

# Menu



BEACHES OCEANVIEW

E A T E R Y

## STARTERS

<b>Classic Garlic Bread (v)</b>	\$12
<b>Cheesy Garlic Bread (v)</b>	\$14
<b>Satay Chicken Skewers</b> Peanut Marinated Chicken Tenderloin, w/ Asian Style Slaw, Dark Soy & Chill Dressing (GF)	\$16
<b>Panko Crumbed Calamari</b> Australian Squid served w/ Lemon & Tartare	\$16
<b>Pan Fried Scallops</b> Tasmanian Scallops, Pan Fried - Seasonal Variations - Please see our Friendly Staff for Today's Options	\$22
<b>East Coast Seafood Chowder</b>	
<b>Entrée -</b>	\$23
<b>Main -</b>	\$36
Ethically Sourced Seafood & Seasonal Veggies in a Creamy Garlic Sauce	
<b>Coriander Crispy Chicken</b>	\$18
Marinated Chicken in a Crispy Velvet Batter w/ Siracha Mayo	

**IMPORTANT INFORMATION:** All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however make no guarantees.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an ordering

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## BURGERS & STEAKS

### **SBR Classic Cheese Burger**

\$24

House Made Pyengana  
Beef Patty, Crispy Bacon  
Caramelized Onion, Pickles  
& Cheese

### **SBR Grilled Chicken Burger**

\$25

Grilled Chicken,  
Bacon, Caramelized  
Onion, Crisp Lettuce,  
Tomato & Cheese

### **SBR Steak Sandwich**

\$26

Tassie Scotch,  
Caramelized Onion,  
Bacon, Egg Crisp Lettuce,  
Tomato & Cheese

*ALL SERVED WITH SEASONED FRIES AND TOMATO SAUCE*

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### **Tasmanian Scotch Fillet Steak**

\$40

Served w/ Seasoned Fries, Garden Salad & Your Choice of Gravy

### **Steak of the Day - Please See Specials Board**

\$40

Served w/ Seasonal Veggies, Creamy Mash & Your Choice of Gravy

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## S I D E S

### **Fries & Garlic Aioli**

\$8

### **Loaded Fries**

\$12

Fries Topped w/ Bacon, Cheese & House  
Made BBQ Sauce (Ghost Chilli Optional)

### **Seasonal Veggies**

\$10

### **Garden Salad**

\$10

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<b>Tasmanian Lamb Shank</b>	<b>\$30</b>
Served in a Red Wine & Rosemary Sauce w/ Creamy Mash & Sautéed Vegetables	
<b>Tassie Free Range Chicken Schnitzel</b>	<b>\$27</b>
Served w/ Chips, Salad & your Choice of Gravy	
<b>Traditional Chicken Parmigiana</b>	<b>\$29</b>
Traditional Chicken Parmigiana, Topped with Ham, Cheese and Tomato Napoli, Served w/ Chips & Salad	
<b>Spicy Parmigiana</b>	<b>\$31</b>
Traditional Chicken Parmigiana, Topped with Pepperoni, Cheese & Hot & Spicy Tomato Napoli, Served w/ Chips & Salad	
<b>Crumbed Tasmanian Scallops</b>	<b>\$32</b>
Tasmanian Scallops, Served w/ Chips & Garden Salad	
<b>Salt &amp; Pepper Calamari</b>	<b>\$28</b>
Served w/ Seasoned Fries, House Garden Salad, Lemon & House Made Tartare Sauce	
<b>Battered or Crumbed Locally Caught White Fish - See Specials Board</b>	<b>\$29</b>
Served w/ Seasoned Fries, House Garden Salad, Lemon & House Made Tartare Sauce	
<b>Local Caught Market Fish -See Specials Board</b>	<b>\$35</b>
Served w/ Baby Potatoes, Sautéed Veggies & Burnt Butter & Herb Sauce	
<b>Roast of the Day -See Specials Board</b>	<b>\$28</b>
Served w/ Roasted Vegetables, Baby Green Peas & House Made Gravy	
<b>White Wine Risotto(GF &amp; V on Request)</b>	<b>\$32</b>
w/ mushroom Ragu, Balsamic Glaze & Parmesan Cheese	

## **D E S S E R T S**

### **Vanilla Bean Panna Cotta**

With a Passionfruit Jelly & Pistachio Praline (GF)

### **Belgian Chocolate Brownie**

With Creamy Vanilla Bean Ice-Cream (GF)

### **Forrest Berry Terrine**

With Coconut Coulis & Lemon Sorbet (GF,V)

### **Sorbet Trio**

A Trio of Delicious & Refreshing Sorbet's (GF,V)

*All Desserts are \$15.00*