

# WELCOME DRINKS + GOOD FOOD NICE BEACH



## Draught Beer

Kronenbourg 1664 Lager	\$14
JUG	\$30
Kronenbourg 1664 Blanc	\$14
JUG	\$34

## Classic Cocktails

<b>Mojito</b>	\$17
Rum, fresh mint leaves, brown sugar with lime wedges.	
<b>Piña Colada</b>	\$17
Dark rum, pineapple juice and coconut cream.	
<b>Long Island Iced Tea</b>	\$18
Vodka, white rum, gin, tequila, Cointreau, lime juice and a splash of coke.	
<b>Singapore Sling</b>	\$18
Gin, Peter Heering, D.O.M Benedictine, Cointreau, Grenadine, lime juice, pineapple juice and a drop of Angostura. Shaken not blended	

## Frozen Cocktails

<b>Frozen Margarita</b>	\$18
Ice blended with tequila, Cointreau and lime juice.	
<b>Frozen Flavoured Margarita</b>	\$18
Lychee, Mango, Peach or Strawberry.	
<b>Frozen Daiquiri</b>	\$18
Ice blended with white rum, Cointreau and lime juice.	
<b>Frozen Flavoured Daiquiri</b>	\$18
Lychee, Mango, Peach or Strawberry.	
<b>Coastes Freeze</b>	\$17
Orange-infused rum, peach liqueur, freshly squeezed lime juice & Blue Curaçao.	

## Bottled Beer

Asahi Super Dry	\$14	Guinness Stout	\$16
Carlsberg Green Label	\$14	Guinness Draught (440ml Can)	\$16
Carlsberg Smooth Draught	\$14	Magners Original Cider(568ml)	\$18
Somersby Apple	\$14	Carlsberg Alcohol-Free Beer (330ml Can)	\$7
		Pilsner or Wheat	

## Mocktails

<b>Shades of Summer</b>	\$11
Peach fruit, peach syrup, vanilla syrup, mango juice, coconut, ribena.	
<b>Berries Bramble</b>	\$11
Mixed berries smoothie, wild berry syrup, peppermint syrup, blueberries, strawberry.	

**ORDER AT CASHIER +  
WE'LL SERVE TO YOUR  
TABLE**



## House Wines & Rosé

### RED / WHITE

Please ask for details

BOTTLE \$68 GLASS \$16

### ROSÉ

Please ask for details

BOTTLE \$68 GLASS \$16

## Sparkling Wine & Champagne

Freixenet Brut Reserva N.V.	BOTTLE \$68	GLASS \$13
Freixenet Ice Cuvée N.V.	BOTTLE \$80	
Laurent-Perrier La Cuvée Brut	BOTTLE \$128	
Laurent-Perrier La Cuvée Rosé	BOTTLE \$145	

## Non Alcoholic

<b>Iced Tea</b>	\$5	<b>Double Espresso</b>	\$8	<b>Acqua Panna Still (500ml) / Sanpellegrino (500ml)</b>	\$7
<b>Tea</b>	\$5	<b>Soft Drinks</b>	\$5	<b>Sanpellegrino Naturali</b>	\$7
Choice of English Breakfast, Earl Grey, Jasmine, Chamomile, Peppermint.		Sprite, Coke, Coke Light, Coke Zero, Ginger Ale.		Aranciata, Limonata	
<b>Coffee</b> Espresso available.	\$5	<b>Kombucha</b>	\$8	<b>Young Coconut</b>	\$8
Please Ask For Details On Flavour Options.		<b>Chilled Fruit Juice</b>	\$7	<b>Red Bull Carbonated</b>	\$8
<b>Cappuccino / Latte</b>	\$6	Choice of Orange, Apple, Pineapple, Lime, Mango, Cranberry, Pink Grapefruit.			
<b>Iced Cappuccino / Latte</b>	\$7				

## WE POUR ONLY THE BEST

**KRONENBOURG 1664, HAVANA CLUB 3YRS, BEEFEATER 24, GLENLIVET 12YRS,  
ABSOLUT ELYX, MARTELL VSOP RED BARREL, DON JULIO BLANCO,  
DON JULIO REPOSADO, MAKER'S MARK, CHIVAS REGAL 12YRS**

# BEACH BREAKFAST

AVAILABLE FROM 9AM - 3PM

## Coastes Signature Breakfast 🐔 \$25

Hearty plate of creamy scrambled eggs, grilled sausage, crispy bacon, cremini mushrooms and grilled Roma tomatoes. Served with sourdough.

## Fluffy Pancakes OR Crispy Golden Waffles **CLASSIC**

Plain \$12  
 Add fresh banana slices +\$5  
 Add fresh berries +\$6  
 Add ice cream +\$4  
 Add Nutella +\$4  
 Add Caramelised Bananas +\$5

## Fresh Croissants \$12

Slather these buttery croissants with our serving of homemade jam on the side.

## French Toast 🐔 \$18

Thick sliced brioche coated with egg and pan-fried till golden brown. Served with streaky bacon and maple butter.

