



BEACH HOUSE

TO START

olives & sourdough vg, gfo	6 pp
serrano platt 60g gf,df	12
oysters, mignonette 6/12 gf,df	32 / 64

ENTRÉE

market fish crudo, plum, smoked chilli df, gf	26
swordfish carpaccio, candied olives, watermelon gf, df	26
prawn cocktail gf, df	27
grilled octopus, ajo blanco, fennel, spiced tomato oil df	27
beef & pork pulpetti, tomato sugo, basil, pecorino	24
rice salad, snow peas, green beans, rocket pesto vg, gf	22

MAIN COURSE

chicken maryland, lemon & herb, white bean salad gf	38
braised lamb, baharat spice, baba ghanoush, labneh gf, df	42
crumbed pork cutlet, green pepper & caper cream, silver beet gf	45
market fish, chamomile seaweed butter, carrot, grilled stone fruit salsa gf	48
crayfish linguine, bisque, parsley, chives	59
casarecce, courgette, ricotta, mint, gremolata v	34

SIDES

chippies, ilma sauce, rosemary salt v, gf, df	16
heirloom tomato, basil, burrata v, gf	28
coffee roasted beetroot, bread molasses, hazelnut, cacao v, df	18
garden greens, citrus vinaigrette vg	16

v - vegetarian vg - vegan gf - gluten free df - dairy free n - contains nuts
substitutions not available

Please note that a 1.5% merchant fee applies to all credit card payments. A 15% surcharge applies on public holidays
At ilma Beach House, we make every effort to accommodate allergies however, please note that our dishes will contain
traces of onion, garlic and citrus and these ingredients cannot be substituted.

