

WAVES

ON THE BEACH

SMALL PLATES

GARLIC BREAD – Oven-baked cob loaf with garlic butter (v) | 12

ARANCINI (3) – Panko-parmesan crumbed risotto balls filled with roasted pumpkin, mushroom & mozzarella.
Served with caramelised onion relish (v) | 14

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

MAPLE & MISO PUMPKIN – Roasted pumpkin tossed in a maple-miso glaze with feta, toasted nut seed mix & a tahini pomegranate drizzle (v) (gf) | 14
(v+) - *vegan feta available*

SMOKED SALMON – Smoked salmon topped with smashed cucumber, avocado, dill, parsley & lemon pickled onion (gf) | 16

VEG BRUSCHETTA – Toasted sourdough with grilled eggplant, zucchini, capsicum, olives & basil pesto. Topped with feta (v) | 14
(v+) - *vegan feta available*

SATAY CHICKEN SKEWERS (6) – Grilled chicken breast tenderloins with Malaysian peanut sauce (moderately spiced) | 15

SPICY SALT CALAMARI – Dusted in a five-spice salt. Served with pickled cucumber & kewpie mayo (gf) | 16 small / 29 large

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

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

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

CHIPS – Served with truffle aioli (gf) (v+) | 12

TASTING BOARD FOR TWO – Chorizo, spicy salt calamari, prosciutto, pork salami, hot olives, feta, pickles, grilled veg, pesto & parmesan crisps
Served with pita bread | 32
(gf) - *served with crackers*

BURGERS - served with chips

PULLED PORK BURGER – With American cheese, fried pickles, slaw & smoky BBQ sauce | 26

KOREAN FRIED CHICKEN BURGER – Gochujang-marinated chicken thigh with kimchi-style slaw, cheese, lettuce & kewpie mayo | 26

VADA BURGER – Our take on Mumbai's Vada Pav. Mustard seed & curry leaf potato patty with a trio of chutneys - tamarind, coconut garlic & coriander (v+) | 26

SALADS

BAJA SALAD – Beer-battered flathead fillets served on a salad of mango, avocado, kale, cabbage, green apple, cherry tomatoes, coriander, onion & jalapeños with an orange-lime vinaigrette. Topped with chipotle mayo (moderately spiced) | 29

HALLOUMI SALAD – Oven-roasted beets, caramelised onion, baby carrots, sunflower seeds, pepitas & broccolini on a pumpkin purée. Served with pearl couscous (v) | 26

PLEASE NOTE: To maintain the quality and consistency of our meals, we respectfully request no modifications or substitutions. We strive to manage allergens carefully; however, we cannot guarantee complete removal of trace elements. If you have severe allergies, you may wish to bring your own meal. Thank you for your understanding.

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

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

MAINS

PAN-SEARED BARRAMUNDI – Topped with scallops & toasted macadamias. Served with chat potatoes, green beans & lemon caper butter sauce (gf) | 39

SALMON FILLET – Grilled salmon fillet with a salad of asparagus, butterbeans, mint, walnuts, parmesan & a lemon vinaigrette. Served with kaffir lime yoghurt (gf) | 39

GARLIC PRAWN LINGUINE – King prawns & linguine tossed in a creamy garlic-chardonnay sauce | 39
(gf) - *served with steamed rice*

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

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

PORK CUTLET – Grilled pork cutlet served with mash, bacon-buttered brussel sprouts, oven roasted green beans & an apple cider fennel compote (gf) | 34

SEAFOOD LINGUINE – King prawns, scallops, calamari, mussels, flathead fillets & cherry tomatoes tossed with garlic, chilli & olive oil (moderately spiced) | 39

FISH & CHIPS – Beer-battered flathead fillets served with chips, tartare & garden salad | 29

SEAFOOD CHOWDER PIE – King prawns, scallops, mussels, calamari & flathead fillets in a creamy leek & fennel broth. Topped with puff pastry & served with salad | 39
(gf) - *no pastry*
Please allow up to 30 minutes during busy times

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

SRIRACHA STICKY CHICKEN – Battered chicken breast tossed in a spicy sweet & sour sauce. Served with broccolini & steamed rice (moderately spiced) | 29

BAKED MEATBALL PENNE – With pork & fennel meatballs, spinach, bocconcini, napoli & pesto | 29

