

SHARES

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| Fresh Nambucca Oysters | |
| Natural (GF, DF) | 38 74 |
| Finger Lime Mignonette | |
| Kilpatrick (DF) | 42 80 |
| Guacamole (VG, GF) | 20 |
| Totopos, Pico de Gallo, Lime | |
| Split Pea Fava (VG,DF) | 24 |
| Almond Chilli Oil, Raw Honey, Crispy Capers, Grilled Flat Bread | |
| Woodfired Cheese & Garlic Bread (V) | 22 |
| Add Calabrian Chilli +3 | |
| Roast Pork 'Yuk Sung' (DF,GF,CN) | 25 |
| Roast Pork Belly, Aromatic Leaf, Nam Jim, Peanut Praline, Baby Gem Lettuce | |
| Fried Buttermilk Buffalo Wings (GF) | 24 |
| Hot Sauce, Blue Cheese Ranch, Celery | |
| Ahi Tuna Aguachile 3pc (GF,DF) | 26 |
| Local Yellowfin Tuna, Avocado Crema, Fennel, Salsa Macha, Finger Lime, Tostadas | |
| Aanuka Prawn Rolls 2pc | 24 |
| Marie Rose, Baby Gem, Guacamole, Aleppo Pepper | |
| Loligo Calamari Fritto (DF, GF) | 25 |
| Garlic Aioli, Chilli Salt, Lime | |
| BBQ Split Jumbo Prawns 2pc (GF) | 28 |
| Garlic, Parsley, Fermented Chilli Add Extra Prawn +14 | |
| Prawn Bucket (GF,DF) | 42 |
| Unpeeled Tiger Prawns, Cocktail Sauce, Lemon | |

OPENING HOURS

Buffet Breakfast
7am-10am Every Day!

Beach House
12pm-Late Every Day!

Kitchen
12pm-3pm & 5pm-9pm Mon-Thurs
12pm-9pm Fri-Sun

SIDES

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| Fries (V) | 12 |
| Roasted Garlic Aioli | |
| Aspen Fries (V) | 15 |
| Truffle Aioli, Parmesan | |
| Chargrilled Broccolini (GF, VG) | 14 |
| Preserved Lemon Gremolata | |
| Mixed Leaf Salad (GF, V) | 14 |
| Pecorino, Pepitas, Sherry Vinaigrette | |
| Crispy Dorrigo Potatoes (VG, DF) | 15 |
| Garlic & Rosemary | |

ANTIPASTI BOARD \$47

Wood Fired Bread, Stracciatella, Local
Tomatoes, Roasted Peppers, Mortadella,
Prosciutto, Salami, Marinated Olives,
Pickled Chilli, Rocket

+ EXTRA WOOD FIRED BREAD 12

SEAFOOD PLATTER \$159



Fresh Local Natural Oysters, Fresh Local Kilpatrick Oysters, Cooked Tiger Prawns,
Lemon, Loligo Calamari Fritto, Lime, BBQ Jumbo Prawns In Chilli Butter, Beer Battered
Fish Goujons, Local Fish Ceviche, Garden Salad, Chips

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

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

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| Halloumi 3pc (V)..... | 25 |
| <i>Halloumi, Refried Beans, Pico de Gallo, Baby Gem Lettuce, Chipotle Aioli</i> | |
| Chicken Barbacoa 3pc (DF,CN)..... | 25 |
| <i>BBQ Chicken, Aji Verde, Pico De Gallo, Baby Gem, Chilli, Coriander, Lime</i> | |
| Baja Fish 3pc (DF)..... | 25 |
| <i>'King Tide' Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo, Coriander, Lime</i> | |

MAINS

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| Herb Crusted Chicken Schnitzel..... | 29 |
| <i>Fries, Mixed Leaves, Lemon Add a sauce:</i> | |

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

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| Aanuka Nasi Goreng (VG)..... | 29 |
| <i>Chilli Fried Rice, Pineapple, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg</i> | |

+ CRISPY PORK BELLY 10 | + KING PRAWN 12

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| Local Fish & Chips (DF)..... | 30 |
| <i>'King Tide' Beer Battered Barramundi, Mixed Leaves, Fries, Tartare, Lemon</i> | |