## Homemade Granola with Greek Yoghurt & Fresh Summer Berries 🍓 \$16

Homemade maple walnut granola layered on creamy Greek yoghurt and topped with fresh summer berries. (Contains Nuts)

## NEW Avocado & Poached Egg Muffins with Goat Cheese 🍓 \$18

A pair of perfectly poached eggs atop smashed avocado and melted goat cheese with a drizzle of sweet tomato oil, served on toasted English muffin.

## NEW Spam Benedict 🐔 \$18

Lightly crisped slices of spam topped with roasted pineapple salsa, perfectly poached eggs & delicious burnt butter orange sauce served on toasted English muffin.

## Bacon & Arugula Frittata 🐔 \$16

Oven-baked, Italian-style creamy omelette stuffed with bacon, roast peppers, mushrooms, parmesan cheese and topped with arugula.

## NEW Spinach & Feta Filo 🍓 \$18

Greek-style flaky filo turnovers filled with spinach and feta cheese. Served with tangy capsicum sauce and a side of mesclun salad.

## NEW Ham & Cheese Croissant 🐔 \$18

Fresh from the oven! Buttery croissant filled with shaved honey baked ham and Gruyère cheese. Served with a side of mesclun salad.

## Rösti with Smoked Salmon & Poached Eggs \$20

Crispy potato pancakes with smoked salmon, sour cream topped with poached eggs and sun-dried tomatoes.

**ORDER AT CASHIER + WE'LL SERVE TO YOUR TABLE**  
 ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE

AVAILABLE FROM 11AM ONWARDS

## SALADS

## Coastes Garden Salad 🍓 \$18

Fresh greens with roasted tomato, cremini mushrooms, Japanese cucumber tossed with homemade sweet pineapple mayonnaise dressing.

## Greek Salad 🍓 \$18

Fresh cherry tomatoes, Japanese cucumber, Spanish onions, Kalamata olives & feta cheese tossed in caper dressing with a squeeze of lemon.

## Chilled Tiger Prawn & Avocado Salad \$22

Poached tiger prawns, avocado, roasted onions, roasted capsicum and sun-dried tomatoes tossed with citrus dressing.

## NEW Smoked Duck Salad \$22

Smoked duck breast with roasted beetroot cubes and capsicum topped with Grana Padano cheese shavings & balsamic vinaigrette.

## SHARING PLATES

## NEW Grilled Vegetable Antipasti 🍓 \$22

Mediterranean-style appetiser platter of crostini, grilled zucchini and eggplant with roasted garlic, kalamata olives, goat cheese and tomato jam.

## NEW Poached Prawns with Gazpacho 🍓 \$22

Juicy poached tiger prawns and salsa served on tangy gazpacho dotted with sour cream.

## NEW Smoked Salmon \$20

Smoked salmon and gherkins garnished with hard-boiled egg whites, sour cream and tomato jam. Served with crostini.

## NEW Beetroot Scallops \$24

A trio of chilled pan-seared Japanese sashimi grade scallops soaked in beetroot jus on zucchini topped with homemade soy caviar and served with capsicum sauce.

## NEW Impossible™ Pork Meatballs 🍓 \$18

Plant-based pork meatballs smothered in savoury tomato sauce with Swiss brown mushrooms and baby spinach.

## NEW Chilli Prawns 🍓 \$22

Juicy, buttery tiger prawns cooked in a flavourful spicy tomato & pineapple sauce. Served with Crostini. Add baguette \$3

## Chilli Crab Dip 🍓 \$20

Served with crusty baguette. Add baguette \$3

## Mussels with Fresh Herbs \$22

Cooked in white wine & served with crusty baguette. Add baguette \$3

## Angus Tenderloin Cubes \$26

Sautéed with cremini mushrooms, Spanish onions & a splash of red wine jus.

## SEAFOOD

## Fish & Chips **CLASSIC** \$26

Crispy beer-battered Atlantic cod served with thick cut fries and tartar sauce on the side.

## Seafood Stew 🍓 \$40

Ocean's bounty of fresh tiger prawns, chunks of crab meat, black mussels, cod fish and baby scallops cooked in white wine & herb tomato stew.

## Fried Seafood Platter \$58

Well-seasoned and fried till golden brown - fresh tiger prawns, calamari rings, Japanese scallops, crispy soft shell crabs and beer-battered Atlantic cod. Served with tartar sauce. (Good for 2-3 people)

## BEACH BUNS

Freshly grilled burgers served with fries

## NEW Grilled Chicken Burger \$24

Juicy grilled boneless chicken leg smothered with cucumber mint yogurt and tomato mayonnaise.

## Premium Angus Beef Burger **CLASSIC** \$24

Juicy premium Angus beef patty. Only the best patty for meat-lovers.

## NEW BBQ Pulled Pork Burger 🍓 \$24

Juicy pulled pork topped with jalapeño slaw, chipotle mayo, cheddar cheese and egg in a toasted sesame brioche bun.