BAKED VEG PENNE – With eggplant, zucchini, capsicum, mushroom, spinach, bocconcini, napoli & pesto (v) | 26

CHICKEN SCALOPPINE – Chicken breast pan-fried with mushrooms, baby spinach & white wine sundried tomato cream
Served with chats & broccolini (gf) | 29

SLOW-ROASTED LAMB FOR TWO – Middle-Eastern spiced lamb shoulder served with za'taar chats, chickpea & braised carrot stew, roasted green beans with tahini pomegranate drizzle, mint tomato cucumber salad, hummus & flatbread | 89
(gf) - *served with garlic bread instead*

PLANT-BASED MAINS

VEGAN FISH & CHIPS – Battered banana blossoms served with chips, tartare & garden salad (v+) | 26

MUSHROOM LINGUINE – Braised seasonal mushrooms with pesto & artichoke cream (v+) | 26

CHICKPEA CURRY – Potato, cauliflower, carrot & chickpeas cooked in Punjabi spices. Served with naan, rice & salad (moderately spiced) (v+) | 26
(gf) - *served with pappadam instead*

TOM KHA – Coconut milk broth infused with Thai basil, galangal, lemongrass & kaffir lime. Served with noodles, puffed tofu & seasonal vegetables (mildly-spiced) (v+) | 26
If you prefer hot chilli, please ask your wait staff

WAVES

ON THE BEACH

COCKTAILS

MALIBU BARBIE | 18

Malibu, Absolut Vodka, grenadine, lime juice, pineapple juice

YUZU SOUR | 18

Yuzu, Absolut Vodka, sake, lemon juice, soda

CHAMBORD SPARKLING | 16

Chambord, Sparkling, lime juice, orange bitters

THE NIGHT CAP | 18

Makers Mark, Vermouth, orange peel

GREEN MOJITO | 18

Bacardi, mint, basil, lime juice, cucumber, soda

SUNSET | 18

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

LONG ISLAND ICED COFFEE | 19

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

PINK DELIGHT | 18

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

MOCKTAILS

BLUSH SPRITZER | 16

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

BASIL LIME FIZZ | 14

Mint, basil, lime juice, cucumber, soda & raspberries

SPIRITS

VODKA

Absolute 11
Grey Goose 14

RUM

Bacardi 11
Bundaberg 11
Kraken Spiced 14

GIN

Gordon's 11
Tanqueray 14

WHISKEY

Johnnie Walker Red 11
Jameson 11
Canadian Club 11
Jim Beam 11
Monkey Shoulder 12
Chivas Regal 12
Maker's Mark 13
Johnnie Walker Black 13
Jack Daniel's 14
The Glenlivet 15

TEQUILA/MEZCAL

Espolon 11
Patron Silver 15
Don Juan Escobar Mezcal 16

BRANDY / COGNAC

Napoleon 1875 VSOP 12
Remy Martin VS Cognac 14

LIQUEURS / APERTIF

Midori 11
Malibu 11
Baileys 11
Kahlua 11
Southern Comfort 11
Campari 11
Pimm's 11
Chambord 12
Akropolis Ouzo 12
Galliano Black 12
Galliano White 12



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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 | 14

Devilbend Ned's Dark Ale | Mornington Peninsula
4.6% / 1.4 std | 14

Gluten Free O'Brien's Lager | Wendouree
4.5% / 1.3 std | 14

Eddies Organic Apple Cider | Mornington Peninsula
4.5% / 1.4 std | 14

THE CLASSICS

Heineken Zero (alcohol free) | 9
James Boag Light 2.5% / 0.7 std | 10
Great Northern Super Crisp 3.5% / 0.9 std | 10
Carlton Draught 4.6% / 1.4 std | 11
Asahi 5.0% / 1.3% std | 12
Corona 4.5% / 1.3 std | 12
Crown Lager 4.9% / 1.4 std | 12

NON ALCOHOLIC

SOFT DRINK | 6

Coke
Coke (sugar-free)
Lemonade
Lemon squash
Raspberry
Dry ginger
Tonic water
Soda water
Mineral water
Lemon, lime & bitters
Soda, lime & bitters

JUICES | 7

Organic orange juice
Organic apple juice
Pineapple juice
Cranberry juice
Tomato juice

ICED | 9

Iced coffee
Iced chocolate