

Breakfast Menu

Toast (2) served with butter & jam **\$9 (GFO) (V)**

Fruit Toast (2) **\$12 (V)**

Big Breakfast – scrambled eggs, bacon, sausage, tomato, hash brown, mushroom & toast **\$30**

Veggie Big Breakfast – scrambled eggs, avocado, spinach, mushroom, tomato, beans, hash brown & toast **\$30 (V)**

Bacon & Fried Eggs on Toast **\$22 (GFO)**

Bacon & Poached Eggs on Toast **\$22 (GFO)**

Bacon & Scrambled Eggs on Toast **\$22 (GFO)**

Spanish Omelette – 3 eggs, spanish onion, red peppers, olives, herbs with mozzarella & toast **\$27 (GFO) (V)** + chorizo **\$5**

Breakfast Bruschetta toasted turkish bread with smashed avocado, bacon, feta cheese, slow roasted tomato with balsamic dressing **\$27 (GFO)** + egg **\$3.5**

Eggs Benedict 2 poached eggs, smoked pulled pork, compressed apple, hollandaise sauce served on an english muffin & sprinkled with black sesame seeds **\$28**

Eggs Florentine 2 poached eggs, cooked spinach, hollandaise sauce served on an english muffin & sprinkled with black sesame seeds **\$28 (V)**

Eggs Royale 2 poached eggs, smoked salmon, hollandaise sauce served on an english muffin & sprinkled with black sesame seeds **\$29**

Chilli Scrambled Eggs in a croissant, scrambled eggs with fresh chilli, bacon & spring onions **\$27**

Croissant lightly toasted, choice of
Butter & Jam (V) **\$10**
Ham & Cheese **\$13**

Banana Bread thick toasted banana bread, kahlua mascarpone, raspberries & grilled banana **\$24 (V)**

French Toast brioche bread, with banana, cinnamon, maple syrup & mascarpone **\$26 (V)** + bacon **\$5**

Thick Pancakes (stack of 3) (V)
served with maple syrup, cream & pistachio **\$25**
+ berry compote **\$3** + banana **\$4** + ice cream **\$5**

Oreo Belgian Waffles topped with nutella, oreo, strawberries & ice-cream **\$27**

Nutella Belgian Waffles topped with nutella, banana, strawberries, hazelnut & vanilla ice-cream **\$29**

Porridge topped with banana, blueberries, strawberries, honey & cinnamon **\$24 (V)**

Avocado Smash 2 slices of multigrain toast topped with smashed avocado, crumbled feta, 2 poached eggs with a balsamic glaze **\$28 (GFO) (V)** + salmon **\$8**

Homemade Muffins blueberry, apple & cinnamon, raspberry & white chocolate, choc-chip **\$7 (V)**

Fruit Salad seasonal fruits, greek yoghurt and chia seeds **\$22 (GF)**

Homemade Bircher (V) muesli oats, Sultanas, grated apple, almond flakes, honey & yoghurt **\$22**

Acai Bowl with granola, coconut yoghurt, peanut butter, acai, banana, strawberries, blueberries, chia seeds, kiwi fruit and crushed hazelnuts **\$28 (VG)**

Extras

Egg	3.5	Homemade Hash Brown	2.5
Bacon (GF)	5	Baked Beans	4
Sausages (1) (GF)	4	Hollandaise Sauce	3.5
Salmon	8	Mushrooms	4.5
Chorizo (GF)	5	Spinach	4.5
½ Avocado sliced	6	Halloumi	6
Toast (1)	4.5	Semi Sun Dried Tomato (2)	3

Children's Breakfast

Scrambled Egg & Bacon on Toast **(GFO) 12**
Scrambled Egg & Sausage on Toast **12**
Mini Pancakes, cream & strawberry sauce **(V) 12**
Cornflakes / Coco pops **(V) 8**
Kids Fruit Salad & Yoghurt **(V) (GF) 12**

