Cora

AT THE BEACH HOTEL BROADBEACH

DF DAIRY FREE, GF GLUTEN FREE,
GFA GLUTEN FREE AVAILABLE
V VEGETARIAN, VE VEGAN.
DISHES MAY CONTAIN TRACES OF NUTS.

ENTREE

OYSTERS | HALF DOZEN OR DOZEN
natural with lemon and mignonette 32/58 GF, DF
kilpatrick with Worcestershire glaze, pangrattato & chive 34/62 DFA

MARINATED OLIVES 12
garlic, lemon, chilli, orange zest and fresh herbs VE, GF, DF

GARLIC PIZZETA 16
confit garlic, rosemary, parmesan & smoked mozzarella

SALT AND PEPPER CALAMARI 22
flashed fried calamari with kalamata olive aioli & lemon DF, GF

SPICY MEATBALLS 26
pork meatballs baked in rich tomato sauce, bocconcini cheese, spicy nduja & sourdough

BUFFALO BURRATA 29
creamy buffalo burrata with peaches, watercress, hot honey & grissini.

PRAWN AND BUG COCKTAIL 31
chilled king prawns, Moreton Bay bug, lettuce, cocktail sauce & tapioca cracker GF, DF

MAIN

POTATO GNOCCHI 35
pomodoro sauce, crispy basil, pangrattato & fresh stracciatella GFA, VEA

MIDDLE EASTERN LEMON CHICKEN 36
flamed chicken, smoked paprika, harissa labneh & fresh herb salad GF

PAN-SEARED BARRAMUNDI 39
lemon butter emulsion, caper berries, pickled fennel & fresh pea tendril salad GF

BEEF WELLINGTON 57
golden puff pastry with buttery mashed potatoes, red wine jus & Dutch carrots

SHARING

SHARED BETWEEN 2 TO 4 PEOPLE

THE BEACH HOTEL SEAFOOD TOWER 110
hot and cold favourites including natural oysters, chilled Moreton Bay bugs & chilled king prawns, salt & pepper calamari, battered market fish & kilpatrick oysters served with chips, house garden salad & dipping sauces DFA

GRAZING LAMB 99
rosemary infused lamb shoulder, red wine jus, mustard tzatziki & warm charred pita bread

RIB EYE 600G 120
bone-in rib eye, mushrooms, chimichurri, red wine jus and chips GF, DFA

SIDES

THICK-CUT CHIPS 10
rosemary & sea salt served with aioli GF, DF, V

HOUSE GARDEN SALAD 10
fresh seasonal leaves, radish, tomatoes, cucumber, red onion & pomegranate GF, DF, V

SEASONAL VEGETABLES 10
chef's choice of market vegetables tossed in herb butter GF, DFA, V

MASHED POTATOES 10
buttery cream and chive GF, V, DFA

BUTTERY MUSHROOMS 10
pan fried mushrooms, garlic butter and fresh herbs GF, DFA, V

FROM THE GRILL

250G BLACK ANGUS RUMP 39

200G EYE FILLET 45

both served with chimichurri, garden salad & chips
upgrade to mash potato & seasonal vegetables $2

your choice of sauce
peppercorn, mushroom, red wine jus, compound butter, gorgonzola or gravy GF

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CLASSICS

CHICKEN SCHNITZEL 28
crispy crumbed chicken with compound butter & rich gravy sauce, served with fresh garden salad & chips.
upgrade to mash potato & seasonal vegetables $2
available with plant-based schnitzel VEA

CHICKEN PARMIGIANA 30
classic chicken schnitzel topped with napoli sauce, champagne ham & melted mozzarella, served with fresh garden salad & chips.
upgrade to mash potato & seasonal vegetables $2

BEACH FISH AND CHIPS 29
beer battered market fish, lemon & tartare sauce, served with fresh garden salad & chips.

KIDS

CHEESEBURGER 16.5
beef patty, cheese slice, served with chips & tomato sauce GF, DFA

FISH & CHIPS 16.5
fish fingers and chips DF

CHICKEN & CHIPS 16.5
crispy chicken nuggets, chips & tomato sauce DF

MINI PIZZA 16.5
choice of margherita or ham & cheese

SPAGHETTI 16.5
choice of napoli sauce or butter & cheese

PIZZA

MARGHERITA 23
tomato herb sauce, mozzarella cheese, baby bocconcini & fresh basil V

GARDEN HARVEST 25
roasted pumpkin, caramelised onion, feta, baby spinach & toasted pine nuts V

OCEAN CATCH 28
garlic prawns, calamari, baby capers, fresh herbs, lemon zest & rocket leaves

SMOKEY BBQ CHICKEN 26
chargrilled chicken, smoky BBQ sauce, maple bacon & spring onions

THE CARNIVORE 28
smoky chorizo, peppered salami, shaved leg ham & red onion

gluten free bases available - add $3
vegan cheese available

DESSERTS

SUMMER BERRY PAVLOVA 18
crisp merengue with a marshmallow center, vanilla cream & fresh berries. GF

CREME BRÛLÉE 18
silky vanilla custard, caramelised sugar crust, raspberry sorbet, tuile wafer.

AFFOGATO & CHOUX 18
vanilla ice cream, hot espresso, dark chocolate & custard-filled Choux pastry. *Ask our team to add on a liquor $9*

TRIO OF SORBET 15
chef's choice of sorbet with summer berries & mint compote. VE, GF