

# SHORE

## BEACH CLUB

### MANLY

## MENU

### ENTRIES

#### BLACK ANGUS BEEF SLIDERS

house blend brisket, short rib, and chuck, lettuce, tomato, cheese, chipotle mayo and tomato relish \$22

#### HALLOUMI SLIDERS

pan fried halloumi, wild rocket, grilled zucchini, mint yoghurt dressing (V) \$21

#### ANTIPASTO PLATE

selection of cold meats, marinated olives, brie, fried zucchini, arancini, cornichon, relish, char-grilled baguette \$35

#### BEEF CARPACCIO

black angus eye fillet, wild rocket, shaved grana padano, baby capers and balsamic (GF) \$22

#### ARANCINI

four cheese (V) \$16  
roasted pumpkin (V, GF) \$18  
8 per serve, served with basil pesto & aioli

#### TACOS

3 per serve

#### HALLOUMI

pan fried halloumi, lettuce, chipotle mayo, tomato salsa (V) (GF) \$18

#### BARRAMUNDI

beer battered or pan fried, lettuce, tomato, salsa verde (GF) \$18

#### PULLED BEEF

12 hrs slow cooked beef, pickled onion, chimichurri \$18

### MAINS

#### CRAB LINGUINE

blue swimmer crab, roasted cherry tomato, garlic, chilli, white wine, pan grattato \$36

#### SEAFOOD PASTA

chargrilled whole prawns, mussels, scallops, barramundi, tomato sugo, spaghetti \$38

#### FISH & CHIPS

beer battered australian barramundi, chips, served with tartare sauce & fresh lemon \$33

#### CRUMBED HALLOUMI BURGER

crispy crumbed halloumi, wild rocket, chargrilled zucchini, mint-yoghurt dressing (V) \$29

#### SCOTCH FILLET

250g black angus scotch fillet, served with charred seasonal greens & chimichurri \$45

ASK OUR STAFF ABOUT OUR DAILY SPECIALS

### FRESH SEAFOOD

#### FRESH COOKED PRAWNS

with marie rose sauce & fresh lemon \$30

#### LOCAL KINGFISH CEVICHE

premium kingfish marinated with citrus, chargrilled corn, chilli, jalapeno, avocado, fresh herb, corn chips (GF) \$28

#### PREMIUM SYDNEY ROCK OYSTERS

freshly shucked, nikkei sauce and fresh lemon \$3

#### SUCCULENT SCALLOPS

pan seared, fresh herbs, chilli, garlic, evoo (GF) \$24

Locally Sourced Ingredients

EVERYDAY SPECIAL  
\$3 OYSTERS

### PIZZA, SALADS & SIDES

#### PIZZAS

##### FRIED ITALIAN CHEESE BREAD

garlic and fior di latte (V) \$14

##### MARGHERITA

heirloom tomatoes, fresh basil, mozzarella (V) \$25

##### PROSCIUTTO

prosciutto, grana padano, mozzarella, rocket \$27

##### FUNGHI

wild mushroom, ricotta, caramelized onion, sage, truffle oil, mozzarella (V) \$27

##### CHILLI GAMBERI

marinated prawn, chilli oil, tomato, mozzarella, rocket \$26

##### CARNIVORA

leg ham, sausage, salami, rosemary, mozzarella \$27

##### CAPRICCIOSA

leg ham, mushroom, artichoke, black olive, tomato, fior di latte \$26

##### RUSTICA

sausage, potato and smoked mozzarella \$25

#### SALADS

##### VITALITY SALAD

baby spinach, sweet potato, quinoa, cherry tomato, seeds mix, feta, herb vinaigrette (V) (GF) \$24

+ ADD CHICKEN \$8  
+ ADD PRAWNS \$12

##### CAESAR SALAD

baby cos, maple bacon, shaved grana padano, chipotle mayonnaise (V) (GF) \$20

+ ADD CHICKEN \$8  
+ ADD PRAWNS \$12

##### OCTOPUS SALAD

chargrilled octopus, wild rocket, baby spinach, cherry tomato, cucumber, red onion, fresh mint, citrus dressing (GF) \$26

#### SIDES

##### BOWL OF FRIES

served with aioli (V) (GF) \$10

##### ZUCCHINI FRIES

beer battered with aioli and smoked paprika (V) \$14

##### CHARGRILLED SEASONAL GREENS

served with soy sauce and roasted almonds (V) \$12

PLEASE TELL OUR STAFF IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENTS

### DRINKS

#### CLASSIC COCKTAILS

**EASTSIDE** bombay sapphire, cucumber, lime, sugar, mint, prosecco \$22

**CORPSE REVIVER** bombay sapphire, blue curacao, lillet blanc, makers \$22

**PAPER PLANE** makers mark bourbon, aperol, nonino amaro, lemon \$22

**AVIATION** bombay sapphire, luxardo, violette liqueur, lemon \$22

**VIEUX CARRÉ** rye whiskey, hennessey vsop, antica formula, dom benedictine, bitters, cherry \$23

**MEZCAL PALOMA** 400 conejo's oaxaca joven mezcal, lime, agave, grapefruit, soda \$22

**TOMMY'S COCONUT MARGARITA** 1800 coconut tequila, lime, agave \$22

**RASPBERRY LONG ISLAND** eristoff vodka, bombay sapphire, cazadores tequila, bacardi blanco, orange liqueur, citrus, Red Lemonade \$22

