

BRUNCH MENU

Foreshore Restaurant + Cafe

Available 7am - 2:30 pm

Grilled Ham, Cheese + Tomato (gfo)

served on artisan bread 12

Classic BLT (gfo)

bacon, lettuce, tomato + aioli toastie 12

Home made Granola (vegan option)

toasted granola, fresh fruit, vanilla bean yoghurt 14

Acai Bowl (vegan)

frosty blend of acai berry, coconut water, seasonal fruits + house granola 17

Breakie Roll

with grilled bacon, fried egg, tasty cheddar cheese, lettuce + house beetroot relish 14

Eggs Brekkie

Poached, fried or scrambled, served with toast 12

add grilled tomato 3 add mushroom 4

add sweet potato + corn fritter 4.5

add house beans 4.5 add smokey bacon 4.5

add spicy chorizo 6 add ocean trout 6

add avocado 4.5

Foreshore Benedict

poached eggs, sweet potato puree + hollandaise sauce on toasted bread

with mushroom + roast vege 19

with smokey bacon 19

with cold smoked ocean trout 24

Avocado Smash (veg, gfo, vegan option)

chunky avocado, crumbled danish feta and cherry tomatoes on toasted artisan bread 16

Add a poached egg 2

Hippie Bowl (vegan, gfo)

beetroot hummus, roasted pumpkin, grilled zucchini, house beans, baby spinach, mushrooms and cherry tomatoes topped with chef's dukkah on toasted artisan bread 16

add a poached egg 2

Full Breakfast (gfo)

poached eggs (2), bacon, spicy chorizo, grilled mushrooms, fried tomato + house beans on toasted artisan bread 22

Sweet Potato + Corn Fritter (vegan, gf)

house chutney, beetroot hummus, avocado, baby spinach, cherry tomato, chef's dukkah + balsamic glaze 18

Dutch Pancake

chocolate sauce, berries + whipped cream 16
vanilla ice cream 3

Smoked Ocean Trout Salad (gf)

roasted pumpkin, cherry tomato, coral lettuce, bean mix, red radish, pepitas, danish feta with a lemon citrus dressing 24

Charred Chicken Salad (gf)

baby spinach, macadamia nuts, danish feta, roasted pumpkin and shredded beetroot 18

Beef Salad (gf)

charred scotch fillet, green coral, herb slaw, cherry tomatoes, crispy vermicelli, cucumber, crushed peanuts with mild chilli lime dressing 22

Hippie Burger (vo, gfo)

sweet potato + corn patty, avocado, tomato, red onion, lettuce, beetroot hummus + siracha served with chips 18

Crispy Chicken Burger

cheddar cheese, red onion, lettuce, tomato, house chilli salsa, served with chips 19

Steak Sandwich (gfo)

cheddar cheese, lettuce, tomato, bush chutney, served with fries 22

add bacon+ egg 4

Foreshore Burger (gfo)

wagyu beef patty, cheddar cheese, bacon, fried egg, onion, lettuce, tomato + beetroot relish served with chips 22

Local Fish (gfo)

with house salad + fries

served grilled with lemon butter or

served battered with house aioli 26

Half Shell Scallops (Australian) (gf)

in garlic butter 18

add chips 5 add house salad 5

FOR THE CHILDREN

Mini Brekkie

fried egg, bacon rasher and toast 12

Fish and Chips 12

Mini Cheese Burger

house beef patty + tomato sauce 12

Kids Dutch Pancake

served with vanilla ice cream and chocolate sauce 12

LIGHT MEALS

available after 2:30pm

Rosemary + Sweet Potato Flat Bread 8

House Marinated Olives 7

Bowl of Fries (gf)

with tomato sauce 10

Fried Brie

crumbed and lightly fried with cranberry chilli jam and crostini 14

Bruschetta (vegan option)

garlic basil pesto, cherry tomatoes, beetroot hummus, danish feta 16

Chilli Maple Chicken Wings 16

add chips 5

Half Shell Scallops (Australian) (gf)

