

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 mozzarella & mushrooms. Served with truffle aioli (v) | 16

SPICY SALT CAULIFLOWER – Fried cauliflower dusted in a five-spice salt. Served with pickled cucumber & chilli lime mayo (v+) (gf) | 16

VADA FRITTERS (3) – Curry leaf & mustard seed spiced potato, coated in chickpea batter. Served with a trio of chutneys - tamarind, coconut & coriander (moderately spiced) (v+) (gf) | 16

VEG BRUSCHETTA – Toasted sourdough with grilled eggplant, zucchini, capsicum, olives & basil pesto. Topped with feta (v) | 16
(v+) - *vegan feta available*

SATAY CHICKEN SKEWERS (6) – *pair: Montalto Pinot Gris*
Grilled chicken breast tenderloins with Malaysian peanut sauce (moderately spiced) | 18

COASTAL SALT CALAMARI – *pair: Longview Grunër*
Dusted in our signature lemon fennel salt. Served with pickled cucumber & kewpie mayo (gf) | 18 small / 32 large

SPANISH PRAWNS – Prawns & chorizo cooked in smoked paprika chilli oil. Served with toasted sourdough (moderately spiced) | 20
(gf) - *served with garlic bread*

BAO BUNS (2) – Soft shell crab with slaw, pickled cucumber, coriander & sriracha mayo (mildly spiced) | 20

MUSSELS - NZ green-lipped mussels poached in napoli, chilli, garlic & white wine. Served with toasted sourdough (moderately-spiced) | 20
(gf) *served with garlic bread*

MORETON BAY BUG - Cooked in garlic butter (gf) | 22

CHIPS – Served with truffle aioli (gf) | 14
(v+) - *vegan truffle aioli available*

TASTING BOARD FOR TWO – Chorizo, coastal salt calamari, prosciutto, pork salami, hot olives, feta, pickles, grilled veg & pesto. Served with pita bread | 42
(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

SALADS

BAJA SALAD – Beer-battered flathead fillets served on a salad of avocado, kale, cabbage, green apple, cherry tomatoes, coriander, onion & jalapeños with an orange-lime vinaigrette. Topped with chipotle mayo (moderately spiced) | 30

HALLOUMI SALAD – Oven-roasted beets, caramelised onion, baby carrots, sunflower seeds, pepitas, cranberries & broccolini on a pumpkin purée. Served with pearl couscous (v) | 30

CALAMARI GREEK SALAD - Salad of olives, feta, cherry tomatoes, cucumber, capsicum, mixed leaves - topped with lemon fennel salt calamari (gf) | 32

MAINS

PAN-SEARED BARRAMUNDI – *pair: Southside Chardonnay*
Topped with scallops & toasted macadamias. Served with chat potatoes, green beans & lemon caper butter sauce (gf) | 46

SALMON FILLET – Grilled salmon fillet on a salad of edamame, avocado, cucumber, snowpea tendrils, spring onion, coriander & a soy sesame dressing. Served with miso tahini & lime (gf) | 42

GARLIC PRAWN LINGUINI – Prawns with hand-rolled durum linguini tossed in a creamy garlic-chardonnay sauce | 42
(gf) - *served with steamed rice*

CHICKEN PARMIGIANA – Panko-crumbed chicken breast with ham, napoli & three cheeses (mozzarella, tasty & parmesan). Served with chips & garden salad | 32

PORK CUTLET – Grilled pork cutlet with creamy mushroom sauce, colcannon mash, green beans & pickled fennel (gf) | 40

SEAFOOD LINGUINI – Hand-rolled durum linguini with prawns, scallops, calamari, mussels, flathead fillets & cherry tomatoes tossed with garlic, chilli, olive oil & a dash of napoli (moderately spiced) | 42

FISH & CHIPS – Beer-battered flathead fillets served with chips, tartare & garden salad | 32

SEAFOOD CHOWDER – Scallops, prawns, mussels, calamari & flathead fillets in a creamy leek & fennel broth. Served with garden salad & toasted sour dough | 42
(gf) - *served with garlic bread*

CHICKEN SCHNITZEL – Panko parmesan-crumbed chicken breast with bacon & cabbage mash, slaw & chicken salt gravy | 32