**ESPRESSO BY THE SHORE** eristoff vodka, valdespino pedro ximenez sherry, amaro nonino, fresh espresso, house vanilla, sea salt \$22

**MARGARITA** cazadores orange liqueur, lime \$22

**COSMOPOLITAN** eristoff vodka, orange liqueur, cranberry, lime \$22

**LYCHEE MARTINI** eristoff vodka, lychee liqueur, fresh lychee \$22

**NEGRONI** bombay sapphire, campari, vermouth rosso \$22

**SHORE SPRITZ** your choice of aperol, pampelle, limoncello or cynar \$22

#### SIGNATURE COCKTAILS

**IT'S A SHORE THING** limoncello, strawberry, prosecco \$22

**YES PLEASE** eristoff vodka, licor 43, aperol, passionfruit, lime \$22

**PURPLE HEART** eristoff vodka, lychee liqueur, parfait amour, pineapple, cranberry, lime \$23

**MY NAME IS EARL** earl grey infused gin, apricot brandy, lemon, basil, orange marmalade, egg white \$23

**VAPORWAVE** bombay sapphire, lychee liqueur, grapefruit, lime, cherry \$22

**MONTENEGRO** four pillars shiraz gin, campari, montenegro amaro \$23

**BACARDI ZOMBIE** bacardi blanco, bacardi spiced, plantation pineapple rum, pineapple, lime, grapefruit, falernum, orgeat, grenadine, bitters, absinthe \$23

#### BEERS

	MIDDY	PINT
4 PINES PALE ALE	\$10	\$14
ASAHI	\$10	\$14
GREAT NORTHERN	\$8	\$12
CARLTON DRAGHT	\$8	\$12
PIRATE LIFE SOUTH COAST PALE ALE	\$10	\$14
BALTER XPA	\$10	\$14
BALTER EAZY HAZY	\$10	\$14
BROOKVALE UNION GINGER BEER	\$10	\$14
HARD RATED	\$10	\$14
CORONA (bottled - 330ml)	\$11	

SPECIALS  
FROZEN COCKTAILS \$15  
SANGRIA JUG \$25  
BEER JUG \$25

### WINES

#### SPARKLING WINE

SANTA MARGHERITA VALDOBBIADENE PROSECCO SUPERIORE | Veneto, Italy \$13 \$60 -

INTEGRALE FRIZZANTE ROSE PET NAT | Veneto, Italy \$13 \$65 -

LUC BELAIRE LUXE ROSE | France - \$80 -

LUC BELAIRE BLUE | France \$17 \$85 -

G. H. MUMM TASMANIA BRUT | Tasmania \$24 \$75 -

G. H. MUMM CENTRAL OTAGO | Central Otago, New Zealand \$37 \$85 -

G. H. MUMM CHAMPAGNE CORDON ROUGE | France \$28 \$150 -

POL ROGERS CHAMPAGNE | France - \$200 -

BOLLINGER CHAMPAGNE SPECIAL CUVÉE | France - \$225 -

TAITTINGER CHAMPAGNE BRUT PRESTIGE | Reims, France - \$130 -

VEUVE CLICQUOT BRUT | Reims, France \$32 \$180 \$380

**ROSÉ WINE** \$15 \$75 \$140

**WHITE WINE** \$15 \$75 \$140

PASQUA PINOT GRIGIO DELLE VENEZIE | Veneto, Italy \$13 \$49 -

SHAW & SMITH SAV BLANC | Adelaide Hills, SA - \$95 -

CAPEL VALE SAV BLANC REGIONAL SERIES | Margaret River, WA \$13 \$65 -

COOTER & COOTER RIESLING | Watervale, SA \$13 \$65 -

TOMBACCO PECORINO DELLE TERRE DI CHIETI | Abruzzo, Italy - \$75 -

MOPPITY CHARDONNAY | Tumbarumba, NSW - \$70 -

CAPEL VALE CHARDONNAY REGIONAL SERIES | Margaret River, WA \$13 \$69 -

**IREO WINE** \$13 \$69 \$140

STEFANO LUBIANA PINOT NOIR | Derwent Valley, Tasmania - 2018 - \$125 -

MR HUGH PINOT NOIR | Mornington Peninsula, VIC \$14 \$65 -

EPSILON SHIRAZ | Barossa Valley, SA - 2019 \$13 \$55 -

CAPEL VALE SHIRAZ | Whispering Hill, Margaret River, WA - 2018 - \$95 -

UNICO ZELO, TRUFFLE HOUND, CLARE VALLEY | Adelaide Hills, SA - 2021 - \$49 -

I FABRI CHIANTI CLASSICO, SANGIOVESE | Toscana, Italia - 2019 - \$115 -

CAPEL VALE MALBEC, DEBUT SERIES | Margaret River, WA - 2022 - \$55 -

CAPEL VALE CAB SAUV. REGIONAL SERIES | Margaret River, WA - 2021 \$14 \$69 -