



The Beach Hotel Whyalla

TO START

Salt & Pepper Squid (I) — \$20

Lightly seasoned squid with salad and tartare.

Coconut Prawns (I) — \$22

Crispy battered prawns with coconut chilli drizzle.

Bruschetta (V) — \$12

Sourdough with tomato, feta, onion, and basil.

Arancini Balls — \$15

Golden arancini with Napoli sauce. Choice of 4 Cheese (V) or Bolognese.

SIDES

Sweet Potato Fries (V) — \$12

Served with aioli.

Fries (V) — \$10

Served with tomato sauce.

Creamy Potato Mash (V) — \$10

Steamed Veggies (VG, GF) — \$12

Broccoli, carrots, and beans.

SAUCES

Peppercorn, Mushroom or Plain Gravy — \$5

Surf & Turf sauce (I) - \$10

MAIN SELECTION

Angus Beef Burger — \$22

Angus patty on potato brioche with caramelised onion, aioli, lettuce, tomato, dill pickle, cheddar, and chips. Add patty +\$4 (VGO) available

Seafood Linguini (I) — \$40

Prawns, scallops, and squid in creamy or tomato sauce, topped with aged parmesan.

Chicken or Beef Schnitzel — \$25

Crumbed chicken or beef with salad and chips. Make it a Parmesan +\$3

Catch of the Day (A) — \$34

Two pieces of grilled, crumbed, or battered fish with salad, chips, and tartare.

350g Grain-Fed Scotch Fillet — \$49

100-day grain-fed scotch fillet with creamy mash, salad, and red wine jus.

Black Board Specials – POA

Please ask staff members for specials

DESSERT SELECTION

Warm Chocolate Mud Cake — \$14

Served warm with ice cream.

Sticky Date Pudding — \$14

Served warm with ice cream.

Ice Cream — \$4 per scoop

Dietary Guide: V = Vegetarian | VG = Vegan | GF = Gluten Free

Seafood Origin Guide: A = Australia | I = Imported | M = Mixed

ALLERGY Notice: Please advise staff of any food allergies or intolerances before ordering. While every care is taken, our kitchen handles nuts, seafood, gluten, and dairy, and cross-contamination may occur.