(V) = Vegetarian
(GF) = Gluten-Free

1.65% SURCHARGE WILL APPLY ON CARD PAYMENTS
A 10% SATURDAY, 10% SUNDAY AND 15% PUBLIC HOLIDAY SURCHARGE APPLIES

coffees

short black, short macchiato, piccolo \$4.5
cappuccino, cafe latte, long macchiato, flat white, long black, hot chocolate, mochaccino
regular \$5 large \$6

chai latte, red velvet latte, turmeric latte
\$8.5

iced latte, iced long black \$6
iced chocolate or coffee – milk, vanilla
ice-cream and ice \$8.5

extras: soy milk 70c, almond milk 70c,
extra shot 70c, oat milk 70c, decaf 70c

european rich hot chocolates \$8.5

white, classic, hazelnut, caramel or coconut

pot of tea \$5.5

english breakfast, earl grey, peppermint,
lemongrass & ginger,
green, chamomile,
chai tea (brewed with milk)

smoothies \$13

caribbean sunset mango, pineapple,
coconut, chilli, lime & coconut water
pash n shoot passionfruit, mango, pineapple
& coconut water

berry go round strawberry, blackberry,
rasberry & coconut water
detox zing carrot, banana, ginger, blueberry,
courgette & coconut water

avo go go mango, spinach, broccoli,
avocado, lime, ginger & coconut water
mango dream mango, coconut & coconut
water

fresh juice blends \$12

vitamin sea orange, pineapple, lemon
synergy carrot, celery, beetroot, orange
dieters delight apple, pineapple, ginger, mint
summer kiss watermelon, pineapple, mint
freshly squeezed juices choice of: orange,
apple, pineapple, watermelon, carrot

100% natural coconut water sip directly
from the coconut fruit \$13

milkshakes \$8

vanilla, chocolate, strawberry

juices \$6.5

apple, orange, cranberry, tomato,
pineapple

something to get you started....

mimosa champagne and orange juice \$15

bloody mary vodka, tomato juice,
worcestershire sauce and tabasco \$20

aperol spritz aperol, prosecco, soda \$20

baileys hot chocolate \$12

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SOUPS

minestrone soup italian style vegetable soup served with bread (v) (gfo) 16.00
fish soup chunky fish pieces, mussels, scallops, prawns in a blend of hearty vegetables & rice served with bread 27.00
pumpkin soup with crispy prosciutto, croutons, pumpkin seeds & drizzled with cream (gfo) 22.00

STARTERS

garlic bread oven baked baguette (4 pieces)(v) 10.00 **add cheese** +3.00
trio of dips: tarama, tzatziki, eggplant with pita bread (gfo) 26.00
extra pita bread 3.00
bruschetta tomato, onions, feta and olives (4 pieces) (V) 25.00
home made spanakopita spinach feta pie served with a side salad (v) 26.00
bbq prawns greek style marinated prawn skewers (3 skewers) with dill & lemon dressing (gf) 32.00
dolmathakia vine leaf parcels stuffed with rice & served with natural greek yoghurt (4 pieces) (v) (gf) 24.00
pumpkin fritters (kolokithokeftedes) pumpkin & zucchini fritters (feta, mozzarella & bread crumbs) served with cumin yoghurt & corn salsa & spring onion (4 pieces) (v) 28.00
fig saganaki grilled kefalograviera cheese, house made spiced fig sauce (gfo) 25.00
wagyu bresaola carpaccio lemon vinaigrette, black pepper corn, house made mustard mayo, crispy capers, shaved parmesan & micro herbs (gf) 28.00
seafood tigani mussels, prawns, calamari, scallops, diced fish, garlic, chilli, napoli, served in pan with pita bread (gfo) 32.00
tassie oysters fresh oysters with house made vinaigrette (gf)
½ doz 27.00 1 doz 45.00
kilpatrick oysters fresh oysters cooked with bacon and worcestershire sauce (gf) ½ doz 30.00 1 doz 50.00
seafood medley oysters sous vide lobster tail, crab meat & prawns, capers, chives dill, housemade mayo topped with salmon caviar (gf)
½ doz 35.00 1 doz 60.00
chilli mussels pot of steamed mussels in white wine, sambal oelek, garlic, basil & napoli sauce (gfo) 45.00

SNACKS

bowl of hot chips with tomato sauce 14.50
bowl of potato wedges with sour cream & sweet chilli sauce 16.50
sweet potato chips served with aioli 16.50