## Crispy Cheese Impossible™ Burger 🍓 \$28

Breaded plant-based Impossible™ patty and cheddar cheese topped with arugula, lettuce, maple mayo & tomato capsicum sauce in a toasted brioche bun.

## NEW Crispy Fried Cod Burger 🍓 \$26

Deep-fried cod patty with roasted pineapple salsa, jalapeño slaw and lemon dill mayo in a toasted sesame brioche bun.

## PASTA & RISOTTO

## NEW Beef Cheek Ragu Risotto \$28

Italian rice simmered in tomato and red wine sauce with slow-cooked beef cheek ragu, Swiss brown mushrooms and spinach.

## NEW Classic Beef Bolognese \$22

The classic hearty, fully-loaded meat sauce ladled over a bed of al-dente spaghetti.

## Porcini & Forest Mushroom Risotto 🍓 \$24

Italian rice simmered in a creamy porcini broth, forest mushrooms & spinach topped with aged parmesan cheese shavings.

## NEW Fettuccine Carbonara 🍓 **CLASSIC** \$25

Streaky bacon and Swiss brown mushrooms in creamy egg yolk and parmesan cheese.

## Crab & Baby Scallop Risotto \$28

Italian rice simmered in flavourful herb tomato broth with fresh succulent crab chunks and baby scallops.

## NEW Fresh Tiger Prawn Aglio Olio 🍓 \$28

Tiger prawns and cherry tomatoes sautéed in garlic and white wine sauce, finished with extra virgin olive oil and basil.

## NEW Creamy Prawn Fettuccine \$28

Fettuccine with succulent tiger prawns cooked in delicious creamy garlic sauce with cherry tomatoes and roasted capsicum.

## NEW Spaghetti Arrabbiata 🍓 \$22

Spaghetti with grilled vegetables of eggplant, zucchini and capsicum tossed in a lip-smacking spicy tomato sauce.

## Penne Bacon Amatriciana 🍓 \$22

Penne cooked in gorgeously rich tomato sauce with a hint of chilli, smoky bacon and Spanish onion.

## BEACH SNACKS

## Coastes Chicken Wings

Sticky, delicious wings marinated in Coastes homemade sauce & oven-baked. 10 Pieces \$20

## NEW Crispy Wings With BBQ Dip 🍓 8 Pieces \$18

Fries \$12

Golden brown crunchy thick cut fries.

Calamari Rings **CLASSIC** \$15

Deep-fried calamari rings served with tartar sauce on the side.

## Bacon & Cheese Angus Beef Burger 🐔 \$28

Thick, juicy Angus beef patty with cheddar cheese stacked with homemade bacon jam, arugula, tomato, lettuce & garlic aioli served in a toasted sesame brioche bun.

**ALL MEATS SUPPLIED BY HUBER'S BUTCHERY**

## SANDWICHES

## NEW Grilled Eggplant Ciabatta 🍓 \$24

Crusty ciabatta filled with grilled eggplant, arugula, goat cheese and porcini truffle mayonnaise. Served with a side of mesclun salad.

## Grilled Ham & Cheese Sandwich 🍓 **CLASSIC** \$20

Sourdough filled with shaved honey baked ham and aged cheddar cheese, pan-fried with butter. Served with fries.

## Smoked Chicken & Avocado Ciabatta \$22

Crusty ciabatta filled with smoked chicken breast, smashed avocado and pineapple mayo. Served with a side of mesclun salad.

## PIZZAS

Classic Roman pizza base

## Margherita 🍓 **CLASSIC** \$25

Scrumptious tomato base topped generously with mozzarella cheese. A classic!

## NEW BBQ Pulled Pork 🍓 \$28

Slathered in scrumptious tomato sauce and topped with pulled pork, roasted Spanish onion and arugula.

## Hawaiian 🍓 **CLASSIC** \$28

Tomato sauce with honey baked ham and fresh pineapple chunks. A classic crowd-pleaser!

## Forest Mushroom & Porcini 🍓 \$32

Creamy porcini truffle mayo topped with forest mushrooms, sweet peppers, roast onions and arugula.

## NEW Angus Tenderloin Beef \$32

Angus tenderloin cubes on a creamy porcini truffle mayo base topped with rich Gruyère cheese, mozzarella and arugula.

## DESSERTS

## NEW Caramelised Banana & Chocolate Filo \$14

Greek-style flaky filo filled with sweet caramelised banana and chocolate served with vanilla ice-cream on toasted walnuts. (Contains Nuts)

## Pineapple & Blueberry Crumble \$14 with Vanilla Ice Cream

Tangy pineapple and fresh blueberries topped with golden crumble. Oven-baked to perfection.

## Sinfully Good Chocolate Fudge Brownie \$14

Decadent, fudgy brownie served with a dollop of salted caramel ice cream and drizzle. (Contains Nuts)

## Dark Chocolate & Cherry Truffle \$15

Griottines Cherries in rich, dark chocolate truffle, layered with orange-infused cream cheese, topped with chocolate shavings & orange zest. Heavenly! (Contains Alcohol)

