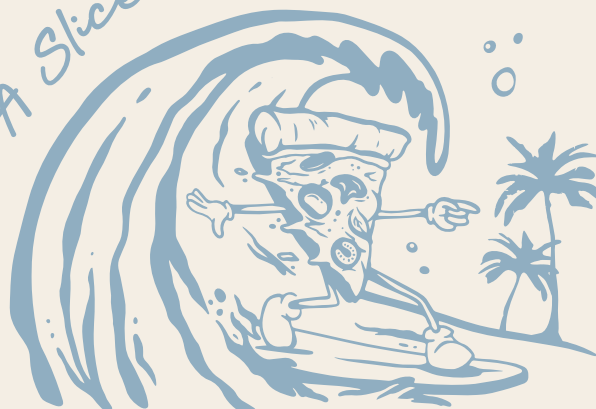


A Slice of Paradise



WOOD FIRED PIZZAS

Margherita (V) 24

Fior di Latte, Tomato, Basil

Americana 25

*Fior di Latte, Pepperoni, Oregano,
Parmesan*

Hawaiian 26

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

Vegetalano (V) 26

*Fior di Latte, Artichokes, Eggplant,
Mushroom, Onion, Olive, Capsicum,
Pest*

Fungi Bianca 26

*Field Mushrooms, Truffle, Fried Kale,
Mozzarella, Salted Ricotta*

Mama Mia (seriously HOT) 27

*Fior di Latte, Ndjua, Inferno Salami,
Capsicum, Olives, Onion, Rosemary*

Fungi E Salsiccia 27

*Fior di Latte, Italian Sausage, Mush-
rooms, Onion, Truffle, Parsley*

Carnivora 27

*Fior di Latte, Smoked Ham, Salumi Clas-
sico, Italian Sausage, Chili*

Suprema 28

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

Prosciutto 28

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

Gamberi 29

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

SHARES

Fresh Local Seasonal Oysters (min 3)	
Natural, Mignonette (GF, DF)	6ea
Kilpatrick (DF)	7ea
Guacamole (VG, GF)	17
<i>Topotos, Salsa Macha, Lime</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>	
Local Fish Ceviche (GF, DF)	25
<i>Coconut, Coriander, Lime, Smoked Corn, Chili Oil</i>	
Grilled Moreton Bay Bugs 4pc (GF)	36
<i>Garlic, Parsley & Fermented Chili Butter, Lemon</i>	

SIDES

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

ANTIPASTI BOARD \$42

Buratta, Tomato & Roasted Peppers, Mortadellam Proscuitto, Eggplant Chutney, Spicy Salami, Beetroot Hummus, Pickled Chilis, Rocket, Garlic Sourdough



SEAFOOD PLATTER \$149

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.

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

Chargrilled Local Swordfish (GF, DF)..... 36

Smoked Eggplant, Quinoa Tabouli, Lemon

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!