

WAVES

ON THE BEACH

SMALL PLATE

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

WINTER TASTING BOARD FOR 2 - With chorizo, calamari, deep fried brie with seasonal compote, hot olives, roasted pumpkin dip, pickles, pesto, grilled eggplant, zucchini & capsicum - served with toasted sourdough | 32

MUSHROOM BRUSCHETTA - Toasted sourdough topped with mushrooms, feta, thyme, basil pesto & balsamic glaze. Topped with our nut seed mix | 14 (v+) with vegan feta

SPICY SALT CAULIFLOWER - Fried cauliflower dusted in our signature five spice salt. Served with pickled cucumber & chilli lime mayo (mildly-spiced) (gf) (v+) | 14

ARANCINI (3) - Panko-parmesan crumbed risotto balls filled with mushroom & mozzarella. Served with truffle & confit garlic aioli (v) | 14

SPINACH CIGARS (3) - Spinach, silverbeet, dill, feta, ricotta, pine nuts & sunflower seeds wrapped in crispy pastry. Served with lemon yoghurt (v) | 14

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

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

BAO BUNS (2) - With slaw, pickled cucumber & gochujang chilli mayo with soft shell crab | 18 with tofu (v+) | 16 (mildly-spiced)

THAI GREEN MUSSELS - NZ green-lipped mussels poached in a Thai green curry coconut broth. Served with toasted sourdough (moderately-spiced) | 18 (gf) served with garlic bread

FLAKE FISH FINGERS (3) - Crumbed flake fillets with preserved lemon vinaigrette & fried capers | 16

SATAY CHICKEN SKEWERS (6) - Grilled chicken breast tenderloins with a Malaysian peanut sauce (moderately-spiced) | 16

SRIRACHA STICKY CHICKEN (6) - Battered pieces of chicken breast tossed in our spicy sweet & sour sauce (moderately-spiced) | 16

MINI TACOS (5) - mini tacos with an apple cider braised pulled pork with fennel slaw & seasonal compote | 16 (gf) served on crackers

PLANT-BASED MAIN

VEGAN FISH & CHIPS - Battered banana blossoms served with chips, tartare & garden salad (v+) | 24

BLACK BEAN BURGER - Black bean & potato pattie with cheese, grilled zucchini, eggplant & beetroot with tomato chilli relish. Served with chips (v+) | 26

HARVEST PENNE - Olives, mushrooms, eggplant, zucchini, capsicum, baby spinach & broccolini in a pesto artichoke cream. Topped with a garlicky crumb (v+) | 27

CHICKPEA CURRY - Potato, cauliflower, carrot & chickpeas cooked in Punjabi spices. Served with naan, rice & salad (moderately-spiced) (v+) | 27 (gf) served with pappadam

SATAY TOFU - Puffed tofu, beans, broccolini, eggplant, carrot & peas wok-tossed in Malaysian style peanut sauce. Served with rice (moderately-spiced) (v+) | 27

ON THE SIDE

MISO BROCCOLINI - Broccolini tossed in butter & topped with miso granola (v) | 12

BUTTERED BRUSSELS - Brussel sprouts sautéed with bacon & onion (gf) | 12

SCALLOPED CHATS - Thinly sliced chat potatoes, oven-baked with mozzarella & a pesto parmesan cream (gf) (v) | 12

HAWKER VEGGIES - Green beans, baby carrots, shiitake mushrooms & potato fried in our house made batter. Served with a soy & vinegar dipping sauce (v+) | 12

CHIPS (gf) (v+) | 12

LAND

CHICKEN PANINI - Panko-crumbed chicken breast with bacon, baby spinach, cheese & caesar dressing. Served with chips & salad | 24

WINTER SALAD - Oven-roasted beets, baby carrots, shallots, sunflower seeds, pepitas & broccolini on a pumpkin puree. Served with pearl couscous with halloumi (v) | 28 with grilled chicken breast | 30

