

A Slice of Paradise



WOOD FIRED PIZZAS

ALL TOPPED WITH FIOR DI LATTE

Woodfired Cheese & Garlic Bread (v) 22 Add Calabrian Chilli +3	Mama Mia (seriously HOT) 29 <i>Ndjua, Inferno Salami, Capsicum, Olives, Onion, Rosemary</i>
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>

+ 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.

SHARES

Fresh Nambucca Oysters	
Natural (GF, DF)	38 70
Finger Lime Mignonette	
Kilpatrick (DF)	42 76
Guacamole (VG, GF)	20
Totopos, Pico de Gallo, Lime	
Field Mushroom Arancini (V)	24
Truffle Mayo, Parmesan	
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-9pm Mon-Sun

Weekday Lunch Menu
12pm-5pm Mon-Thurs

SIDES

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

MAINS

Herb Crusted Chicken Schnitzel <i>Fries, Mixed Leaves, Lemon Add a sauce:</i>	29
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CREAMY FIELD MUSHROOM 3 | GREEN PEPPERCORN & BRANDY SAUCE 3 | CHIMMI CHURRI 3 | GRAVY 3

Aanuka Nasi Goreng (V) <i>Chilli Egg Fried Rice, Greens, Bean Sprouts, Spring Onion Cracker, Fried Egg</i>	29
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+ CRISPY PORK BELLY 10 | + PRAWNS 12

Local Fish & Chips (DF) <i>'King Tide' Beer Battered Barramundi, Mixed Leaves, Fries, Tartare, Lemon</i>	30
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BBQ Half Chook (GF,DF) <i>Avocado Purée, Sweet Corn Succotash, Coriander, Pomegranate</i>	34
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Humpty Doo Barramundi (GF, DF) <i>Smoked Eggplant, Quinoa Tabouli, Pickled Chilli, Lemon</i>	38
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Chilli Prawn Spaghetti (DF) <i>Local King Prawns, Garlic, Basil, Tomato Sugo, Calabrian Chilli, Lemon Pangrattato</i>	38
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Kiri Malu Seafood Curry (GF,DF) <i>Barramundi, King Prawns, Mussels, Basmati Rice, Coriander, Coconut Sambal</i>	45
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300g 'Oakey Black' Rump (Grain Fed)	39
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400g 'Oakey Black' Wagyu Scotch Fillet (MB4-5)	89
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Served with:

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

Add a sauce:

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

SALADS

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, Wasabi 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

Classic Cheeseburger <i>Angus Beef, Jack Cheese, McClures Pickles, Onion, American Mustard, Tomato Relish</i>	24
Shroom Burger (V) <i>Grilled Flat Cap Mushroom, Halloumi, Guacamole, Lettuce, Tomato, Aioli</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

Aanuka Sundae <i>Strawberry Compote, Fresh Strawberries, Vanilla Ice Cream, Macadamia, 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.