served in garlic butter 18

add chips 5 add salad 5

Coconut Crumbed Prawns (Australian)

house crumbed with mango chilli salsa + peri aioli 20

Grazing Plate (gfo)

marinated olives, pickled onion, triple smoked cheddar, chargrilled quince, beetroot hummus, toasted artisan bread 18

add brie 5 add danish feta 4 add ocean trout 6

add spicy chorizo 6

Roasted Pumpkin + Macadamia Salad (gf)

shredded beetroot, baby spinach, danish feta and balsamic glaze 16

add chargrilled Chicken 6

Hippie Burger (vegan option)

sweet potato + corn patty, avocado, tomato, red onion, lettuce, beetroot hummus, siracha on a soft milk bun served with chips 18

Crispy Chicken Burger (gfo)

cheddar cheese, red onion, lettuce, tomato, house chilli salsa served with chips 19

Foreshore Burger (gfo)

wagyu beef patty, cheddar cheese, bacon, fried egg, onion, lettuce, tomato + beetroot, served with chips 22

Steak Sandwich (gfo)

cheddar cheese, lettuce, tomato and bush chutney served with fries 22

add bacon + egg 4

DINNER PLATES

Available after 5pm

Seafood Salad (Australian)(gf)

Australian sautéed prawns, whole baby squid, olives, cherry tomatoes, danish feta, red radish, red onion, coral lettuce, lemon citrus dressing 28

Local Fish (gfo)

with house salad and fries

served grilled with lemon butter or

served battered with house aioli 26

Crispy Skinned Local Barramundi (gf)

spring truffle pea puree, sautéed mushrooms + baby potato 32

Seafood Plate (Australian)

battered fish, coconut crumbed prawns, half shell scallops, whole baby squid with house salad, aioli and chips 36

Lemon Myrtle Chicken (bone in)(gf)

truffle mash potato, broccolini + bush chutney 28

Stuffed Pork Striploin (gf)

stuffed with caramelised leek, red onion + spinach topped with garlic cream served with potato mash and broccolini 29

Lamb Chops (gf)

with chips, salad and house turmeric garlic yoghurt 30

Slow Braised Beef Ribs (gf)

in a rich BBQ sauce, chips and garden salad 36

Herb Crusted Lamb Rack

butternut squash puree, sauteed mushroom, baby spinach, zucchini + cherry tomato with garlic cream 38

Scotch Fillet 300g (gf)

baby potato, sautéed mushroom, broccolini + red onion in a red wine jus 42

KIDDIES

Fish and Fries

battered fish with fries + tomato sauce 12

Maple Chicken wings

served with chips 12

Mini Cheese Burger

with house made patty and tomato sauce 12

DESSERTS

House Brownie

warm chocolate brownie, homemade berry coulie,
vanilla ice cream + whipped cream 15

Caramelised Fig + Sticky Date

vanilla ice cream + butterscotch sauce 15

The Polly Wolly

homemade chocolate cake topped with silky toasted
marshmallow whip, chocolate wafers + fresh berries
12

Chocolate Ganache Tart

fresh berries, caramel sauce, cream 12

COFFEE + TEA

Our espresso is locally roasted by D town Coffee
ensuring only the highest quality and freshest
beans in town

Espresso 4.0

Cartels Cold Brew

by the glass 4.5
300ml bottle 7.5

Coffee

cappuccino, flat white, latte, moka 4.5/5.5

Chai Latte 4.5/5.5

Hot chocolate

served with marshmallows 4.5/5.5

Babycino

served with a marshmallow 2.5

Affogato

Double espresso served over vanilla icecream 9

Extra's

vanilla, hazelnut, caramel, decaf .50
soya, almond, oat, lactose free \$1.00

Loose Leave Tea (pot for 1)

