ALL DAY MENU

PLEASE QUOTE YOUR TABLE NUMBER AND ORDER AT THE BAR OR SCAN THE QR CODE TO ORDER AT YOUR TABLE

SOMETHING TO START OR SHARE

CHEESY GARLIC & HERB PIZZA (DFO) (GFO) (VOA) (V) **14.2**
with mozzarella and grana padano

DUO OF DIPS (DFO) (VOA) (GFO) (V) **17.9**
please see our specials on the TVs for today's dips
housemade served with dukkah and extra virgin olive oil
GF flatbread **+6**

CRUNCHY CHIPS (GFO) (V) Cup **6.9** Bowl **12.9**
served with tomato sauce

POTATO WEDGES (DFO) (V) Cup **9** Bowl **14.9**
served with sweet chilli and sour cream

ONION RINGS (V) **13.9**
served with chipotle mayo

FRIED DUMPLINGS (6) **14.9**
served with sweet chilli sauce
please see our special boards for today's fillings

ARANCINI (4) **17.9**
please see our specials on the TVs for today's fillings

SIZZLING PRAWNS (I) (GF) (6) **16.9** (12) **29.9**
with paprika, chilli and garlic butter
add rice **+3**

MARINATED FRIED TOFU (V) (GF) (DF) (6) **16.9**
garlic, ginger & chilli marinated tofu, dusted in westie style s&p flour with tomato chutney

MEATBALLS (GF) (6) **17.9**
housemade with beef, pork and ricotta with smokey tomato and capsicum sauce, topped with grana padano

ROAST VEGETABLE MEDLEY (GF) (VGO) (V) **14.9**
roasted seasonal vegetables

CHICKEN WINGS half kilo **16.5** kilo **27.9**
tossed in our own westie style hot smokey sauce

GRILLED PICKLED BABY OCTOPUS (I) (DF) **19.9**
housemade pickled octopus served with salad greens

PANKO CRUMBED HALOUMI (V) (3) **18.9**
served with chipotle mayo

FOCACCIAS & BURGERS

ALL SERVED WITH CHIPS (GF OPTION +4)

HALOUMI BURGER (V) **26.2**
crumbed haloumi, lettuce, tomato and chipotle mayo

SMOKED SALMON FOCACCIA (I) (DF) (GFO) **28.9**
lettuce, tomato, avocado, red onion and aioli

SOFT SHELL CRAB BURGER (I) **34.9**
coleslaw, lettuce and aioli

CHICKEN CLUBBIE FOCACCIA (DF) (GFO) **26.2**
chicken, bacon, avocado, lettuce, tomato and aioli

BIG BOATIE BURGER **26.2**
beef patty, egg, bacon, cheese, tomato, lettuce and pickle aioli
add extra patty **+5**

OPEN STEAK SANDWICH (GFO) **28.9**
steak, cheese, bacon, fried egg, tomato relish, lettuce and tomato

MAINS

SCHNITZEL chicken **26.9**
served with chips and salad beef **28.9**
add parmigiana **+4.5**
add any pizza topping for your schnitzel
vego pizza options **+5** | meat pizza options **+7**
seafood pizza options (I) **+8**

STEAK SPECIAL **POA**
please see our specials on the TVs for today's steak

VEGETABLE LASAGNE (V) **27.9**
layered pasta with eggplant, zucchini, capsicum and spinach with bechamel, napolitana sauce and grana padano served with garden salad

TURKISH ORANGE CHICKEN (GFO) **29.9**
served with hummus, sumac onion, grilled flatbread, pomegranate and molasses
GF flatbread **+6**

BUTTER CHICKEN (GFO) **28.9**
with rice, warm flatbread, papadum and fresh coriander
GF flatbread **+6**

OPEN BEEF YIROS (DFO) (GFO) **28.9**
greek salad, chips, chargrilled flatbread and garlic sauce
GF option **+6**

TACOS (3) **24.9**
served with coleslaw and chipotle mayo with your choice of (1) filling: fried tofu | haloumi | fish (I) | chicken | beef

PORK BELLY (GFO) **36.9**
with pumpkin and sage buttery mash, pickled vegetables and red wine jus

SEAFOOD

SEAFOOD TRIO (I) (DF) battered fish (I), s&p squid and crumbed prawns (3) with chips, salad and tartare sauce **34.9**

SEAFOOD CHOWDER (M) (GFO) prawns, mussels, fish and calamari served with grilled flatbread **39.9**
GF bread **+2** | GF flatbread **+6**

SEAFOOD LAKSA (M) (DF) **39.9**
prawns, mussels, fish and calamari with rice vermicelli noodles, asian vegetables, shallot, sesame seeds & peanuts

SALT & PEPPER SQUID (I) (DF) (GFO) **28.9**
westie style dusted squid, chips, salad and tartare sauce

