



BEACHES

RESTAURANT + BAR

MODERN AUSTRALIAN CUISINE

Supporting local by using only the finest and freshest Tasmanian produce



WELCOME TO BEACHES RESTAURANT

A MESSAGE FROM OUR RESORT MANAGER

We are proud to offer this exquisite menu designed to tantalise your palette and provide a taste of the extraordinary fresh produce that Tasmania delivers.

If you have any feedback regarding our menu or service standards, please feel free to contact me on emma.todd@wyn.com as I very much value all feedback to ensure ongoing improvements to our wonderful restaurant.

Warmest Regards

Emma Todd
RESORT MANAGER

ENTRÉES



GARLIC BREAD	9
House made garlic bread infused with rich Tasmanian garlic + butter	
SPICED QUINOA + HALOUMI SALAD	15
Featuring pickled baby beetroot, grilled haloumi cheese + pistachios melded with Tasmanian honey, balanced with citrus	
SOURDOUGH BRUSCHETTA	16
Tasmanian gin and beetroot cured gravlax, piquant pickled onions + a robust olive tapenade	
SMOKED TROUT FILLETS	16
Resting on a watercress salad featuring red radish, daikon + salmon roe, adorned with a smoked trout essence coulis	
ARANCINI SERVED ON HERBED PASSATA	15
Fragrant italian herbed risotto encasing a mozzarella cheese centre, crumbed + served golden brown on a bed of herbed sugo alla napolitana + drizzled with a balsamic glaze + Tasmanian chevre	
TURKISH BREAD + DIPS	12
House made Turkish bread served with dukkha, olive oil + balsamic + a dip of the day	
GRILLED CHORIZO SLICES	18
Tasmanian farmed pork gently spiced chorizo, thinly sliced + grilled accompanied by a wicked pepperberry cheddar, olives, cornichons + house bread with balsamic + olive oil	

CHILDREN'S MENU

12 YEARS AND UNDER

All children's meals served with a small soda

BEACHES BURGER 12

Toasted bun with grilled angus beef pattie, gruyere cheese,
tomato relish + beer battered chips

FLATHEAD OR SALMON WITH BEER BATTERED CHIPS 12

Battered flathead with an apple + red cabbage coleslaw
+ beer battered chips + tartare sauce

OR

Grilled salmon served with seasoned pink eye
potato wedges + steamed broccolini (GF)

FETTUCCINI ALFREDO 12

Fettuccine pasta tossed with butter, parmesan cheese + chicken

CAPE GRIM PORTERHOUSE STEAK 12

With an apple + red cabbage coleslaw + beer battered chips,
a choice of gravy or mushroom sauce (GF)

CRISPY CHICKEN NUGGETS 12

Served with beer battered chips + a choice of tomato or bbq sauce

CHILDREN'S DESSERTS

VANILLA OR CHOCOLATE ICE CREAM 6

Served with a choice of toppings + sprinkles

CHOCOLATE MUD CAKE 6

Served with vanilla ice cream

PANCAKE STACK 6

Served as two, three or four-pancake stack with traditional
maple syrup, berries + vanilla ice cream

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Please advise your waitperson of any allergies you may have or any special dietary requirements

WINTER 2021 MENU

MAIN COURSE



- MISO-SOY SEARED ATLANTIC SALMON** 32
Nestled upon char grilled marinated eggplant + bell peppers, seasoned hand cut pink eye potato wedges with wasabi citrus enhanced mayonnaise
- CAPE GRIM PORTERHOUSE STEAK** 34
Char grilled to your liking, accompanied with honey brown garlic butter roasted mushrooms, a rich creamy thyme + garlic enhanced potato galette with a rich cab sav + fig jus
- SPAGHETTI ALLA PUTTANESCA** 24
A flavourful spicy sauce of tomatoes, olives + capers encompassed by Nichols poached chicken + crispy bacon on al dente spaghetti
- PANKO CRUMBED CHICKEN PARMIGIANA** 26
Freshly crumbed Nichols chicken breast topped with Napoli sauce, caramelised onions, fresh basil leaves + feta, served with a garden salad + beer battered chips
- SLOW BRAISED PORK RIBS** 27
With a spicy Italian sauce served with roasted sweet potato mash + apple and red cabbage coleslaw with a Russian dressing
- WILD CLOVER LAMB SHANKS** 28
Tasmanian lamb shanks, braised in red wine + stock vegetables served on rich creamy mashed potato with steamed asparagus (GF)
- GRILLED CHICKEN BREAST** 27
Served on a potato rosti bacon + herbs with steamed broccolini and rich red wine enhanced mushroom sauce (GF)
- CRUMBED LAMB CUTLETS** 39
Four superbly tender Tasmanian lamb cutlets served with a rich creamy thyme + garlic enhanced potato galette accompanied by a pan seared garlic butter zucchini with a rich peppercorn jus

DESSERTS

CHOCOLATE MIDNIGHT CAKE (CHEF'S RECOMMENDATION) 14

With salted toffee shards, whipped chantilly cream laced with fresh berries + dusted sugar

DECADENT ORANGE CAKE 14

With mascarpone, dark chocolate leaves, grand marnier + cardamom macerated orange segments

STICKY DATE PUDDING 14

Served with decadent butter scotch sauce + vanilla ice cream

RHUBARB APPLE + OAT CRUMB CAKE WITH GINGER 14

Served with warm crème Anglaise + whipped chantilly cream, topped with vanilla fairy floss

BOURBON PECAN TART 14

Served in a sweet shortcrust shell, with double cream + fresh berries

HOT BEVERAGES

TEA - POT FOR ONE 4.5

English breakfast, earl grey, peppermint, lemon, green and chamomile

COFFEE 4

Cappuccino, café latte, flat white, long black, macchiato

HOT CHOCOLATE 4

Served with fluffy marshmallows

MOCHA 4.5

1/3 espresso, 1/3 hot chocolate + 1/3 frothy milk + foam

BABY CINNO 2

Warm milk with cocoa powder dusted over the top

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WINTER 2021 MENU

AFFOGATO BAR



ITALIAN HAZELNUT AFFOGATO 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of Frangelico liqueur, garnished with shaved chocolate
+ toasted almonds

JAMAICAN 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of Tia Maria liqueur, garnished with shaved chocolate
+ toasted almonds

IRISH 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of Baileys Irish cream garnished with shaved chocolate
+ toasted almonds

FRENCH 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of Cointreau, garnished with shaved chocolate
+ toasted almonds

CARIBBEAN 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of malibu, garnished with shaved chocolate
+ toasted almonds

MEXICAN 14
Tasmanian vanilla bean ice-cream, 30 ml shot of espresso,
30ml shot of kahlua garnished with shaved chocolate
+ toasted almonds

PARMIGIANA SPECIALS

WEDNESDAY NIGHTS

CHICKEN SCHNITZEL

22

Crumbed chicken breast with your choice of sauce: mushroom, peppercorn, gravy or garlic butter + lemon wedge
served with beer battered chips + garden salad

TRADITIONAL PARMIGIANA

22

Napoli sauce, ham and mozzarella cheese
served with beer battered chips + garden salad

HAWAIIAN PARMIGIANA

22

Napoli sauce, ham, pineapple and mozzarella cheese
served with beer battered chips + garden salad

MEXICANA PARMIGIANA

22

Napoli sauce, onions, jalapeno, olives, capsicums and mozzarella cheese
served with beer battered chips + garden salad

FLORENTINE PARMIGIANA

22

Napoli sauce, spinach and feta cheese topped with mozzarella cheese
served with beer battered chips + garden salad