



DOYLES ON THE BEACH RESTAURANT

A LA CARTE MENU AVAILABLE:

LUNCH DAILY 11:45AM – 3PM

DINNER MON – SAT 5.30PM – 9PM

SUN - 5:30PM – 8.30PM

(Table service is available in the A La Carte Restaurant)

A 10% weekend & public holiday surcharge applies.

Please advise us of any dietary, requirements prior to ordering.

SMALL PLATES

Marinated mixed olives GF \$15.3

Southern Blue Fin Tuna tartare, w/whipped truffle
Ricotta, eschalot and EVOO. D (A) \$35.1

Japanese Scallops Mornay. GF, D (I) \$28.5

Oyster Plate (A) \$35.1
1 Kilpatrick, 1 mornay, 1 fried w/wasabi
mayo, 1 natural w/ virgin bloody Mary shot. (*-bacon)

SHARE PLATES/ENTREES

Garlic prawns, chilli & lemon. GF (A) \$33.9

BBQ Green King Prawns \$42.9
Split and grilled with garlic butter sauce. GF, D (A)

Salt & pepper calamari w/garlic aioli. (A) \$33.9

Jumbo prawns, deep fried in beer batter, stuffed \$35.1
w/bacon, spinach, egg & pine nuts w/curry mayo. N, * (A)

Entree Platter \$134.2
Prawn cutlets, Japanese scallops mornay, southern
coated calamari tentacles, natural oysters, smoked
salmon pate with toasted ciabatta & EVOO. (M)

Burrata, Heirloom tomatoes, Basil Pesto \$35.1
& EVOO. GF, D

Grilled Octopus with Padron peppers, smoked \$46.1
eggplant, chermoula & lime. (GF, contains sesame) (A)

Prawn Salad – peeled prawns, Spanish onion, \$35.1
cucumber, cherry tomatoes & coriander tossed in fermented
chilli dressing w/ butter lettuce. GF (A)

OYSTERS

Sydney Rock oysters from Clyde River Batemans Bay (A)
3 Natural GF \$24.1
3 Mornay GF \$26.3
3 Kilpatrick * (bacon) \$26.3

SIDES

Garden salad w/vinaigrette dressing. GF \$17.5
Truffle mash. GF \$20.8
Roasted green beans w/ garlic, lemon, pine nuts,
EVOO & parmesan. N GF D \$20.8
Garlic bread. D \$9.8
Grilled Pita & Dips \$20.8
Feta & Garlic, Taramasalata & Hommus. D

FISH & CHIPS

Market fresh fish fillets deep fried in beer batter w/Alice Doyle's
chilli plum sauce. W/chips & garden leaf salad.

BARRAMUNDI (A) \$61.5

SNAPPER (A) \$63.7

FLATHEAD (A) \$63.7

WHITING (A) \$63.7

Vegan plant-based fish, deep fried \$48.3
in beer batter w/chips & garden salad.

MAINS

Salmon - grilled medium rare and served with \$65.9
crispy salmon skin, a pinenut & sultana saffron
rice, green beans & an aromatic spiced sauce. GF, D, N (A)

XO Barramundi fillet – grilled and served with \$65.9
Brussel sprouts, Wombok, carrots
& XO sauce. D (A)

Tasmanian mussels with white wine, garlic, \$54.9
onions, chilli, lemon, cream, butter & a slice
of garlic bread. D, A, (A)

Prawn & Crab pasta w/garlic, chilli, butter, \$63.7
white wine, olive oil & fresh herbs. D, A (A)

Pasta Alla Norma - Tomatoes, eggplant, \$49.4
olives, basil & salted ricotta. D
(Replace ricotta for burrata - extra \$10)

Steak - Grass Fed Rib Eye 400g on the bone w/ \$75.8
potato gratin, roast cherry tomatoes & Café De
Paris butter. D (A)
(Upgrade to Surf & Turf by adding 3 grilled prawn
cutlets for an extra \$8)

LIVE SEAFOOD (A)

Live Lobsters grilled w/lemon butter GF or garlic butter GF,
or w/mornay sauce. W/choice of side.

Small \$218.9

Medium \$262.9

Large \$328.9

Extra-large \$427.9

SHARED MAINS

Seafood paella (Socarrat style) w/fresh \$134.2
prawns, mussels, New Zealand clams, tomato, saffron, peas &
chopped parsley. GF,D (M)

Hot & cold Platter - Oysters, fresh king \$240.9
prawns, in-house smoked salmon fillet, crab or bugs,
steamed mussels, beer battered fillets of fish, salt & pepper
calamari, stuffed jumbo prawns and Japanese scallops mornay.
W/chips. * N D (M)

SEAFOOD ORIGIN LEGEND = (A) Australian or Harvested in Australia (I) Imported or
Harvested Outside of Australia (M) Mixed Containing Seafood Harvested in Australia
and outside of Australia.

NO CHANGES TO OUR MENU

**GF = GLUTEN FREE, N = CONTAINS NUTS, * PORK PRODUCT, D = DAIRY
A = ALCOHOL**