

WAVES

ON THE BEACH

STARTERS

GARLIC BREAD | 9

Oven-baked cob loaf with garlic & parsley butter (v)

ARANCINI (3) | 11

Panko-parmesan crumbed risotto balls filled with roasted zucchini, mushrooms & mozzarella cheese. Served with napoli sauce, topped with lemon caper aioli (v)

BRUSCHETTA (3) | 11

Toasted sourdough topped with pan-fried mushrooms, caramelised onion, feta cheese, rocket & balsamic thyme reduction (v)
(v+) - served with vegan feta instead

SPICY SALT CAULIFLOWER | 11

Fried cauliflower dusted in our signature five spice salt. Served with a lime chilli aioli (mildly-spiced) (gf) (v+)

LOADED SWEET POTATO FRIES | 11

With black beans, corn, coriander, capsicum, onion & jalapeno mayo drizzle (gf) (v+)

CAJUN PORK CIGARS (2) | 11

Pulled pork shoulder slow-cooked in cumin & paprika. Wrapped in a crispy pastry & served with a pineapple onion salsa (mildly-spiced)

SATAY CHICKEN SKEWERS (6) | 14

Chicken breast tenderloins with a Malaysian peanut sauce, jasmine rice & cucumber (moderately-spiced) (gf)

SPICY SALT CALAMARI | 14 small / 26 large

Dusted in our signature five spice salt & served with a lime chilli aioli (mildly-spiced) (gf)

CRAB BAO BUNS (2) | 16

Soft shell crab, slaw with citrus dressing & sweet chilli mayo in steamed buns

CITRUS DUCK SALAD | 16

Shredded duck leg tossed with snow peas, toasted almonds, mint, coriander, cabbage, carrot & spring onion. Served with ginger, soy, orange & lime dressing (gf)

PENANG PRAWN & CHICKEN | 16

King prawns, sliced chicken breast & snow peas simmered in a coconut broth (moderately-spiced) (gf)

SPANISH PRAWNS | 18

King prawns cooked in a smoked paprika chilli oil with chorizo & sourdough (moderately-spiced)
(gf) - served with gluten free garlic bread

ANTIPASTO PLATTER | 32

Prosciutto, salami, pan-fried chorizo, spicy salt calamari, fried brie, feta, marinated olives, za'atar pumpkin, roasted red capsicum, pesto, tzatziki, crackers & toasted sourdough

SIDES

SEASONAL VEGETABLES | 9 (gf) (v+)

CHIPS | 9 (gf) (v+)

GARDEN SALAD | 9 (gf) (v+)

We cannot guarantee complete removal of trace elements and as such, completely allergy-free meals. If you have a severe food allergy we recommend bringing in a meal. 10% surcharge on public holidays. Minimum spend \$15 lunch \$20 dinner

(gf) gluten free (v) vegetarian (v+) vegan

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We are over the moon to finally serve you again. Currently, we are training new staff (both chefs & wait staff). In addition, a few of our suppliers are struggling to source some of our ingredients. So as we go through this transition period, we just ask for you to please be patient with our team. Furthermore, some menu items may not be available from time to time. It won't be too long until we're back giving you the food & service that you have come to expect from us.

MAINS

CHICKEN BREAST | 27

Prosciutto-wrapped breast filled with spinach & ricotta. Served with ratatouille, green beans, mash & creamy seeded mustard sauce
(gf) - served with a pesto cream sauce instead

SEAFOOD CHOWDER | 32

King prawns, scallops, mussels, calamari & flathead fillets simmered in a creamy leek & fennel broth. Served with toasted sourdough
(gf) - served with a gluten free garlic dinner roll instead

LAMB SALAD | 28

Slow-roasted lamb shoulder served with tzatziki, kalamata olives, feta, mixed leaves, cherry tomatoes, cucumber, pumpkin, red onion, oregano & sprinkled with toasted nuts & seeds (gf)

FISH & CHIPS | 24

Beer battered flathead fillets served with chips, tartare & garden salad

CHICKEN PARMIGIANA | 24

Panko-crumbed chicken breast with ham, napoli & three cheeses (mozzarella, tasty & parmesan). Served with chips & garden salad

LAMB SHANK LINGUINE | 28

Braised lamb shank slow-cooked in red wine & tomato with peas & spinach, served on linguine
(gf) - served with mash instead

PAN-SEARED BARRAMUNDI | 34

Topped with scallops, toasted nuts & seeds with chat potatoes, green beans & lemon caper butter sauce (gf)

GARLIC PRAWNS | 32

King prawns in a creamy chardonnay garlic sauce. Served with beans & jasmine rice (gf)

SEAFOOD LINGUINE | 32

King prawns, scallops, calamari, mussels & cherry tomatoes tossed with garlic, chilli & olive oil (moderately-spiced)

BENGALI LAMB CURRY | 30

Diced lamb shoulder slow-cooked in aromatic spices. Served with black mung bean dhal, rice & pappadam (moderately-spiced) (gf)

EYE FILLET | 38

Gippsland grass-fed beef tenderloin (250g), served with scalloped potatoes, baby carrots, broccolini & garlic butter (gf)
(please allow up to 45 minutes for well-done steak)

ROASTED VEGETABLE TAGLIATELLE | 24

Roasted pumpkin, eggplant, zucchini, capsicum, onion & napoli, topped with pesto & parmesan (v)

VEGAN SHEPHERD'S PIE | 22

Lentil, jackfruit & mushroom filling, topped with potato mash & a lemon rosemary crumb (v+) (gf)

BOMBAY PLATTER | 26

Sweet potatoes, zucchini, capsicum & spinach, simmered in a smoky eggplant sauce. Served with a black mung bean dhal, steamed rice & a pappadam (moderately-spiced) (v+) (gf)