KOREAN FRIED CHICKEN BURGER - Gochujang marinated chicken breast with kimchi style slaw, cheese, lettuce & kewpie mayo. Served with chips | 28

CHICKEN BREAST - Prosciutto-wrapped breast filled with pumpkin, hazelnut, sage, feta, ricotta & baby spinach. Served with chats, green beans & a pesto parmesan cream (gf) | 32 (when busy please allow up to 30 min)

SCALOPPINE - Chicken breast pan-fried with mushrooms, baby spinach & a white wine sun-dried tomato cream. Served with a side of lemon chats & broccolini (gf) | 29

CHICKEN PARMIGIANA - Panko-crumbed chicken breast with ham, napoli & three cheeses (mozzarella, tasty & parmesan). Served with chips & garden salad | 29

DUCK LAKSA - Roasted duck leg in a Penang style coconut spiced broth with hokkien noodles, shiitake mushrooms, wombok cabbage, coriander, mint & lime (moderately-spiced) | 34

CHICKEN SCHNITZEL - Panko parmesan crumbed chicken breast with mash, slaw & chicken salt gravy | 29

BAKED PENNE - With chicken breast, chorizo, olives, mushrooms, red capsicum & baby spinach. Oven-baked with bocconcini cheese, napoli sauce & topped with pesto | 29 (v) eggplant & broccolini instead of chicken chorizo | 27

MEATBALL LINGUINE - Pork & fennel meatballs tossed with chilli, baby spinach, napoli & parmesan (moderately-spiced) | 28

BANGERS & MASH - Bratwurst sausages served with a cabbage bacon mash, minted peas, roasted onions & our Devilbend Dark Ale gravy | 29

LAMB CURRY - Diced lamb shoulder & potatoes simmered in aromatic spices. Served with naan, rice, yoghurt & salad (moderately-spiced) | 34 (gf) served with pappadam

SLOW-ROASTED LAMB FOR TWO - Middle-Eastern spiced lamb shoulder (1.2kg) served with chips, flatbread, salad, tzatziki & hummus | 79 (gf) no flatbread - garlic bread instead

SEA

JAPANESE SALMON SALAD - Ginger salmon fillet shredded & served with avocado, edamame, coriander, cucumber, broccolini & cashews. Served with rice & wasabi mayo | 32

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

SEAFOOD CHOWDER PIE - King prawns, scallops, mussels, flathead fillets & calamari oven-baked in a creamy leek & fennel broth. Topped with puff pastry & served with salad | 36 (when busy please allow up to 30 min) (gf) no pastry

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) | 38

SUMAC ROCKLING - Oven-baked rockling fillet served with green beans & a lentil, almond & cranberry salad. Topped with pomegranate yoghurt & lemon zest (gf) | 36

SEAFOOD LINGUINE - King prawns, scallops, calamari, mussels, flathead fillets & cherry tomatoes tossed with garlic, chilli & olive oil (moderately-spiced) | 38

To ensure the quality and consistency of our meals, we respectfully request no modifications or substitutions. Thank you for your understanding.

We strive to manage allergens carefully however cannot guarantee complete removal of trace elements & as such, completely allergy-free meals. If you have severe allergies, you may wish to bring your own meal.

*Surcharge - Sat (5%), Sun (10%), Public Holiday (15%)
Min spend \$15 lunch \$20 dinner*

WAVES

ON THE BEACH

COCKTAILS

CHAMBORD SPARKLING | 17

"a french sparkling paired with raspberry liqueur"

Chambord, French Sparkling, fresh lime, orange bitters

SUNSET ON THE BEACH | 19

"a rum based cocktail with tropical fruits"

Malibu, Bacardi Rum, mango puree, pineapple juice, fresh lime

PINK DELIGHT | 19

"our take on a turkish delight"

Tanqueray Gin, Smirnoff Vodka, rose water syrup, cranberry juice, fresh lime

WAVES BLUE MOJITO | 19

"a mojito with hints of a blue lagoon"