CHICKEN SCALOPPINE – Chicken breast pan-fried with mushrooms, baby spinach, white wine & sundried tomato cream. Served with chats & broccolini (gf) | 32

LAMB CUTLETS - *pair: "The Bogan" Shiraz*
Seared in a mustard & cumin seed butter. Served with chargrilled potatoes, mint chutney & salad (gf) | 48

SLOW-ROASTED LAMB FOR TWO – *pair: Stonehorse Cab Sauv*
Middle-Eastern spiced lamb shoulder served with chips, flatbread, salad, tzatziki & hummus | 98
(gf) - *served with garlic bread*

PLANT-BASED MAINS

VEGAN FISH & CHIPS – Battered banana blossoms served with chips, tartare & garden salad (v+) | 30

CHICKPEA CURRY – Potato, cauliflower, carrot & chickpeas cooked in Punjabi spices. Served with naan, rice & salad (moderately spiced) (v+) | 28
(gf) - *served with pappadam instead*

NOURISH BOWL - Oven-roasted beets, caramelised onions, baby carrots, cranberries, sunflower seeds, pepitas & broccolini on a pumpkin puree. Served with pearl couscous & marinated tofu (v+) | 28

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

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.

WAVES

ON THE BEACH

COCKTAILS

MALIBU BARBIE | 22

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

YUZU SOUR | 23

Yuzu, Absolut Vodka, sake, lemon juice, soda

CHAMBORD SPARKLING | 20

Chambord, Sparkling, lime juice, orange bitters

APEROL SPRITZ | 20

Aperol, Prosecco, soda, orange

THE NIGHT CAP | 23

Makers Mark, Vermouth, orange peel

SPICY MARGARITA | 22

Espolon Tequila, Cointreau, lime, tabasco, chilli salt

GREEN MOJITO | 21

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

SUNSET | 21

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

LONG ISLAND ICED COFFEE | 24

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

PINK DELIGHT | 21

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 14
Grey Goose 17

RUM

Bacardi 14
Bundaberg 14
Kraken Spiced 16

GIN

Gordon's 14
Tanqueray 16

WHISKEY

Johnnie Walker Red 14
Jameson 14
Canadian Club 14
Jim Beam 14
Monkey Shoulder 16
Chivas Regal 16
Maker's Mark 17
Johnnie Walker Black 16
Jack Daniel's 17
The Glenlivet 17

TEQUILA/MEZCAL

Espolon 14
Patron Silver 18
Don Juan Escobar Mezcal 18

BRANDY / COGNAC

Napoleon 1875 VSOP 14
Remy Martin VS Cognac 18

LIQUEURS / APERTIF

Midori 14
Malibu 14
Baileys 14
Kahlua 14
Southern Comfort 14
Campari 14
Pimm's 14
Chambord 15
Akropolis Ouzo 15
Galliano Black 15
Galliano White 15

BEER / CIDER

OUR LOCAL FAVOURITES

St Andrews Beach Session Ale | Mornington Peninsula
3.5% / 1.0 std | 15

Devilbend Stumpy Lager | Mornington Peninsula
4.8% / 1.4 std | 15

Devilbend Graydens Pale Ale | Mornington Peninsula
4.2% / 1.2 std | 15

Kaiju Krush Tropical Pale Ale | Dandenong
4.7% / 1.4 std | 15

Stomping Ground Passionfruit Sour | Collingwood
4.2% / 1.2 std | 16

Devilbend Ned's Dark Ale | Mornington Peninsula
4.6% / 1.4 std | 16

Gluten Free O'Brien's Lager | Wendouree
4.5% / 1.3 std | 16

Eddies Organic Apple Cider | Mornington Peninsula
4.5% / 1.4 std | 16

THE CLASSICS

Heineken Zero (alcohol free) | 10
James Boag Light 2.5% / 0.7 std | 11
Great Northern Super Crisp 3.5% / 0.9 std | 11
Carlton Draught 4.6% / 1.4 std | 12
Asahi 5.0% / 1.3% std | 13
Corona 4.5% / 1.3 std | 13
Crown Lager 4.9% / 1.4 std | 13

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 | 12

Iced coffee
Iced chocolate