WATERVALE RIESLING	9.5	15	44
REILLYS RIESLING	9	13	40
WICKS PINOT GRIS	9.5	15	44
HUSTLE AND VINE BETTER DAYS PINOT GRIGIO	10	16	48
FOREST HILL VINEYARD HIGHBURY FIELDS CHARDONNAY	9.5	15	44
JIM BARRY ASSYRTIKO	14	18	65

OUR STORY

EATING OR DRINKING HERE COULD SAVE A LIFE. ALL PROFITS MADE GO **BACK INTO THE WEST BEACH SURF LIFE** SAVING CLUB WHICH HELPS CREATE A SAFE ENVIRONMENT ON AND OFF THE **BEACHES THROUGH PATROLS, TRAINING PROGRAMS AND EDUCATION.**

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ROSÉ	150ml	250ml	BOTTLE
ROGERS & RUFUS BAROSSA ROSÉ	10	16	48
HUSTLE AND VINE THE ROSÉ THAT GREW FROM CONCRETE	10	16	48
RED WINE	150ml	250ml	BOTTLE
3 RINGS SHIRAZ	9	13	40
RUNNING WITH BULLS TEMPRANILLO	10	16	48
JIM BARRY COVER DRIVE CABERNET SAUVIGNON	12	17	50
WIRRA WIRRA CHURCH BLOCK CABERNET SAUVIGNON SHIRAZ MERLC	OT 11	16	48
HUSTLE AND VINE STILL I RISE SHIRAZ	11	16	48
WICKS PINOT SYRAH	10	16	48
OX HARDY GRENACHE	12	17	50
REILLYS SHIRAZ	9	13	40
BOWEN ESTATE SHIRAZ			65

FUNCTIONS THINKING OF HAVING A FUNCTION, WE CAN HELP

CONTACT US AT FUNCTIONS@WESTBEACHSLSC.COM.AU