

A Slice of Paradise



WOOD FIRED PIZZAS

ALL TOPPED WITH FIOR DI LATTE

Woodfired Cheese & Garlic Bread (V)	22	Mama Mia (seriously HOT)	29
Add Calabrian Chilli +3		Ndjua, Inferno Salami, Capsicum, Olives, Onion, Rosemary	
Margherita (V)	26	Fungi E Salsiccia	29
Tomato, Basil		Italian Sausage, Mushrooms, Onion, Truffle, Parsley	
Americana	27	Carnivora	29
Pepperoni, Oregano, Parmesan		Smoked Ham, Salumi Classico, Italian Sausage, Chilli	
Hawaiian	28	Suprema	30
Smoked Ham, Pineapple, Rosemary		Salami, Smoked Ham, Mushroom, Onion, Capsicum, Olive	
Vegetalano (V)	28	Prosciutto	30
Eggplant, Mushroom, Onion, Olive, Capsicum, Pesto		Prosciutto, Wild Rocket, Parmesan	
Fungi Bianca	28	Gamberi (A)	31
Field Mushrooms, Truffle, Fried Kale, Mozzarella, Salted Ricotta		Banana Prawn, Ricotta, Garlic, Chilli, Rocket	

+ 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

Coffin Bay Pacific Oysters	
Natural (GF, DF) (A)	38 70
Finger Lime Mignonette	
Kilpatrick (DF) (A)	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	
Harvey Bay Scallops 3pc (A)	32
Confit Garlic Butter, Preserved Lemon	
Butter, Pangrattato	
Aanuka Prawn Rolls 2pc (A)	24
Marie Rose, Baby Gem, Guacamole,	
Aleppo Pepper	
Loligo Calamari Fritto (DF, GF) (I)	25
Garlic Aioli, Chilli Salt, Lime	
BBQ Split Jumbo Prawns 2pc (GF) (A)	28
Garlic, Parsley, Fermented Chilli	
Add Extra Prawn +14	
Prawn Bucket (GF, DF) (A)	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 Dorrito 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, Half Shell Scallops, Garden Salad, Chips (M)

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

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

T A C O S	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) (A).....	25
	<i>Beer Battered Fish, Guacamole, Pickled Fennel, Chipotle Mayo, Coriander, Lime</i>	

MAINS

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

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

+ CRISPY PORK BELLY 10 | + BANANA PRAWNS (A) 12

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

Himalayan Lamb Shank Curry.....	38
<i>Basmati Rice, Pappadum, Coriander</i>	

Pan Seared Clean Harvest Barramundi (GF, DF) (I).....	38
<i>Crispy Chat Potatoes, Broccolini, Sauce Vierge</i>	

Aanuka Beef & Pork Bolognaise.....	36
<i>Rigatoni, Parmesan, Fried Basil</i>	

Chilli Prawn Spaghetti (DF) (A).....	45
<i>Local King Prawns, Garlic, Basil, Tomato Sugo, Calabrian Chilli, Lemon, Pangrattato</i>	

S T E A K S	300g 'Oakey Black' Rump (Grain Fed).....	39
	400g 'Oakey Black' Wagyu Scotch Fillet (MB4-5).....	89

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

Winter Bowl	25
<i>Maple Roasted Pumpkin, Moroccan Chickpeas, Beetroot Relish, Rocket, Pepita Seeds, Feta</i>	
Tokyo Bowl(V,GF,DF)	24
<i>Wakame, Sushi Rice, Avocado, Edamame, Pickled Ginger, Wasabi Mayo, Furikake, Daikon, Pickled Cucumber</i>	

+ HALLOUMI 6 + GRILLED CHICKEN 7 + SILKEN TOFU (VG) 6 + AVO 5

TWO HANDS

All served with Fries on a milk bun

Classic Cheeseburger	24
<i>Angus Beef, Jack Cheese, McClures Pickles, Onion, American Mustard, Tomato Relish</i>	
Shroom Burger (V)	25
<i>Grilled Flat Cap Mushroom, Halloumi, Guacamole, Lettuce, Tomato, Aioli</i>	
Chicken B.L.A.T	26
<i>Grilled Chicken Breast, Bacon, Tomato, Guacamole, Lettuce, Garlic Aioli, Turkish Roll</i>	
Diggers Burger	27
<i>Flame-Grilled Medium Black Angus Patty, Bacon, Lettuce, Onion, Tomato, McClures Pickles, Swiss Cheese, Special Sauce</i>	
Steak Sub	28
<i>Medium Rump, Pickled Onions, Semi-Dried Tomato, Cheddar, Rocket, Tomato Chutney, Mustard Mayo, Turkish Roll</i>	

+ GLUTEN FREE BUN 4

DESSERTS

Deep Fried Pistachio Ice Cream	22
<i>Warm Chocolate Sauce, Kunefe Crumb, Pistachio Praline</i>	
Hot Chocolate Skillet Brownie (V)	22
<i>Fresh Blueberries, Hazelnut Ice Cream</i>	
Apple & Blackberry Crumble	23
<i>Vanilla Ice Cream</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!

GF - Gluten Free | V - Vegetarian | DF - Dairy Free | VG - Vegan | CN - Contains Nuts CF - Celiac Friendly

A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood

Patrons concerned with food allergies are asked to advise our staff.