

SMALL PLATES

Garlic Sourdough	8
Beer Battered Fries aioli	9
Freshly Shucked Oysters 6/12 Oysters Natural (gf) shallot vinaigrette, lemon	19/36
Oysters Kilpatrick (gf) lemon	21/40
Turkish Bread & Trio of Dips roast fennel & tomato, baby beetroot & fetta, balsamic & evoo	13
Spicy Chorizo & Snapper Croquettes sriracha mayo	14
Slow Braised Crispy Pork Belly (gf) lime & kecap manis, pink apple & mango salsa	15
Lime & Chilli Karaage Chicken (gf) spicy mayo	16
Sesame Crusted Haloumi Bites (v) balsamic & honey	14
Peri Peri Calamari (gf) sriracha & onion mayo, lemon	16
Pesto & Goats Cheese Polenta Chips (gf/v) confit garlic aioli	10
Lime-Cured Snapper & Avocado cherry tomato, crispy shallot tostadas	18
Char Grilled Corn & Black Bean Tortillas (v/vegan) salsa verde Add Spicy Chicken	15
SBH Cheese Board your choice of soft, blue or hard cheese	4
ONE	8
TWO	15
THREE	23

MAINS

150g Angus Beef & Smoked Bacon Burger brioche, swiss cheese, smoked bacon, aioli, kasundi, fries	22
Angry Bird Chicken Burger coriander & jalepeno salsa, sriracha slaw, fries	22
150g Marinated Steak Sandwich turkish bread, confit garlic aioli, swiss, aged balsamic onion, tomato kasundi, rocket, fries (cooked medium)	25
WA Snapper & Chips coopers battered wa snapper, salad, tartare, lemon (grilled available)	25
Chicken Parmigiana mozzarella, tomato & fennel sauce, pesto, side salad, fries	23
Outback Parmigiana mozzarella, bacon, mushroom, onion, hickory smoked barbeque sauce, side salad, fries	24
Garlic Prawn & Mussel Pappardelle roma tomato, spanish & spring onion, baby spinach, lemon	28
Three Mushroom & Goats Cheese Risotto (gf/v/vegan on request) baby spinach	26
Market Fresh Fish (check boards) (gf) royal blue potato salad, salsa verde	M P
250g Angus Porterhouse fries, side salad, choice of sauce: mushroom, peppercorn, gravy	36
Add Prawns	6

SALADS

SBH Chicken Caesar garlic croutons, crispy bacon, parmesan, soft boiled egg, anchovy, caesar dressing	22
Thai Beef Salad (gf) carrot, cherry tomato, cabbage, coriander, cashew, shallot, nam jim	22
Sesame Crusted Haloumi & Fig Salad (v) baby spinach, carrot, cherry tomato, toasted almonds	22
Roasted Beetroot & Cashew (gf/vegan) rocket, carrot, black sesame, pepitas	20

DESSERTS

Mint Chocolate Pannacotta	12
Vanilla Ice Cream chocolate & fudge sauce	5
Vegan Vanilla Ice Cream	7

SIDES

Buttered Beans	5
Garden Salad	5
Confit Garlic Mash	5

KIDS \$10 MEALS

Chicken Nuggets, Chips
Battered Fish, Chips
Pappardelle Bolognese

gf=gluten free v=vegetarian vegan=vegan

**KITCHEN OPEN FROM
11AM - 9PM MON - SUN**

WHITE

Pioneer SBS margaret river, WA	6/25
Feature Wine Special (See blackboards)	7/35
Trentham Estate 'The Family' moscato trentham cliffs, NSW	8/36
Hay Shed Hill sauvignon blanc semillion margaret river, WA	8/36
Tar & Roses pinot grigio strathbogie ranges, VIC	9/40
Plantagenet 'Three Lions' chardonnay mount barker, WA	9.5/40
Snake & Herring 'Sabotage' riesling margaret river, WA	9.5/45
Petal & Stem sauvignon blanc marlborough, NZ	10/45
Domaine Naturaliste 'Discovery' chardonnay margaret river, WA	55

SPARKLING

McPherson's Bubbly Personality sparkling chardonnay pinot noir goulburn valley, VIC	8/35
San Martino Prosecco DOC ITALY	9/40
Veuve D'Argent brut FRANCE	50

ROSÉ

DeBussy Reverie rosé FRANCE	9/37
Bouchard Aine & Fils rosé burgundy, FRANCE	45

RED

Pioneer Shiraz margaret river, WA	6/25
Feature Wine Special (See blackboards)	7/35
La La Land tempranillo murray darling, VIC	8.5/36
Mojo 'O2' shiraz barossa valley, SA	9/38
Taylor's 'Taylor Made' malbec clare valley, SA	9/40
Silkwood Estate 'The Bowers' pinot noir pemberton, WA	10/40
Barossa Valley Estate cabernet sauvignon barossa valley, SA	10/45
Tim Adams shiraz clare valley, SA	55

COCKTAILS

Bloody Mary absolut vodka, tomato juice, worcestershire, tabasco, lemon, celery salt	14
Aperol Spritz aperol, san martino prosecco, soda, orange	15
Dark & Stormy kraken rum, cascade ginger beer, lime	15
Summer Garden hendricks gin, fiorente elderflower liqueur, cucumber, soda, lime	16
Espresso Martini absolut vodka, kahlua, Licor 43, cold drip coffee	16

CHECK OUT OUR TAPS FOR BEERS & CIDERS



MENU

PLEASE ORDER AT THE BAR
WITH YOUR TABLE NUMBER



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