english breakfast, earl grey, green,
lemon + ginger, chai tea 5.0

Iced Latte/ Iced Long Black

Espresso poured over ice topped with either milk or
water 6.5

COOL DRINKS + SHAKES

Homemade Iced Tea 7

Iced Coffee

espresso, milk, coffee icecream, whipped cream 8.5

Iced Chocolate

house chocolate sauce, milk, vanilla ice cream,
whipped cream 8.5

Iced Moka

house chocolate sauce, espresso, milk, vanilla ice
cream, whipped cream 8.5

Iced Chai

homemade chai, vanilla ice cream, milk, ice,
cinnamon 8.5

Espresso Protein Shake

espresso, frozen banana, almond milk, protein
powder + honey 9.5

Fruit Smoothies

vanilla ice cream, honey, natural yoghurt with your
choice of banana, mango or mixed berry 8.5

Frappes

Berry Breeze - coconut H2O, banana, mixed berries
+ lemon sorbet 8.5

Tropical - house tropical juice, fresh mango, lemon
sorbet + ice 8.5

Acai - acai super berry, banana, coconut H2O 8.5

Coffee Frappe - blended ice, vanilla icecream, local
roasted espresso, honey + milk 8.50

Choc Frappe - blended ice, vanilla icecream, choc
sauce + milk 8.50

Juices of the Day

please see our black board for daily special 8.5

Freshly Squeezed Orange Juice

kids 5 reg 8

Foreshore Shakes

chocolate, strawberry, vanilla, caramel, lime,
butterscotch, boysenberry, choc mint
extra thick add \$1.00
kids 5 reg 8.5

SPARKLING

Grant Burge

Pinot Noir Chardonnay NV (200ml) 12

Forty Two Degrees South

Premier Curvee NV Tasmania 58

WHITES

Storm Bay Chardonnay (unwooded)

Tasmania

glass 9 bottle 50

Kindred Spirits Sauvignon Blanc

Organic (NZ)

glass 9 bottle 50

Dal Zotto Pinot Grigio

King Valley (VIC)

glass 9.5 bottle 52

Tomich Sauvignon Blanc

Adelaide Hills (SA)

glass 9.5 bottle 52

REDS

Rose of Virginia

Charles Melton Barossa (SA)

glass 9.5 bottle 52

Riposte by Tim Knappstein Pinot Noir

Adelaide Hills (SA)

glass 9 bottle 50

First Drop Mothers Milk Shiraz

Barossa Valley (SA)

glass 10 bottle 54

La Belle Mere GSM

Charles Melton Barossa (SA)

glass 9 bottle 50

SPIRITS + LIQUEURS

**Bundaberg Rum, Jack Daniels, Absolut
Vodka, Wild Turkey, Canadian Club,
Captain Morgan, Bombay Sapphire Gin,
Chivas Regal, Bacardi, Amaretto, Kahlua,
Frangelico,**

Mixers

soda + lime, tonic water, cranberry, lemonade, coke,
blood orange, ginger ale

BEERS + CIDERS

Cascade Premium Light 8

Peroni Legara 8

Great Northern Super Crisp 8.0

Asahi Super Dry 8.5

Corona 8.5

James Squire 150 lashes 9

Matso's Gingerbeer 9

The Hills Apple Cider 9

FORESHORE COCKTAILS

Pimms + Lemonade

with mint sprigs and sliced strawberries 14

Aperol Spritzer

Aperol, prosecco, orange segments and soda water
16

Mojito

original recipe of bacardi, crushed lime, mint + sugar
and topped with soda 16

Espresso Martini

Absolute vodka, kahlua, licor 43 and our locally
roasted espresso 16

Flat White Martini

Baileys original irish cream, vodka and our locally
roasted espresso 16

Mango Daiquiri

local mango cheek, bacardi, mango liqueur, lime
blended with ice 16

Foreshore Passion

absolute vodka, fresh passionfruit, lime, mint, honey
and topped with soda 16

Negroni

equal mix of dry gin, campari + vermouth with a hint
of orange 16

The Foreshore holds a restaurant licence wherein all
alcohol must be consumed with the purchase of
food and within our licensed area.