Bacardi Rum, Blue Curacao, mint, fresh lime, soda

BLOODY GIN & TONIC | 19

"a twist on an old fave"

Four pillars bloody shiraz gin, peach schnapps, tonic

SPICY MARGARITA ON THE ROCKS | 19

"a spicy touch on a classic"

Espolon Tequila, Cointreau, fresh lime, tabasco, chilli salt

please note - we can remove the spice

JUNIPER NEGRONI | 19

"a negroni with subtle flavours of peppery juniper"

Tanqueray Gin, Campari, Sweet Vermouth, lemon, orange bitters, dried juniper berries

LONG ISLAND ICED COFFEE | 20

"a love child of an espresso martini & an iced coffee"

Kahlua, Baileys, Smirnoff Vodka, Bacardi Rum, espresso, chocolate

MOCKTAILS

BLUSH SPRITZER | 16

"light, sweet & tropical"

Mango puree, cranberry juice, fresh lime, strawberries, orange bitters, soda

GINGER & LEMONGRASS ICED TEA | 16

"very refreshing, not for the sweet tooth"

Tea Blossom ginger & lemongrass tea, lemon juice, dry ginger

SPIRITS

VODKA

Absolute 9

Grey Goose 12

RUM

Bacardi 9

Bundaberg 9

Kraken Spiced 12

GIN

Gordon's 9

Tanqueray 12

TEQUILA/MEZCAL

Espolon 9

Patron Silver 13

Don Juan Escobar Mezcal 11

BRANDY / COGNAC

Napoleon 1875 VSOP 10

Remy Martin VS Cognac 12

WHISKEY

Johnnie Walker Red 9

Jameson 9

Canadian Club 9

Jim Beam 9

Monkey Shoulder 10

Chivas Regal 10

Maker's Mark 11

Johnnie Walker Black 11

Jack Daniel's 12

The Glenlivet 13

LIQUEURS / APERTIF

Midori 9

Malibu 9

Baileys 9

Kahlua 9

Southern Comfort 9

Campari 9

Pimm's 9

Chambord 10

Akropolis Ouzo 10

Galliano Black 10

Galliano White 10

BEER / CIDER

OUR LOCAL FAVOURITES

St Andrews Beach Session Ale | Mornington Peninsula

3.5% / 1.0 std | 12

Devilbend Stumpy Lager | Mornington Peninsula

4.8% / 1.4 std | 12

Devilbend Graydens Pale Ale | Mornington Peninsula

4.2% / 1.2 std | 12

Kaiju Krush Tropical Pale Ale | Dandenong

4.7% / 1.4 std | 12

Stomping Ground Passionfruit Sour | Collingwood

4.2% / 1.2 std | 12

Devilbend Ned's Dark Ale | Mornington Peninsula

4.6% / 1.4 std | 12

Gluten Free O'Brien's Lager | Wendouree

4.5% / 1.3 std | 14

Eddies Organic Apple Cider | Mornington Peninsula

4.5% / 1.4 std | 12

CLASSIC FAVOURITES

Heineken Zero (alcohol free) | 9

James Boag Light 2.5% / 0.7 std | 9

Great Northern Super Crisp 3.5% / 0.9 std | 9

Asahi 5.0% / 1.3% std | 10

Corona 4.5% / 1.3 std | 10

Carlton Draught 4.6% / 1.4 std | 9

Crown Lager 4.9% / 1.4 std | 9

NON ALCOHOLIC

SOFT DRINK | 5

Coke

Coke (sugar-free)

Lemonade

Lemon squash

Raspberry

Dry ginger

Tonic water

Soda water

Mineral water

Lemon, lime & bitters

Soda, lime & bitters

JUICES | 6

Organic orange juice

Organic apple Juice

Pineapple Juice

Cranberry Juice

Tomato Juice

ICED | 9

Iced coffee

Iced chocolate



wavesonthebeachau



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feedback@wavesonthebeach.com.au
(we read every email)