SHARE PLATES

antipasto marinated olives, artichokes, dolmades, borettane balsamic onions, seasonal fruit, fruit jam, mortadella, wagyu bresaola & mild calabrese salami, cheese (smoked, brie & blue) served with bread & crackers
small serves 2 to 3 people 45.00
large serves 4 to 6 people 65.00

FISHERMAN'S FEAST

seafood tigani, local mussels, beer battered fish fillet, grilled fish fillet, fried calamari, oysters served with chips, salad, pita bread & tartare sauce
“great for seafood lovers” 145.00

MEAT PLATTER

lamb skewers, chicken skewers, scotch fillet, meatballs (keftedes), lamb cutlets, greek sausage (loukaniko), cured meats, served with chips, salad & pita bread
“great for sharing” 135.00

fruit platter of this seasons freshest 40.00

OPEN GREEK SOUVLAKI

lamb souvlaki grilled prime lamb skewers served with pita bread, tzatziki & greek salad (gfo) 42.00
chicken souvlaki grilled chicken skewers served with pita bread, tzatziki & greek salad (gfo) 40.00

MAINS

lemon pepper calamari lightly floured & fried, chips, mixed salad with beetroot, pickled red onion & tartare sauce 37.00
fish & chips (rockling) beer battered, served with mixed salad with beetroot, pickled red onion & tartare sauce 37.00
barramundi fillet grilled queensland saltwater barramundi served with a ratatouille vegetables, micro herbs & dill infused olive oil (gf) 50.00
atlantic salmon with potato disk (capers, gerkins & mixed herbs), lobster & bisque 52.00
beef moussaka layers of eggplant, potato, beef mince, topped with a thick béchamel sauce served with a garden salad 38.00
scotch fillet 300g grain fed mb5+ served with steamed greens, mashed potato, red wine jus & herb butter 50.00 **add prawn (3) skewer +12.00**
chicken parmigiana with ham served with chips & salad 35.00
lamb shank slow cooked in hearty vegetables and napoli served with mash potato 30.00

BURGERS & ROLLS

lobster & prawn roll sous vide lobster tail, crab meat & prawns, capers, chives dill, housemade mayo served with chips 40.00
southern fried chicken burger crumbed thigh chicken with housemade chipotle mayo, lettuce, tomato, pickles & cheese with chips 30.00
beach burger 200g prime beef patty with lettuce, tomato, melted cheese, tomato chutney & aioli served with chips 30.00

sauce (gravy, pepper sauce, or mushroom sauce) add 6.00 each

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PASTA & RISOTTO

spaghetti marinara mussels, prawns, scallops, calamari cooked in garlic & a hint of napoli sauce 42.00
gnocchi napoli, basil & parmesan (v) 32.00 **add chicken (4) tenders +10.00**
mushroom risotto arborio rice, mushrooms, thyme butter, green peas & grana padano (v) (gf) 38.00 **add chicken (4) tenders +10.00**
spaghetti bolognese premium ground beef cooked in a rich napoli sauce, topped with parmesan 32.00

SALADS

greek salad red onion, olives, cucumbers, green peppers, tomatoes, feta cheese, oregano with a citrus & virgin olive oil dressing (v)(gf) 25.00
halloumi & avocado salad with mixed leaf, pinenuts, onion, tomato, cucumber with a balsamic glaze (v)(gf) 30.00
grilled chicken salad with baby spinach, quinoa, roasted pumpkin, roasted walnuts, pine nuts, pomegranate with a balsamic & honey dressing (gf) 35.00

salad extras: **add chicken (4) tenders +10.00** **add prawn (3) skewer +12.00**
add salmon fillet (130g) \$20.00 **add barramundi (130g) \$20.00**

