

Beach Bar Menu



Dips

- White bean, olives, lemon (plant based) \$12
- Red beet hummus, hemp seed (plant based) \$13
- Aubergine and pomegranate (plant based) \$14
- Guacamole (plant based) \$14
- Choice of: taro root crisps, crudite \$5 or flatbread \$3

Snacks

- Jamaican beef patties by King Patty's \$12
- TFC chicken or cauliflower (plant based) hot sauce \$15/\$14
- Salmon tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$18
- Crab cake, mango & mixed greens, tartar sauce \$20

Salads and raw

- add burrata or chicken or salmon or shrimp \$10
- Mango and kale, radish, chickpeas, cucumber, sunflower seeds, mango vinaigrette (plant based) \$20
- Salpicon shrimp, scallops, octopus \$22
- Chopped Salad, chicken, cheddar, bacon, cucumber, tomato, egg, baby gem, avocado \$22
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$ 23

Grill and mains

- Dirty burger, cheddar, mustard, lettuce, iceberg, tomato, pickle, fries \$20
- Dirty vegan burger mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$22
- Club chicken wrap, lettuce, tomato, egg, mayonnaise, fries \$19
- Fish taco, spicy chipotle aioli, coleslaw, cilantro, guacamole, tortilla chips \$24

Wood fired pizza

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$24
- Plant based sausage, artichoke, arugula (plant based) \$24
- Spicy salami, tomato, mozzarella, mushroom \$26
- Black truffle, goat cheese, zucchini blossom \$45

Dessert and bowls

- Chocolate pot, coconut cream (plant based) \$10
- Sliced watermelon (plant based) \$10
- Key lime, graham cracker, key lime custard, meringue \$10
- Tres leches \$10
- Acai or matcha bowl, granola, banana, goji berries, coconut (plant based) \$14

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consumption of carpaccio, tartare, raw or undercooked seafood, shellfish, poultry, meat or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.

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Non alcoholic

Coconut, fresh whole \$14

Clarified Pina Colada, pineapple juice, coconut milk, orange blossom, honey, angostura bitters \$9

Pentire & Tonic, Pentire Adrift, tonic water, rosemary \$8

Trip CBD 250ml lightly sparkling

Lemon & Basil \$8

Elderflower & Mint \$8

Peach & Ginger \$8

Cocktails

Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$17/\$72

Eastern Standard, Grey Goose or Bombay Sapphire, cucumber, mint, lime \$17/\$72

Soho Mule, 42 below, ginger, lime, East Imperial soda \$17/\$72

Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$17/\$72

Luna Dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon juice, yuzu marmala \$17/\$72

House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$17/\$72

Frozen

Frozen Paloma, Cazadores Reposado, Kelvin organic grapefruit mix *add Aperol float \$5 \$17/\$72

Pina Colada, Bacardi superior & Bacardi 8, Kelvin organic piña colada mix *add Bacardi 8 float \$8 \$17/\$72

Wine

Sparkling

Prosecco, Tasi, It. Nv (biodynamic) \$15/\$60

Moet & Chandon Brut, Fr. Nv \$25/\$105

Veuve Cliquot Brut, Fr. Nv \$30/\$125

Rose

Maison Vincent Carignan, Languedoc, Fr '19 \$13/\$52

Lady A, Provence Igp '19 (organic) \$16/\$64

Lady K Coteaux D' Aix en Provence, Fr. '20 \$20/\$80

White

Maison Vincent Vermentino, Languedoc, Fr. '19 \$13/\$52

Sauvignon Blanc, Scarbolo, Friuli, It. '18 \$17/\$66

Sancerre, Domaine Raimbault, Fr.'18 (organic) \$21/\$82

Chilled Red

Maison Vincent Grenache, Languedoc, Fr '19 \$13/\$52

Amass seltzer

Faerie Fizz 5% jasmine, cardamom, raspberry \$12/\$55

Sun Sign 5% mandarin, vanilla, oak \$12/\$55

Beer

Peroni Nastro Azzurro 5.1% Mango Ipa 6.2 % \$8/\$35

Sunshine City Ipa 6.8 % \$8/\$35