



MEALS SERVED FROM 12 NOON UNTIL 9:30PM

TO SHARE

GARLIC BREAD *v	8
LEMON PEPPER SQUID	17
with roasted garlic aioli	
MOROCCAN SPICED LAMB MEATBALLS	17
with tzatziki & garlic bread	
BRUSCHETTA	14
with tomatoes, fetta, basil, red onions *v *vo *gfo	
PIZZA BIANCA	14
with garlic, rosemary, sea salt & cheese *v	
ARANCINI	18
filled with chicken, chorizo & jalapeños	
CAPRESE SALAD	15
buffalo mozzarella, tomato, basil & truffle oil *v *gf	
SPICY BUFFALO WINGS.	16
with ranch dressing & celery sticks *gfo	
PANKO CRUMBED PRAWNS	18
on avocado salsa	
CHIPS	10
with garlic aioli & tomato sauce *v *gfo	
WEDGES	10
with sweet chilli sauce & sour cream *v	
GUACAMOLE	13
with tomato salsa & corn chips *v *gf	
GRILLED CHORIZO	14
with rosemary & lemon *gf	

V - VEGETARIAN

VO - VEGAN OPTIONAL

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTIONAL

GET SOCIAL WITH US!

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MAINS

CHICKEN PARMIGIANA	29
with chips & garden salad	
GNOCCHI	27
with chargrilled vegetables, fresh basil & ricotta cheese	
*v *vo *gfo	
BEER BATTERED OR GRILLED SNAPPER	28
with chips & garden salad served with house made tartare sauce	
ANGUS BEEF BURGER	20
with bacon, lettuce, tomato & pickled onions in a brioche burger bun with chips	
STEAK SANDWICH.	22
with scotch fillet, bacon, fried egg, lettuce, tomato, pickled onions & cheese in Turkish bread with chips	
SCOTCH FILLET STEAK 300G	37
with chips, garden salad & your choice of pepper, mushroom, or creamy garlic sauce *gfo	

SALADS

PUMPKIN & QUINOA SALAD	23
with grilled haloumi, toasted almonds & cranberries *v *vo *gfo	
THAI BEEF SALAD	23
with cashew nuts, carrots, cucumber & noodles served with lemongrass dressing *gf	
CAESAR SALAD	17
with bacon, parmesan, croutons & cos lettuce served with poached egg *gfo	
+ chicken 6	

PIZZA

MARGHERITA	18
with Fior di latte & basil *v	
PUMPKIN & PESTO.	23
with pumpkin, feta cheese, pine nuts & rocket on a pesto base *v	
TROPICAL.	20
with ham, pineapple & tomatoes	
MOROCCAN LAMB.	24
with pulled lamb, capsicum, onions, minted yoghurt, rocket & feta cheese	
BOURBON CHICKEN	24
with chicken, bacon, mushrooms, red onions & parmesan with ranch dressing on a bbq base	
MEATLOVERS	24
with chicken, ham, bacon, pepperoni, red onions & capsicum	
VEGETARIAN	22
with artichokes, mushrooms, olives & roast capsicum *v *vo	

THIRSTY

WHITE WINE

HOUSE WHITE	7/26
SAINT CLAIR SB	8.5/35
WEST CAPE HOWE RIESLING	8.5/37
WEST CAPE HOWE SSB	8.5/35
HOWARD PARK CHARDONNAY	8.5/41
SHAW AND SMITH SB	43

ROSE

WEST CAPE HOWE ROSE	8.5/35
LA VIEILLE ROSE (FRANCE)	8.5/33
RIVAROSE SPARKLING ROSE (FRANCE)	40

RED WINE

HOUSE RED	8/27
WEST CAPE HOWE SHIRAZ	8.5/35
WEST CAPE HOWE CAB/SAV	8.5/35
HOWARD PARK CAB/SAV	8.5/45
SAINT CLAIR PINOT NOIR	8.5/37

BY THE BOTTLE

CORONA (MEXICO)	9.5
GUINNESS (CAN)	9.8
JAMES BOAG'S LIGHT 2.5%	8.5
PERONI (ITALY)	9.5
HEINEKEN ZERO%	3.5
HAHN SUPER CRISP *gf	8.5
REKORDERLIG STRAWBERRY & LIME	9
STRONGBOW ORIGINAL	8

SPARKLING WINE

HOUSE MOSCATO	7/26
HOUSE PROSECCO	8/31
REDBANK EMILY NV	8.5/32
VILLA JOLANDA PROSECCO	8.5/36
GRANT BURGE	10.5/41
RIVAROSE SPARKLING ROSE (FRANCE)	40
MOET CHANDON NV (FRANCE)	90
VEUVE CLICQUOT NV (FRANCE)	95

COCKTAILS

APEROL SPRITZ	14
Aperol, prosecco & soda water	
LONG ISLAND ICE TEA	20
Tequila, white rum, gin, cointreau, lime & sugar syrup	
MARGARITA	20
Tequila, cointreau, lime, sugar syrup & salt rim	
ESPRESSO MARTINI	20
Vodka, kahlua, espresso & sugar syrup	
BLOODY MARY	20
Vodka, worcester sauce, tomato juice, lemon, tabasco & celery	
COSMOPOLITAN	20
Vodka, cointreau, cranberry juice, sugar syrup, lime juice & lemon juice	
FRENCH MARTINI	20
Chamboard, vodka, sugar syrup & pineapple juice	

TAP BEER

SWAN DRAUGHT	5/10
VICTORIA BITTER	5/10
HAHN SUPER DRY	5/10
HAHN SUPER DRY 3.5%	5/9
IRON JACK 3.5%	5/9
FURPHY	5/10
JAMES SQUIRE 150 LASHES	6/11.5
JAMES SQUIRE GINGER BEER	6/11.5
JAMES SQUIRE BROKEN SHACKLES	6/11.5
LITTLE CREATURES PALE ALE	6/11.5
LITTLE CREATURES ROGERS	5/10
GAGE ROADS SINGLE FIN	6/11.5
GAGE ROADS PIPE DREAMS	6/11.5
MATSO'S GINGER BEER	6/12
ORCHARD CRUSH CIDER	6/11.5