PIZZA 11 INCH HOUSEMADE

beachcombers pizza napoli, ham, mushrooms, olives, onion, capsicum, garlic & oregano 30.00
meatlovers pizza napoli, ham, bacon, spicy pork sausage, calabrese salami, beef, mozzarella cheese and bbq sauce 30.00
tandoori chicken pizza napoli, tandoori chicken with spanish red onion, tomato, spinach, coriander & tzatziki dressing 30.00
tropical pizza napoli, ham, queensland sweet pineapple & mozzarella cheese 30.00
spiros special pizza napoli, pulled lamb, tomatoes, capsicum, spring onion, fetta cheese, mint sauce, garlic, basil and mozzarella cheese 30.00
vegetarian pizza napoli, fresh spinach, mushrooms, sundried tomato, roasted capsicum, olives, garlic, oregano, mozzarella & feta (v) 30.00
margherita pizza napoli, basil and mozzarella cheese (v) 26.00

11 inch gluten free base option + 4.00

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FRESH JUICE BLENDS

100% natural coconut water "sip directly from the coconut fruit" 13.00
vitamin sea orange, pineapple, lemon 12.00
dieters delight apple, pineapple, ginger, mint 12.00
summer kiss watermelon, pineapple, mint 12.00
synergy carrot, celery, beetroot, orange 12.00
choice of freshly squeezed orange, apple, pineapple, watermelon, carrot 12.00

SMOOTHIES

caribbean sunset mango, pineapple, coconut, hint of chilli, lime & coconut water 13.00
pash n shoot passionfruit, mango, pineapple & coconut water 13.00
berry go round strawberry, blackberry, raspberry & coconut water 13.00
detox zing carrot, banana, ginger, blueberry, courgette & coconut water 13.00
avo go go mango, spinach, broccoli, avocado, lime, ginger & coconut water 13.00
mango dream mango, coconut & coconut water 13.00

COFFEES/TEAS

short black, short macchiato, piccolo 4.50
cappuccino, cafe latte, long macchiato, flat white, long black
regular 5.00 large 6.00
hot chocolate, mochaccino 6.00
chai latte, red velvet latte, turmeric latte 6.50
iced latte, iced long black 6.00
iced chocolate or coffee – milk, vanilla ice-cream and ice 8.50
pot of tea: english breakfast, earl grey, peppermint, lemongrass & ginger, camomile, chai, green 5.50
extras: soy milk, lactose free milk, oat milk, almond milk, decaf, coffee extra shot 1.00 each
european rich hot chocolate classic, white, hazelnut, caramel, coconut 8.50

BEVERAGES

soft drinks glass bottles coke, diet coke, coke no sugar, sprite, fanta, solo 7.00
bundaberg ginger beer 8.00
schweppes post mix peps, peps max, lemonade, raspberry cream soda, tonic water, dry ginger **glass** 5.00 **jug of soft drink** 19.00
lemon lime & bitters glass 6.00 **jug** 23.00
mt franklin sparkling water 330ml/750ml 5.50/8.50
santa vittoria sparkling water 250ml/500ml/1ltr 5.00/8.00/12.00
mt franklin still water 1.5ltr 12.00
milkshakes vanilla, chocolate, strawberry 8.00
iced tea lemon or peach 5.50
juices; orange, apple, pineapple, cranberry 6.50

MOCKTAILS

passionfruit sugar syrup, crushed ice, lemonade 15.00
strawberry sugar syrup, crushed ice, lemonade 15.00
kiwi sugar syrup, crushed ice, lemonade 15.00

COCKTAILS

tropical beach gin & red bull tropical 23.00
watermelon margarita tequila, cointreau, lime juice & red bull watermelon 23.00
zombie bacardi, pineapple juice, lime juice, passionfruit syrup & grenadine 24.00
fijian spiced rum served in a fresh coconut 24.00
cosmopolitan vodka, cointreau, cranberry juice & lime juice 24.00
french martini chambord, vodka & pineapple juice 24.00
espresso martini vodka, kahlúa & espresso 24.00
beach passion vodka, passion fruit puree, pineapple juice & lemonade 24.00
sex on the beach peach schnapps, vodka, cranberry juice & orange juice 24.00
margarita tequila, cointreau & lemon juice 24.00
fruit tingle blue curaçao, vodka, lemonade & raspberry cordial 24.00
lychee martini lychee liqueur, vodka, lime juice, sugar syrup 24.00
mimosa champagne & orange juice 16.00
french mimosa champagne, chambord & fresh raspberry 20.00
pornstar martini vodka, passoa, pineapple juice & passionfruit 24.00
negroni gin, campari & vermouth rosso 24.00
beach bird spiced rum, campari, pineapple juice, sugar syrup & lime juice 24.00
sangria red wine, rose, brandy, lemonade, orange juice, cinnamon sticks & fruit 18.00

