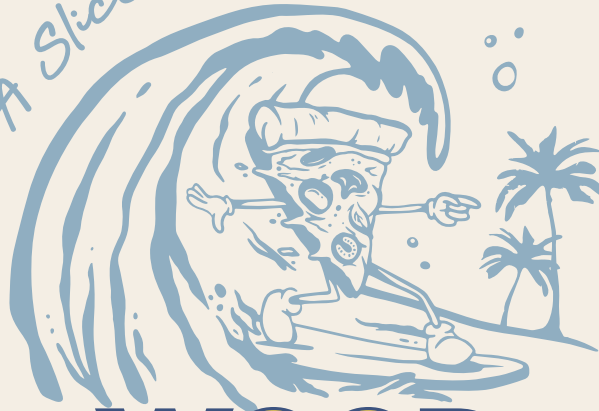


A Slice of Paradise



WOOD FIRED PIZZAS

ALL TOPPED WITH FIOR DI LATTE

Margherita (v).....	26	Fungi E Salsiccia.....	29
<i>Tomato, Basil</i>		<i>Italian Sausage, Mushrooms, Onion, Truffle, Parsley</i>	
Americana.....	27	Carnivora.....	29
<i>Pepperoni, Oregano, Parmesan</i>		<i>Smoked Ham, Salumi Classico, Italian Sausage, Chilli</i>	
Hawaiian.....	28	Suprema.....	30
<i>Smoked Ham, Pineapple, Rosemary</i>		<i>Salami, Smoked Ham, Mushroom, Onion, Capsicum, Olive</i>	
Vegetalano (v).....	28	Prosciutto.....	30
<i>Artichokes, Eggplant, Mushroom, Onion, Olive, Capsicum, Pesto</i>		<i>Prosciutto, Wild Rocket, Parmesan</i>	
Fungi Bianca.....	28	Gamberi.....	31
<i>Field Mushrooms, Truffle, Fried Kale, Mozzarella, Salted Ricotta</i>		<i>Prawn, Ricotta, Garlic, Chilli, Rocket</i>	
Mama Mia (seriously HOT).....	29		
<i>Ndjua, Inferno Salami, Capsicum, Olives, Onion, Rosemary</i>			

+ VEGAN CHEESE 4 + GLUTEN FREE BASE 7

Our pizzas are freshly made and cooked in our traditional wood-fired oven, which can only accommodate a limited number at a time. Pizzas may arrive at your table separately from other menu items.

SHARES

Fresh Local Seasonal Oysters (min 3)	
Natural, Mignonette (GF, DF)	6ea
Kilpatrick (DF)	7ea
Guacamole (VG, GF)	19
<i>Totopos, Salsa Macha, Lime</i>	
Woodfired Cheese & Garlic Bread (V)	21
Field Mushroom Arancini 6pc (V)	23
<i>Truffle Mayo, Parmesan</i>	
Zucchini Blossoms 3pc (V)	23
<i>Italian Cheeses, Romesco, Lemon</i>	
Smoked Chicken Wings (GF)	23
<i>Coriander Crema, Guindilla Chilli</i>	
Coffs Harbour Prawn Rolls 2pc	24
<i>Marie Rose, Baby Gem, Guacamole, Aleppo Pepper</i>	
Loligo Calamari Fritto (DF, GF)	24
<i>Garlic Aioli, Chilli Salt, Lime</i>	
Local Fish Ceviche (GF, DF)	26
<i>Coconut, Coriander, Lime, Smoked Corn, Chilli Oil</i>	
Grilled Moreton Bay Bugs 4pc (GF)	36
<i>Garlic, Parsley & Fermented Chilli Butter, Lemon</i>	

SIDES

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

ANTIPASTI BOARD \$47

Buratta, Tomato & Roasted Peppers, Mortadella, Prosciutto, Eggplant Chutney, Spicy Salami, Beetroot Hummus, Pickled Chilli, Rocket, Garlic Sourdough

OPENING HOURS

Buffet Breakfast | 7am - 10am Every Day!
 Kitchen | 12pm - 3pm & 5pm - 9pm Weekdays
 12pm - 9pm Weekends
 Main Bar | 12pm - Late Every Day!
 Outrigger | 12pm - Late Friday to Sunday
 Sundeck | 12pm - Late Friday to Sunday
 Surf Shack | 10am - 8pm Weekends



SEAFOOD PLATTER \$159

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

Order through QR codes on the tables or at the bar!

