

# MENU

MEALS AVAILABLE UNTIL 9.30PM

DAIRY FREE OPTION \*DFO

PUBLIC BAR MENU

#### TO SHARE **MAINS OBH BURGER** PIZZA BIANCA GARLIC BREAD \$18 \$26 \$9 Black Angus Beef, bacon, cheese, roasted garlic, rosemary, sea salt & lettuce,tomato & aioli \*gfo \*dfo SEARED SCALLOPS mozzarella \*v \*vo \$24 served on morcilla sausage and sweet STEAK SANDWICH \$22 STRACCIATELLA CHEESE \$27 pea puree \*gf with confit tomatoes, pine nuts & scotch fillet, cheese, bacon, egg. LEMON PEPPER SQUID \$22 sourdough bread \*gfo rocket, tomato relish \*gfo \*dfo with aioli \*df CHIPS CHICKEN PARMIGIANA \$12 \$31 **BUFFALO WINGS** \$19 with chips & salad with aioli & tomato sauce \*gfo with ranch dressing & celery sticks \*gfo PORTERHOUSE STEAK \$48 POTATO WEDGES \$12 ROASTED PORK BELLY BITES Grass fed (250g) served with chips, with sweet chilli sauce & sour cream with ginger, spring onion & pickled onions $\ ^{\$24}$ salad & red wine jus \*gfo **GRILLED CHORIZO** \$16 \$32 HARISSA LAMB SPRING ROLLS \$23 with olives & lemon \*gf seasonal WA fish battered or grilled with dates, spinach, tahini yoghurt & served with chips & salad \* gfo pomegranate \$26 PAD THAI with seasonal vegetables, tofu & **SALADS** PIZZAS bean sprouts with tamarind sauce &roasted peanuts \* gf MARGHERITA \$22 \*\* Add Prawns CAESAR SALAD \$25 \$12 tomato, fior di latte, basil \*v cos lettuce with croutons, soft boiled egg. streaky bacon & parmesan TROPICAL \$7 \$23 **DESSERTS** \*\*Add Chicken ham, pineapple on a tomato base PEAR & BLUE CHEESE SALAD \$26 MOROCCAN LAMB \$27 **GINGER & CARDAMOM** candied walnuts, gorgonzola, rocket & PANNA COTTA lamb, capsicum, onions, minted \$16 onions with a mimosa dressing \* gf yoghurt, rocket & feta on a garlic base WARM BROWNIE \$16 HONEY & CUMIN CARROTS & with vanilla bean ice cream, berry **PUMPKIN & PESTO** \$25 BEETROOT \$26 compote & fresh berries \*\*contains nuts roasted pumpkin, feta, pine nuts & with rocket, onions & quinoa \*gf \*v rocket on a pesto base BURNT BASQUE ROCKET SALAD \$16 CHEESECAKE with carrots, parmesan, onions & grape \$16 GARLIC PRAWN \$30 tomatoes \*gf \*v garlic prawns, olives, sliced chilli, with berry compote & shortbread \*gfo parmesan & aioli KID'S MENU **NDUJA** \$27 spicy calabrese sausage, hot \*VEGAN \*VE chorizo, fior di latte, capsicum on a CHICKEN TENDERS & CHIPS \$10 VEGAN OPTION \*VO tomato base VEGETARIAN \*V **BOURBON CHICKEN** CHEESEBURGER & CHIPS \$27 \$10 GLUTEN FREE \*GF GLUTEN FREE OPTION \*GFO roasted chicken, mushrooms, DAIRY FREE \*DF FISH STICKS & CHIPS bacon, onions, parmesan, ranch \$10

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sauce & spring onions

# WHITE WINE

HOUSE WHITE	\$9/\$33
HOUSE MOSCATO	\$9/\$33
TA-KU SB	\$10/\$35
CLAIRAULT SSB	\$10.5/\$38
XANADII CIRCA 77 CHARDONNAY	\$11/\$40

#### \$33

HOUSE PROSECCO	\$0/\$00
HOUSE PROSECCO	\$9/\$33
WILDFLOWER CUVEE BRUT, WA	\$11/\$40
VILLA JOLANDA PROSECCO	\$10.5/\$38
GRANT BURGE	\$11.5/\$44
VEUVE CLICOUOT NV (FRANCE)	\$105

#### ROSE

VASSE FELIX ROSE	\$10/\$35
LA VIEILLE ROSE (FRANCE)	\$10/\$35

# COCKTAILS

**SPARKLING WINE** 

APEROL SPRITZ  Aperol, prosecco & soda water	\$14
PINK GIN SPRITZ Gordon's Pink Gin, prosecco, lemonade	\$14
KIR ROYALE Sparkling Wine, Chambord	\$14
DARK & STORMY Kraken Rum, Bundaberg Ginger Beer, lime	\$14
PIMMS CUP Pimms, lemonade, cucumber, strawberry, orange	\$14

# RED WINE

HOUSE RED	\$9/\$33
FOREST HILL SHIRAZ	\$10.5/\$38
ALKOOMI BLACK LABEL CAB/SAV	\$11/\$40
SAINT CLAIR PINOT NOIR	\$10.5/\$38
HOWARD PARK LESTON CAB/SAV	\$60

### BY THE BOTTLE

CORONA	\$9.5
PERONI	\$9.5
HEINEKEN	\$9.5
GUINNESS (CAN)	\$9.8
HAHN SUPERDRY GLUTEN FREE	\$8.5
CROWN LAGER	\$9.0
HEAPS NORMAL XPA 0.5%	\$7.5
HEINEKEN ZERO%	\$4.5
BERTIE CIDER	\$9.0
SOMERSBY PEAR CIDER	\$8.5

# TAP BEER

SWAN DRAUGHT	\$6/\$9/\$11
GAGE ROADS SIDE TRACK 3.5%	\$6/\$9/\$10.5
HAHN SUPER DRY	\$6/\$9/\$11.5
HAHN SUPER DRY 3.5%	\$5/\$7/\$8.5
JAMES SQUIRE 150 LASHES	\$6.5/\$9.5/\$12.5
LITTLE CREATURES PALE ALE	\$6.5/\$9.5/\$12.5
LITTLE CREATURES ROGERS	\$6/\$9/\$11.5
GAGE ROADS SINGLE FIN	\$6/\$9/\$10.5
MATSO'S GINGER BEER	\$6.5/\$9.5/\$12.5
ORCHARD CRUSH CIDER	\$6.5/\$9.5/\$12.5