CRUMBED PRAWNS (I) (DF) **28.9**
crumbed prawns, chips, salad and tartare sauce

CHARGRILLED TUNA (I) (DFO) (GFO) served medium **34.9**
rare with roast vegetables, pesto and garlic cream

FISH & CHIPS (A) (DF) (GFO) **27.9**
battered with chips, salad and tartare sauce | crumbed **+2**

EXTRAS

change to gluten free chips	**2**
add vegetables	**7**
gravy | mushroom | peppercorn | diane	**3.5**
tartare | hollandaise	**2.5**
aioli | tomato sauce | pickle aioli | chipotle mayo | bbq	**1.5**
garlic prawns in a white wine creamy sauce (I)	**8.9**

ALL SAUCES ARE GLUTEN FREE

SALADS

GREEK (DFO) (GF) (VOA) (V) **16.9**
mixed lettuce, tomatoes, cucumber, red capsicum, red onion, olives and feta tossed in a balsamic dressing

VEGETABLE & QUINOA (GF) (VOA) (V) **23.9**
warm roast vegetables with quinoa, feta, spinach, balsamic reduction and dukkah

BUDDHA BOWL (VOA) (V) (GF) (DF) **24.9**
salad greens, rice noodles, pickled vegetables, roasted capsicum, crispy spiced chickpeas, smashed avocado, topped with soft fried egg, peanut sesame topping and pomegranate dressing

ADD ONS:
fried tofu | haloumi | chicken | prawns (I) | s&p squid (I) | soft shell crab (I) **+9.9**

PIZZA (12")

(GF) +6 HALF/HALF +6 (VG) VEGAN CHEESE +3

MARGHERITA (V) napoli sauce, herbs, diced tomatoes and mozzarella **topped with basil pesto** **25.9**

MUSHROOM (V) napoli sauce, herbs, onion, spinach, capsicum, mushroom, mozzarella and topped with truffle oil **26.9**

VEGGIE PATCH (V) pesto base, spinach, mozzarella, mushroom, tomato, haloumi and jalapenos **26.9**

TANDOORI CHICKEN (GFO) tandoori sauce, marinated chicken, capsicum, spinach, onion and mozzarella topped with garlic cream **27.9**

HAWAIIAN napoli sauce, smoked bacon, pineapple and mozzarella **26.9**

PEPPERONI napoli sauce, herbs, pepperoni and mozzarella **26.9**

3 PIGS & A BIRD BBQ sauce, smoked bacon, chorizo, chicken, salami and mozzarella **29.9**

SEAFOOD CHORIZO (M) napoli sauce, herbs, prawns, calamari, chorizo, tomato and mozzarella **29.9**

PASTA

(GF) PASTA +2 ALL SAUCES ARE GLUTEN FREE

PESTO PENNE (VOA) (DFO) **27.9**
mushroom, tomato, capsicum and spinach cooked in a chilli and garlic butter finished with pesto and pinenuts

CARBONARA PENNE **27.9**
garlic butter, bacon, mushroom and white wine creamy sauce

CREAMY CHICKEN RISOTTO (GF) (DFO) **31.9**
chicken, mushroom and spinach risotto cooked in a white wine cream sauce finished with pinenuts

PRAWN & CHORIZO PENNE (I) (DFO) **31.9**
prawn, chorizo, fresh tomatoes, garlic, chilli in a rosé sauce

SEAFOOD MARINARA SPAGHETTI (M) (DFO) **31.9**
fish, prawns, mussels, squid, fresh tomatoes, chilli garlic butter and white wine

MEATBALL SPAGHETTI **27.9**
housemade beef, pork and ricotta meatballs in a spanish paprika sauce topped with grana padano

HARISSA LAMB RAGU PAPPARDELLE (DFO) **31.9**
slow braised lamb marinated in housemade harissa paste with spinach and egg pappardelle

vego add on **+4** | seafood add on **+8** | meat add on **+5.9**

NIPPERS

CHICKEN NUGGETS (GFO) **12.9**
with chips and tomato sauce

BATTERED FISH (I) (GFO) **13.9**
with chips and tomato sauce

BUTTER & CHEESE PASTA (GFO) (V) **12.9**
gluten free pasta **+2**

NAPOLITANA PENNE (DFO) (GFO) (VOA) (V) **12.9**
gluten free pasta **+2**

CHEESEBURGER **12.9**
beef patty and cheese with chips and tomato sauce

HALF SCHNITZEL chicken **13.9**
with chips and tomato sauce beef **14.9**

DESSERT

CHOCOLATE BROWNIE (GF) **13.9**
with chocolate sauce and vanilla bean ice cream

ICE CREAM SUNDAE **6.9 / 9.9**
vanilla ice cream (2 or 3 scoops) with crushed nuts, wafer and topping of your choice

BERRY WAFFLE **13.9**
toasted waffle topped with mixed berry compote and vanilla bean ice cream

AFFOGATO **9.9**
double shot espresso coffee over a double scoop of vanilla ice cream
add a shot of liqueur Baileys, Frangelico, Kahlua **+10**