Free Wifi: ABH-Guest | 10% Sunday surcharge applies.

T	Chicken Barbecoa 3pc (DF) <i>contains nuts</i>	25
A	BBQ Chicken, Aji Verde, Pico De Gallo, Baby Gem, Angel Hair Chilli	
C	Baja Fish Tacos 3pc (DF)	25
O	'King Tide' Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo,	
S	Coriander, Lime	

MAINS

Herb Crusted Chicken Schnitzel	28
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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)	29
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'King Tide' Beer Battered Local Fish, Mixed Leaves, Fries, Tartare, Lemon

Chickpea & Cauliflower Tagine (VG, CF)	28
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Coconut Yoghurt, Pickled Cabbage

Chilli Prawn Spaghetti	35
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Local King Prawns, Fermented Chilli, Garlic, Cherry Tomatoes, Parsley, Breadcrumbs

Lemon & Thyme Roast Chook (GF)	36
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1/2 Chicken, 'Dorrigo' Potatoes, Broccolini, Romesco

Chargrilled Local Swordfish (CF, DF)	38
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Smoked Eggplant, Quinoa Tabouli, Lemon

Keralan Coconut Fish Curry (GF, DF)	44
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South Indian Curry, Local Fish, King Prawns, Basmati Rice, Lime

S 250g Jacks Creek Wagyu Rump MB6+	39
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T 500g Black Angus Grain Fed Rib Eye	68
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E *All served with Fries, Rocket & Parmesan Salad*

Add a sauce:

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

A

K

S

SALADS

BBQ Sesame Chicken (CF, DF).....	27
<i>Chargrilled Soy Chicken, Cucumber, Baby Gem, Bean Sprouts, Coriander, Crispy Eschalots, Sesame Dressing, Lime</i>	
Poké (GF, DF).....	22
<i>Wakame, Brown Rice, Edamame, Pickled Ginger, Fermented Daikon, Wasabi Mayo, Furikake, Sesame Ponzu Dressing</i>	

+ LOCAL FISH SASHIMI 9 + BBQ SOY CHICKEN 8 + SILKEN TOFU (VG) 4 + AVO 5

TWO HANDS

All served with Fries

Classic Cheeseburger.....	22
<i>Angus Beef, Jack Cheese, McClures Pickles, White Onion, American Mustard, Tomato Relish, Milk Bun</i>	
Faloumi Burger (V).....	25
<i>Housemade Falafel, Grilled Halloumi, Tomato, Lettuce, Eggplant Chutney, Chipotle Mayo, Milk Bun</i>	
Aanuka Chicken Club.....	26
<i>Grilled Chicken Breast, Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Mayo, Turkish Roll</i>	
Diggers Beef Burger.....	28
<i>Angus Beef, Smoked Bacon, Swiss Cheese, Butter Lettuce, Tomato, McClures Pickles, Special Sauce, Milk Bun</i>	

+ GLUTEN FREE BUN 4

DESSERTS

Crème Brulée (V).....	
<i>Local Raspberries, Orange, Pistachio Biscotti.....</i>	
	22
‘Smashed Pav’ (GF, V).....	
<i>‘Emerald Beach’ Blueberries, Passionfruit, Mango, White Chocolate, Mascarpone.....</i>	
	20
Banana Sticky Toffee Pudding (V).....	
<i>Banana Caramel, Vanilla Bean Ice Cream, Chocolate Hazelnut Crumble.....</i>	
	20

‘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!