

DOYLES ON THE BEACH RESTAURANT

**A LA CARTE – MENU AVAILABLE:
LUNCH DAILY 11:45AM – 3PM
DINNER MON – SAT 5:30PM – 9PM
DINNER SUN 5:30PM – 8:30PM**

A 10% weekend & public holiday surcharge applies.
All credit card Payments incur a 1.1% processing fee.

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

SMALL PLATES

Marinated mixed olives GF \$10.9

Yellowfin Tuna carpaccio, sesame and lime aioli, eschalot, capers & red vein sorrel. GF \$31.0

Baked Tasmanian scallops with roasted tomato & Nduja butter and basil. * GF \$22.0

Oyster Plate \$27.9
1 Kilpatrick, 1 mornay, 1 fried w/wasabi mayo, 1 natural w/ virgin bloody Mary shot. (*-bacon)

Artisan sourdough cob w/ olive oil, balsamic vinegar & Pepe Saya butter. \$11.9

SHARE PLATES/ENTREES

Garlic prawns, chilli, tarragon & lemon. GF \$27.9

Moreton bay bugs served with chimichurri sauce. GF \$39.0

Salt & pepper calamari w/garlic aioli. \$26.9

Jumbo prawns, deep fried in beer batter, stuffed w/bacon, spinach, egg & pine nuts w/curry mayo. N, * \$27.9

Entree Platter grilled whole prawns, baked scallops w/ roasted tomato & nduja butter and basil, lightly fried calamari tentacles, natural oysters & Smoked salmon.* \$109.0

Burrata, w/grilled zucchini, preserved lemon, pine nuts & zucchini flowers.GF, N \$26.9

Grilled Octopus with Padron peppers, smoked eggplant, chermoula & lime. (GF, contains sesame) \$36.0

OYSTERS

Sydney Rock oysters from Clyde River Batemans Bay

3 Natural GF \$19.5

3 Mornay GF \$20.9

3 Kilpatrick * (bacon) \$20.9

SIDES

Garden salad w/vinaigrette dressing. GF \$13.9

Kipfler potatoes, honey mustard & chives. GF \$16.9

Grilled asparagus, taramasalata, bottarga & lemon. \$16.9

Chips & aioli \$10.9

Roasted Pumpkin, freekeh & \$16.5

pomegranate salad w/ a plum vinaigrette.

Garlic bread. \$6.9

FISH & CHIPS

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

BARRAMUNDI \$50.9

SNAPPER \$52.9

FLATHEAD \$52.9

WHITING \$52.9

JOHN DORY \$53.9

Vegan plant-based fish, deep fried in beer batter w/chips & garden salad. \$39.9

MAINS

Tasmanian salmon - grilled medium rare w/honey roasted heirloom carrots, spiced labneh & dukkah. N, GF \$54.9

Barramundi fillet - grilled w/ pippies, pencil leeks, Salsa Rossa & lemon. D, GF \$54.9

Tasmanian mussels with creamy Saffron sauce, leek, cherry tomatoes, fresh basil & a slice of garlic bread. \$41.9

Pipi linguini, cherry tomatoes, fennel, chilli, garlic & parsley. D \$51.9

Pasta Alla Norma - Tomatoes, eggplant, olives, basil & salted ricotta. D \$39.5
(Replace ricotta for burrata - extra \$10)

Whole baked Lemon Sole - w/ fresh mango salsa & lemon. \$54.9

350g Sirloin, grilled mushroom, roasted cherry tomatoes, onion rings, Café de Paris butter & Fries. \$58.9

LIVE SEAFOOD

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

Small \$189.0

Medium \$229.0

Large \$289.0

Extra-large \$369.0

SHARED MAINS

Seafood paella (Socarrat style) w/fresh prawns, mussels, pipis, tomato, saffron, peas & chopped parsley. GF \$108.0

Hot & cold Platter - Oysters, fresh king prawns, in-house smoked salmon \$195.0

fillet, crab, steamed mussels, beer battered fillets of fish, salt & pepper calamari, stuffed jumbo prawns, grilled scallops w/mornay, baked scallops w/ roasted tomato & Nduja butter and basil. W/chips. * N

NO CHANGES TO OUR MENU

GF = GLUTEN FREE, N = CONTAINS NUTS, * PORK PRODUCT