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| BBQ Half Chook (GF,DF)..... | 34 |
| <i>Avocado Purée, Sweet Corn Succotash, Coriander, Pomegranate</i> | |

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| Humpty Doo Barramundi (GF, DF)..... | 38 |
| <i>Smoked Eggplant, Quinoa Tabouli, Pickled Chilli, Lemon</i> | |

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| Chilli Prawn Spaghetti (DF)..... | 38 |
| <i>Local King Prawns, Garlic, Basil, Tomato Sugo, Calabrian Chilli, Lemon Pangrattato</i> | |

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| Kiri Malu Seafood Curry (GF,DF)..... | 45 |
| <i>Barramundi, King Prawns, Mussels, Basmati Rice, Coriander, Coconut Sambal</i> | |

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| 300g 'Oakey Black' Rump (Grain Fed)..... | 39 |
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| 400g 'Oakey Black' Wagyu Scotch Fillet (MB4-5)..... | 96 |
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Served with:

**FRIES WITH A ROCKET & PARMESAN SALAD
OR
CRISPY 'DORRIGO' POTATOES & CHARGRILLED BROCCOLINI**

Add a sauce:

CREAMY FIELD MUSHROOM 3 | GREEN PEPPERCORN & BRANDY 3 | CHIMMI CHURRI 3 | GRAVY 3

SALADS

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| Chicken Cobb Salad <i>Grilled Chicken, Baby Gem Lettuce, Tomato, Avocado, Boiled Egg, Crispy Bacon, Garlic Croutons, Blue Cheese Dressing</i> | 27 |
| Sushi Bowl (V, GF, DF) <i>Wakame, Sushi Rice, Avocado, Edamame, Pickled Ginger, Japanese Mayo, Furikake, Daikon, Pickled Cucumber</i> | 24 |

+ LOCAL FISH SASHIMI 9 + GRILLED CHICKEN 7 + SILKEN TOFU (VG) 6 + AVO 5

TWO HANDS

All served with Fries on a milk bun

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| Classic Cheeseburger <i>Angus Beef, Jack Cheese, McClures Pickles, Onion, American Mustard, Tomato Relish</i> | 24 |
| Goddess Burger (V) <i>Spiced Kale & Black Bean Falafel, Coconut Labneh, Lettuce, Green Goddess Sauce, Tomato Salsa</i> | 25 |
| Chicken B.L.A.T <i>Grilled Chicken Breast, Bacon, Tomato, Guacamole, Lettuce, Garlic Aioli, Turkish Roll</i> | 26 |
| Diggers Burger <i>Flame-Grilled Medium Black Angus Patty, Bacon, Lettuce, Onion, Tomato, McClures Pickles, Swiss Cheese, Special Sauce</i> | 27 |
| Steak Sub <i>Medium Rump, Pickled Onions, Semi-Dried Tomato, Cheddar, Rocket, Tomato Chutney, Mustard Mayo, Turkish Roll</i> | 28 |

+ GLUTEN FREE BUN 4

DESSERTS

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| Peach Melba (V) <i>Poached Peaches, Vanilla Bean Ice Cream, Champagne Jelly, Raspberries, Almond Dacquoise</i> | 20 |
| Hot Chocolate Skillet Brownie (V) <i>Fresh Blueberries, Hazelnut Ice Cream</i> | 22 |
| Bananamisu (V) <i>Coffs Harbour Bananas, Kalua, Savoirdi Biscuit, Dolce de Leche, Mascarpone Cream, Wattle Seed Cocoa</i> | 23 |

‘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!

GF - Gluten Free | V - Vegetarian | DF - Dairy Free | VG - Vegan | CN - Contains Nuts CF - Celiac Friendly
Patrons concerned with food allergies are asked to advise our staff.

A Slice of Paradise



WOOD FIRED PIZZAS

ALL TOPPED WITH FIOR DI LATTE

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

Aanuka Beach House is a casual dining venue, meals are served at once to the table rather than in set courses. Our pizzas are made fresh and cooked in a separate kitchen using a traditional wood-fired oven, which can only cook a limited amount at a time - this means they may arrive separately from other menu items.