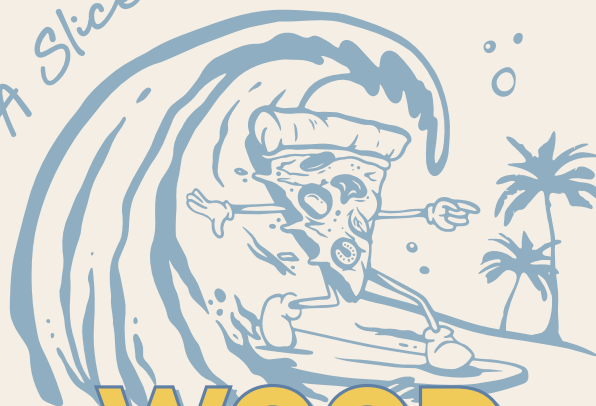


A Slice of Paradise



# WOOD FIRED PIZZAS

Margherita (V).....	24	Fungi E Salsiccia.....	27
<i>Fior di Latte, Tomato, Basil</i>		<i>Fior di Latte, Italian Sausage, Mushrooms, Onion, Truffle, Parsley</i>	
Americana.....	25	Carnivora.....	27
<i>Fior di Latte, Pepperoni, Oregano, Parmesan</i>		<i>Fior di Latte, Smoked Ham, Salumi Classico, Italian Sausage, Chili</i>	
Vegetalano (V).....	26	Prosciutto.....	28
<i>Fior di Latte, Artichokes, Eggplant, Mushroom, Onion, Olive, Capsicum, Pesto</i>		<i>Fior di Latte, Prosciutto, Wild Rocket, Parmesan</i>	
Hawaiian.....	26	Suprema.....	28
<i>Fior di Latte, Smoked Ham, Pineapple, Rosemary</i>		<i>Fior di Latte, Salami, Smoked Ham, Mushroom, Onion, Capsicum, Olive</i>	
Mama Mia (seriously HOT).....	27	Gamberi.....	29
<i>Fior di Latte, Ndjua, Inferno Salami, Capsicum, Olives, Onion, Rosemary</i>		<i>Fior di Latte, Prawn, Ricotta, Garlic, Chili, Rocket</i>	

## SHARES

Fresh Local Seasonal Oysters <i>(min 3)</i>	
Natural, Mignonette <i>(GF, DF)</i>	6ea
Kilpatrick <i>(DF)</i>	7ea
Guacamole <i>(VG, GF)</i>	17
<i>Totopos, Salsa Macha, Lime</i>	
Woodfired Cheese & Garlic Bread <i>(V)</i>	20
Field Mushroom Arancini 6pc <i>(V)</i>	21
<i>Truffle Mayo, Parmesan</i>	
Zucchini Blossoms 3pc <i>(V)</i>	21
<i>Italian Cheeses, Romesco, Lemon</i>	
Smoked Chicken Wings <i>(GF)</i>	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 <i>(DF)</i>	24
<i>Garlic Aioli, Chili Salt, Lime</i>	
Pink Snapper Ceviche <i>(GF, DF)</i>	25
<i>Coconut, Coriander, Lime, Smoked Corn, Chili Oil</i>	
Grilled Moreton Bay Bugs 4pc <i>(GF)</i>	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*

10% Sunday surcharge applies.

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

## 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 + GRAVY 3**

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

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

Chickpea & Cauliflower Tagine (VG, GF)..... 28

*Coconut Yoghurt, Pickled Cabbage*

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

**E** *All served with Fries & Rocket & Parmesan Salad*

**A** Add a sauce:

**+ CREAMY FIELD MUSHROOM SAUCE 3 + GRAVY 3  
+ GREEN PEPPERCORN & BRANDY SAUCE 3 + CHIMICHURRI 3**

**K  
S**

## SALADS

BBQ Sesame Chicken (GF, DF).....	25
<i>Chargrilled Soy Chicken, Cucumber, Baby Gem, Bean Sprouts, Coriander, Crispy Eschalots, Sesame Dressing, Lime</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>	

+ GLUTEN FREE BUN 3

## DESSERTS

Crème Brulée .....	18
<i>Local Raspberries, Orange, Pistachio Biscotti</i>	
‘Smashed Pav’ .....	18
<i>‘Emerald Beach’ Blueberries, Passionfruit, Mango, White Chocolate, Mascarpone</i>	
Banana Sticky Toffee Pudding (V) .....	20
<i>Banana Caramel, Vanilla Bean Ice Cream, Chocolate Hazelnut Crumble</i>	

‘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!