

FOOD MENU.



NIBBLES & SHARE

SALT AND PEPPER CALAMARI <small>GFO</small> aioli	\$16
PUMPKIN ARANCINI <small>V</small> red pepper dip, pecorino	\$15
PORK BELLY BITES caramel miso, pickled ginger, sweet soy	\$15
LOCAL OLIVES <small>GF V</small> oregano, chilli	\$7
CHARRED TURKISH BREAD hummus, dukkah, chorizo, evoo	\$20
FISH TACOS / 2PCS #1 local battered snapper, smashed avo, tomato salsa, herb mayo	\$15
#2 local battered snapper, chilli melon salsa, coriander, hot sauce	\$15
CHILLED PRAWNS <small>GF</small> marie rose sauce, mini tabasco, lemon	\$26
LETTUCE CUPS / 3PCS chicken, chilli, peanuts, lime, sweet soy	\$16
HOT CHIPS <small>V</small> tomato relish, aioli	\$10
FISHERMANS BASKET /SERVES 2-3 chilled prawns, local battered snapper, crumbed squid, pineapple fritter, tartare, marie rose, slaw	\$40

LAND + SEA

CHICKEN PARMIGIANA leg ham, tomato sugo, mozzarella, salad, chips	\$26
PALE ALE BATTERED LOCAL SNAPPER chips, salad, chunky tartare, lemon	\$24
CHEESEBURGER cheese, pickles, aioli, tomato, chips <i>add bacon \$5 add patty \$6</i>	\$20
VEGGIE BURGER <small>V</small> chickpea & pumpkin patty, avocado, hummus, lettuce, tomato relish, chips	\$19
STEAK SANDWICH sirloin, smoked bacon, cheese melt, red onion relish, mayo, chips, lye roll	\$24
NASI GORENG <small>GFO</small> fragrant rice, pork belly, shrimp, peas, chilli, fried egg, prawn cracker, light soy	\$23
PAPPARDELLE <small>VO</small> prawn, chilli, tomato sugo, rocket, pecorino	\$25
PORTERHOUSE hand cut chips, slaw, pepper or mushroom sauce	\$34

BOWLS

CLUBHOUSE / \$22 GFO

grilled chicken, avocado, soft boiled egg, tabouleh, freekeh, cos, parmesan, ranch dressing

BUDDHA / \$22 GF V

quinoa, pickled cabbage, broccoli, cherry tomato, avo, granola crumb, beetroot vinaigrette

POKE / \$23 GFO

salmon, brown rice, white cabbage, wakame, wasabi peas, nori, soy, kewpie mayo

MEXICAN / \$23 GFO

seared beef, black beans, corn salsa, cherry tomato, avocado, coriander, sour cream, corn chips, lime

PIZZA

12 INCH BASE (GFO)

PIZZA BIANCHI <small>v</small>	\$14
rosemary, salt, confit garlic	
TOMATO <small>v</small>	\$19
basil, mozzarella	
MEAT FEAST	\$23
ground brisket, smoked bacon, pork belly, bbq sauce	
PRAWN	\$23
chilli, red onion, rocket, fior de latte	
CHORIZO	\$23
rocket, pecorino, olive oil	
CHICKEN	\$22
roasted capsicum, peri peri, crispy shallot	

DESSERTS \$12

GUSTO COLLAB

SBB frosty fruit gelato, popping candy, shortbread crumb

HOUSE MADE BROWNIE

salted caramel gelato



LITTLE NIPPERS \$11

STEAK AND CHIPS

MINI TACO, CRISPY FISH, TOMATO SAUCE

PIZZA MARGHERITA

PAPPARDELLE, SUGO, PARMESAN

MINI PARMY AND CHIPS

GRILLED CHICKEN, BROCOLI, RICE

FISH AND CHIPS

ADD DRINK AND ICE CREAM FOR \$15



/SCARBOROUGHBEACHBAR

EAT
DRINK
SEA

Scarborough Beach Bar makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. If you have a food allergy or dietary requirement, please let a member of our staff know when you are placing an order so we can assist with the most suitable options. Scarborough Beach Bar will not assume any liability for adverse reactions to food consumed, or items that one may come in contact with at the venue.