



## Lunch Menu

From 12 to 2 pm

### **5 Hs Beef Brisket Empanadas - \$32**

Kalamata olives | Tomato + Capsicum Salsa

### **NZ Marlborough Mussels - \$35**

Steamed in Lemon Saffron Broth | Fresh Herbs | Garlic Butter | Toasted Sourdough

### **Salt & Pepper Nz Calamari - \$30**

Salsa Verde + Lemon dipping sauce

### **NZ Salmon Caesar Salad - \$29**

Mix Of Lettuce | Crispy Capers | Fresh Fennel | Croutons | Homemade Caesar Dressing

### **Honey Roasted Pumpkin Salad - \$28**

Chevre Goat Cheese | Quinoa | baby Spinach | Toasted Walnuts | Orange Pomegranate Dressing

### **Crispy Fish Tacos x3 - \$30**

Crumbed Hoki | Pico De Gallo | Guacamole | Shredded Lettuce | Chipotle Mayo

### **Plant Based Tacos x3 - \$28**

Spiced Sautéed Chickpea | Pico De Gallo | Guacamole | Shredded Lettuce | Chipotle Mayo

### **Antipasto Platter to Share - \$80**

Cured Meats | Selection of Cheese | Dips + Chutneys | Marinated Olives | Bread + Crackers Basket

### **Cheese Platter to Share - \$65**

Selection of Cheese | Chutney | Fresh Fruit | Marinated Olives | Bread + Crackers Basket

## Dessert

### **Selection of Ice-cream & Sorbets (2 Scoops) - \$18**

*Please enquire with your waiter for today's flavours*

### **Affogato - \$22**

Espresso Shot | Vanilla Bean Ice Cream | Liquor Shot | Nut Praline

*(\*If you have any particular dietary requirements, please advise your waiter prior to ordering. Beach House cannot guarantee that any menu item is free of allergens*



**THE BEACH HOUSE**  
KAWAU ISLAND