TAP BEER

	pot / pint
stella artois	8.50 / 17.00
carlton draught	8.00 / 16.00
mountain goat	8.00 / 16.00
great northern crisp	7.00 / 14.00
pirate life south coast pale ale	8.50 / 17.00
balter XPA	8.50 / 17.00

CIDER

strongbow apple cider 330ml 11.00

LOCAL BEERS

crown lager 11.00
boags premium 11.00
victoria bitter 10.00
cascade light 9.00
pure blonde 11.00
great northern zero 9.00
balter cerveza 11.00

IMPORTED BEERS

asahi (japan) 13.00
corona (mexico) 13.00
peroni (italy) 13.00
guinness (ireland) 13.00
fix (greece) 12.00
peroni zero 10.00

RTD'S

canadian club and dry 12.50
jim beam white label and coke 12.50

SPARKLING & CHAMPAGNE

la maschera prosecco – south eastern australia – 13.00 60.00
nv jansz cuvee – tasmania– 13.00 60.00
nv pol roger brut – france – 180.00
nv jansz premium rose – tasmania – 13.00 60.00
alasia moscato d’asti docg – italy – 13.00 60.00

WHITE WINES

jim barry the atherley riesling – clare valley, sa – 13.00 60.00
langmeil live wire riesling (off dry) – eden valley, sa – 54.00
la maschera pinot grigio – limestone coast, sa – 13.00 60.00
counterpoint pinot grigio – sa – 12.00 54.00
malamatina retsina - greece (500ml) – 30.00
redbank sauvignon blanc – north east vic, vic – 12.00 54.00
twin islands sauvignon blanc – marlborough, nz – 13.00 60.00
marty’s block chardonnay – south eastern australia – 12.00 54.00
hill smith estate chardonnay – eden valley, sa – 64.00

ROSÉ

triennes rosé igp méditerranée – provence, france – 14.00 66.00
counterpoint rosé – south australia – 12.00 54.00

RED WINES

saint clair family estate pinot noir – marlborough, nz – 13.00 60.00
tarrawarra estate pinot noir – yarra valley, vic – 67.00
counterpoint shiraz – sa – 12.00 54.00
forest hill highbury fields shiraz – great southern, wa – 13.00 60.00
heathcote cravens place shiraz – heathcote, vic – 66.00
smith & hooper merlot – wrattonbully, sa – 13.00 60.00
redbank sangiovese – north east vic, vic – 12.00 54.00
vasse felix filius cabernet sauvignon – margret river, wa – 67.00
bleasdale vineyards ‘mulberry tree’ cabernet sauvignon – langhorne creek, sa – 13.00 60.00

SPRITZERS

campari spritzer (campari, prosecco, soda) 22.00
red bull spritzer (aperol, sugar free red bull) 22.00
aperol spritzer (aperol, prosecco, soda) 22.00
limoncello spritzer (limoncello, prosecco, soda) 22.00
elderflower spritzer (saint germain, prosecco, soda) 22.00

JUGS

pimms & lemonade served with fruit 40.00
saint germain elderflower liqueur, served with champagne & soda 48.00
sangria red wine, rose, brandy, lemonade, orange juice, cinnamon sticks & fruit 48.00



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Kids Menu

😊	kids spaghetti bolognaise	16
😊	kids parmigiana with ham served with chips	16
😊	chicken nuggets & chips	14
😊	fish & chips	17
😊	calamari & chips	17
😊	kids mini tropical pizza	16
😊	kids mini margarita pizza	14
😊	nachos with cheese and topped with guacamole, sour cream and salsa	16
😊	small bowl of thick chips served with tomato sauce	13
😊	small bowl of potato wedges served with sour cream & sweet chilli sauce	15
😊		

ALL KIDS MEALS COME WITH A KIDS SOFT DRINK OR KIDS JUICE