

A Slice of Paradise



WOOD FIRED PIZZAS

Margherita (V) 24
Fior di Latte, Tomato, Basil

Americana 25
*Fior di Latte, Pepperoni, Oregano,
Parmesan*

Vegetalano (V) 26
*Fior di Latte, Artichokes, Eggplant,
Mushroom, Onion, Olive, Capsicum,
Pesto*

Hawaiian 26
*Fior di Latte, Smoked Ham, Pineapple,
Rosemary*

Mama Mia (seriously HOT) 27
*Fior di Latte, Ndjua, Inferno
Salami, Capsicum, Olives, Onion,
Rosemary*

Fungi E Salsiccia 27
*Fior di Latte, Italian Sausage,
Mushrooms, Onion, Truffle, Parsley*

Carnivora 27
*Fior di Latte, Smoked Ham, Salumi
Classico, Italian Sausage, Chili*

Prosciutto 28
*Fior di Latte, Prosciutto, Wild Rocket,
Parmesan*

Suprema 28
*Fior di Latte, Salami, Smoked Ham,
Mushroom, Onion, Capsicum, Olive*

Gamberi 29
*Fior di Latte, Prawn, Ricotta, Garlic,
Chili, Rocket*

STARTERS

Fresh Local Seasonal Oysters (min 3)	
Natural, Mignonette (GF, DF)	6ea
Kilpatrick (DF)	7ea
Guacamole (VG, GF)	17
<i>Totopos, Salsa Marcha, Lime</i>	
Woodfired Bread	20
<i>Taramasalata, Olive Oil</i>	
Woodfired Cheese & Garlic Bread (V)	20
Field Mushroom Arancini 6pc (V)	21
<i>Truffle Mayo, Parmesan</i>	
Zucchini Blossoms 3pc (V)	21
<i>Italian Cheeses, Romesco, Lemon</i>	
Smoked Chicken Wings (GF)	22
<i>Coriander Crema, Guindilla Chili</i>	
Coffs Harbour Prawn Rolls 2pc	22
<i>Marie Rose, Baby Gem, Guacamole, Aleppo Pepper</i>	
Loligo Calamari Fritto (DF)	24
<i>Garlic Aioli, Chili Salt, Lime</i>	
Pink Snapper Ceviche (GF, DF)	25
<i>Coconut, Coriander, Lime, Smoked Corn, Chili Oil</i>	
Grilled Moreton Bay Bugs 4pc (GF)	36
<i>Curry Leaf Butter, Lime</i>	

SIDES

Fries	
Old Bay, Aioli	12
Chargrilled Broccolini <i>contains nuts</i>	
Romesco, Lemon	12
‘Nana Glen’ Leaf Salad	
Pecorino, Pepitas, Sherry, Vinaigrette	12
Roasted ‘Dorrigo’ Potatoes	
Garlic & Rosemary	15

ANTIPASTI BOARD \$42

Woodfired Garlic & Herb Bread, Burrata, Mortadella, Local Tomatoes, Prosciutto, Chargrilled Vegetables, Eggplant Chutney, Pickled Chilis, Marinated Australian Olives

SPECIALS

Please see our boards or ask a team member about our daily specials.



SEAFOOD PLATTER \$120

Local Seasonal Oysters - 4 x Natural + 4 x Kilpatrick, Cooked Local King Prawns, Lemon, Loligo Calamari Fritto, Lime, Moreton Bay Bugs, Beer Battered Fish Goujons, Local Fish Ceviche, Garden Salad, Chips, Condiments

T A C O S	Chicken Barbecoa 3pc (DF) <i>contains nuts</i>	24
	<i>BBQ Chicken, Aji Verde, Pico De Gallo, Baby Gem, Angel Hair Chili</i>	
	Baja Fish Tacos 3pc (DF).....	24
	<i>'King Tide' Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo, Coriander, Lime</i>	

MAINS

Herb Crusted Chicken Schnitzel 25

Fries, Mixed Leaves, Lemon

Add a sauce:

