

WAVES

ON THE BEACH

small plate

GARLIC BREAD - Oven-baked cob loaf with garlic & parsley butter (v) | 9

TASTING BOARD - Prosciutto, pork salami, hot olives, roasted capsicum, whipped goats cheese, pesto & flatbread | 16
(gf) served with crackers

PUMPKIN BRUSCHETTA - Toasted sourdough topped with roasted pumpkin, feta, basil pesto & our toasted nut seed mix | 12
(v+) (df) with vegan feta

ARANCINI (3) - Panko-parmesan crumbed risotto balls filled with mushroom & mozzarella (v) | 12

SPICY SALT CALAMARI - Calamari dusted in our signature five spice salt. Served with kewpie mayo (mildly-spiced) (gf) | 16 small / 28 large

SPANISH PRAWNS - King prawns & chorizo cooked in a smoked paprika chilli oil. Served with sourdough (moderately-spiced) (df) | 18
(gf) served with garlic bread

CRAB BAO BUNS (2) - Soft shell crab, slaw, pickled cucumber & gochujang chilli mayo. Served in steamed buns (mildly-spiced) | 16

MUSSELS - NZ green-lipped mussels simmered in a chilli, white wine & napoli sauce. Served with toasted sourdough (moderately-spiced) (df) | 18
(gf) served with garlic bread

SATAY CHICKEN SKEWER (6) - Grilled chicken breast tenderloins with a Malaysian peanut sauce (moderately-spiced) (gf) (df) | 14

SRIRACHA STICKY CHICKEN (6) - Battered pieces of chicken breast tossed in our spicy sweet & sour sauce (moderately-spiced) | 14

PORK & FENNEL MEATBALLS (3) - Oven-baked in tomato & red wine. Served on grilled halloumi | 14

LAMB CURRY CIGARS (2) - Lamb shoulder & potato simmered in aromatic spices, wrapped in crispy pastry | 14

paninis

SCHNITZEL - Panko-crumbed chicken breast, bacon, tomato, spinach, cheese & caesar dressing | 19

BAHN MI - Our version of a Vietnamese style pork shoulder, carrot, cucumber, coriander, chilli, pate & hoisin mayo. Topped with pork crackle (moderately-spiced) | 19

on the side

MISO BROCCOLINI - Broccoli tossed in butter & topped with miso granola | 9

BUTTERED BRUSSELS - Brussel sprouts sautéed with bacon & onion (gf) | 9

SCALLOPED CHATS - Thinly sliced chat potatoes, oven-baked with mozzarella & a pesto parmesan cream (gf) (v) | 9

SPICY SALT CAULIFLOWER - Fried cauliflower dusted in our signature five spice salt. Served with chilli lime mayo (mildly-spiced) (gf) (v+) (df) | 9

HAWKER VEGGIES - Green beans, baby carrots, shiitake mushrooms & potato fried in our house made batter. Served with a soy & vinegar dipping sauce (v+) (df) | 9

GREEN LENTILS - Toasted almonds, cranberries, capers, feta, olives & spring onion, tossed with a light vinaigrette (gf) (v) | 12
(v+) (df) with vegan feta

CHERRY TOMATO SALAD - With basil, bocconcini, spinach & red onions (gf) (v) | 9

CHIPS - (gf) (v+) (df) | 9

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

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large plate

DUCK SALAD - Chinese spiced duck leg on slaw of cabbage, carrot, cucumber, capsicum, coriander, mint & spring onions. Topped with crispy wonton & hoisin vinaigrette | 26

CHIPOTLE CHICKEN SALAD - Lime & adobo marinated chicken thigh, sliced and served with black beans, corn, avocado, roasted capsicum, coriander, rice & chipotle mayo (moderately-spiced) (gf) | 26

JAPANESE SALMON SALAD - Ginger salmon fillet shredded & served with avocado, edamame, coriander, cucumber & broccolini. Served with rice & wasabi mayo | 28

FISH & CHIPS - Beer-battered flathead fillets served with chips, tartare & garden salad | 28

SEAFOOD CHOWDER PIE - King prawns, scallops, mussels, calamari & flathead fillets in a creamy leek & fennel broth. Topped with puff pastry & served with salad | 34

PAN-SEARED BARRAMUNDI - Barramundi fillet topped with scallops & our toasted nut seed mix. Served with chat potatoes, green beans & a lemon caper butter sauce (gf) | 34

SUMAC ROCKLING - Oven-baked rockling fillet served with green beans & a lentil, almond & cranberry salad. Topped with pomegranate yoghurt & lemon zest (gf) | 32

BAKED PENNE - with chicken breast, chorizo, olives, mushrooms, red capsicum & spinach. Oven-baked with bocconcini, napoli sauce & topped with pesto | 28
(v) eggplant & broccolini instead of chicken chorizo | 26

SEAFOOD LINGUINE - King prawns, scallops, calamari, mussels, flathead fillet & cherry tomatoes tossed with garlic, chilli & olive oil (moderately-spiced) | 34

CHICKEN BREAST - Prosciutto-wrapped breast filled with pumpkin, hazelnut, sage, feta, ricotta & spinach. Served with chats, green beans & a pesto parmesan cream (gf) | 30

CHICKEN SCHNITZEL - Panko parmesan crumbed chicken breast with mash, slaw & chicken salt gravy | 26

CHICKEN PARMIGIANA - Panko-crumbed chicken breast with ham, napoli & three cheeses (mozzarella, tasty & parmesan). Served with chips & garden salad | 28

LAMB CUTLETS - Lamb cutlets (medium-rare), seared with cumin & mustard seeds, topped with mint chutney. Served with char-grilled potatoes & a basil cherry tomato salad (gf) | 36

SLOW-ROASTED LAMB FOR TWO - Middle-Eastern spiced lamb shoulder (1.2kg), served with chips, flatbread, salad, tzatziki & hummus | 75

plant based

JACKFRUIT SALAD - Mexican-spiced pulled jackfruit served with black beans, corn, avocado, roasted capsicum, coriander, rice & chipotle mayo (moderately-spiced) (gf) (v+) (df) | 26

HARVEST LINGUINE - Sautéed mushrooms, broccolini, green beans & peas tossed in a creamy artichoke & lemon sauce. Topped with garlicky bread crumbs (v+) (df) | 26

CHICKPEA CURRY - Potato, cauliflower, carrot & chickpeas cooked in Punjabi spices, served with naan, rice & salad (moderately-spiced) (v+) (df) | 26
(gf) served with pappadams

SATAY TOFU - Puffed tofu, beans, broccolini, eggplant, carrot & peas wok-tossed in Malaysian style peanut sauce. Served with rice (moderately-spiced) (gf) (v+) (df) | 26

*Due to our dedication to maintaining the integrity and consistency of our dishes, **we kindly ask that no modifications or substitutions be made.** Thank you for your understanding.*

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.

Surcharge - Sat (5%), Sun (10%), Pub Hol (15%)
Min spend \$15 lunch \$20 dinner