**+ CREAMY FIELD MUSHROOM SAUCE 3 + GREEN PEPPERCORN & BRANDY SAUCE 3
+CHIMMI CHURRI 3**

Local Fish & Chips (DF)..... 28

'King Tide' Beer Battered Local Fish, Mixed Leaves, Fries, Tartare, Lemon

Tandoori Cauliflower Steak (VG, GF)..... 28

Coconut Yoghurt, Pickled Cabbage, Spiced Chickpeas, Chili Oil

Chili Prawn Spaghetti..... 32

Local King Prawns, Fermented Chili, Garlic, Cherry Tomatoes, Parsley, Breadcrumbs

Lemon & Thyme Roast Chook (GF)..... 34

1/2 Chicken, 'Dorrigo' Potatoes, Broccolini, Romesco

Market Fish (GF, DF)..... 36

Sauce Vierge, Tomato, Olives, Capers, Pickled Fennel, Baby Herbs

Keralan Coconut Fish Curry (GF, DF)..... 42

South Indian Curry, Local Fish, King Prawns, Basmati Rice, Lime

S 250g Jacks Creek Wagyu Rump MB6+..... 35

T 300g Southern Ranges Grass Fed Sirloin MB4+..... 49

E 500g Black Angus Grain Fed Rib Eye..... 65

All served with Fries & Rocket & Parmesan Salad

Add a sauce:

**+ CAFE DE PARIS BUTTER 3 + CREAMY FIELD MUSHROOM SAUCE 3
+ GREEN PEPPERCORN & BRANDY SAUCE 3 + SHIRAZ JUS 3 + CHIMICHURRI 3**

'Supporting Our Coastal Community'

At Aanuka Beach House, we're all about embracing the best of our local treasures from fresh produce to talented suppliers, we bring the coast to your table every chance we get!

SALADS

BBQ Sesame Chicken (GF, DF).....	25
<i>Chargrilled Soy Chicken, Cucumber, Baby Gem, Bean Sprouts, Coriander, Crispy Eschalots, Sesame Dressing, Lime</i>	
Panzanella (V).....	26
<i>Burrata, Local Tomatoes, Wood Roasted Peppers, Red Onion, Celery Heart, Olives, Garlic Croutons, Basil, Aged Balsamic</i>	
Poké (GF, DF).....	20
<i>Avocado, Wakame, Brown Rice, Edamame, Pickled Ginger, Fermented Daikon, Wasabi Mayo, Furikake, Sesame Ponzu Dressing</i>	

+ LOCAL FISH SASHIMI 8 + BBQ SOY CHICKEN 7 + SILKEN TOFU (VG) 3 + AVO 4

TWO HANDS

All served with Fries

Classic Cheeseburger.....	21
<i>Angus Beef, Jack Cheese, McClures Pickles, White Onion, American Mustard, Tomato Relish, Milk Bun</i>	
Faloumi Burger (V).....	24
<i>Housemade Falafel, Grilled Haloumi, Tomato, Lettuce, Eggplant Chutney, Chipotle Mayo, Milk Bun</i>	
Aanuka Chicken Club.....	24
<i>Grilled Chicken Breast, Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo, Turkish Roll</i>	
Diggers Beef Burger.....	25
<i>Angus Beef, Smoked Bacon, Swiss Cheese, Butter Lettuce, Tomato, McClures Pickles, Special Sauce, Milk Bun</i>	
Steak Sandwich.....	26
<i>Grilled Scotch Fillet, Smoked Scamorza, Chili Tomato Relish, Rocket, Mustard Mayo, Pickled Onions, Semi Roasted Tomatoes, Turkish Roll</i>	

+ GLUTEN FREE BUN 3

DESSERTS

Crème Brûlée.....	18
<i>Local Raspberries, Orange, Pistachio Biscotti</i>	
‘Smashed Pav’.....	18
<i>‘Emerald Beach’ Blueberries, Passionfruit, Mango, White Chocolate, Mascarpone</i>	
The Big Banana Tarte Tatin.....	20
<i>Dulce de Leche, Hazelnut, Chocolate Ice Cream</i>	