THURSDAYS ARE SCHNITZEL NIGHTS FROM 5PM

TAKE $5 OFF MAIN SCHNITZELS

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within these premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(V) – VEGETARIAN | **(VG)** – VEGAN | **(DF)** – DAIRY FREE | **(GF)** – GLUTEN FREE – DOESN'T CONTAIN GLUTEN BUT TRACES MAY BE PRESENT WITHIN THE KITCHEN
(VOA) -OR- **(GFO)** -OR- **(DFO)**– VEGAN, GLUTEN FREE OR DAIRY FREE OPTIONS AVAILABLE | **SEAFOOD: (A)** – AUSTRALIAN **(I)** – IMPORTED **(M)** – MIXED ORIGIN
PLEASE ADVISE STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS PUBLIC HOLIDAY SURCHARGE – 15% SURCHARGE ON ALL FOOD ON PUBLIC HOLIDAYS

DRINKS

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COFFEE

PICCOLO | LONG BLACK | FLAT WHITE **CAFÉ LATTE | CAPPUCCINO** **HOT CHOC | CHAI LATTE**	**5.1**	**6**
DIRTY CHAI | MOCHACCINO	**5.5**	**6.5**
MATCHA	**6.1**	**7**
MACCHIATO | SHORT BLACK		**3.7**
DBL ESPRESSO		**4.2**
BABYCINO		**1.8**
TEA english breakfast | earl grey | green chamomile | lemongrass and ginger | peppermint	**3.7**	**4.4**
MILKS lactose free | soy | almond | oat		**+1**

EXTRAS

decaf coffee | extra shot syrups: vanilla | strawberry | caramel | hazelnut	**+0.9**

SOMETHING COLD

ICED LATTE | LONG BLACK	**6.4**
ICED COFFEE | CHOCOLATE | MOCHA CHAI | DIRTY CHAI topped with ice cream	**8.1**
ICED MATCHA	**7.6**
MILKSHAKES chocolate | vanilla | caramel | strawberry | banana | lime	Kids **8** Adults **9.5**
THICKSHAKES chocolate | vanilla | caramel | strawberry | banana | lime	Kids **10** Adults **11.5**
ICE CREAM SPIDERS coke | lemonade | raspberry	**7**
JUICES orange | apple | tropical | tomato	**6.3**

FUNCTIONS

THINKING OF HAVING A FUNCTION, WE CAN HELP

CONTACT US AT FUNCTIONS@WESTBEACHSLSC.COM.AU

COCKTAILS

FROZEN TROPI-COOL DAIQUIRI mango liqueur, malibu, vodka, mango nectar, coconut	**22**
SPICY MARGARITA house infused jalapeno tequila, cointreau, agave, lime	**19**
VIOLET SOUR 23rd street violet gin, lemon, simple syrup, wonderfoam	**20**
MOSCOW MULE vodka, ginger beer, bitters, fresh lime	**19**
THE LIFE SAVER lychee, bacardi, malibu, pineapple, orange, cranberry	**20**
BERRY BLISS MOJITO berry bliss gin, mint, berries, lime, soda	**21**
ESPRESSO MARTINI vodka, frangelico, kahlua, fresh espresso	**21**
LONG ISLAND ICED TEA vodka, gin, bacardi, tequila, cointreau, lemon, orange, cola	**21**
BLOODY MARY vodka, club made bloody mix, lemon, celery salt rim	**16**

SPRITZERS

APEROL aperol, sparkling wine, soda, orange	**19**
AMBRA limoncello or orange liqueur, sparkling wine, soda, fruit	**19**
SUN-KISSED STRAWBERRY elderflower liqueur, strawberry, sparkling wine	**19**
SUMMER FLING rose, mixed berries, ginger ale	**19**
SPARKLING SANGRIA sparkling red wine, orange liqueur, citrus	**19**

GINS

78 DEGREES CLASSIC GIN	**10**
78 DEGREES SUNSET (PINK)	**12**
SEPPELTSFIELD SAVOURY ALLSORTS	**12**
SEPPELTSFIELD SHIRAZ	**12**
NEVER NEVER TRIPLE JUNIPER	**11**
NEVER NEVER SOUTHERN STRENGTH	**14**
GREEN ANT	**13**
KANGAROO ISLAND SPIRITS O GIN	**13**
COFFIN BAY HIGH TIDE	**14**
NEAT SUNSHINE CITRUS	**12**
NEAT BERRY BLISS	**12**
23RD STREET VIOLET	**12**

SPARKLING WINE

	150ml	250ml	BOTTLE
EMILY BY REDBANK BRUT CUVÉE king valley, vic	**9.8**		**39.9**
JANSZ PREMIUM CUVÉE tasmania	**13.8**		**65**
2024 WICKS ESTATE SPARKLING adelaide hills	**11.3**		**49.4**
LOUIS BOUILLOT PERLE DE VIGNE GRANDE RESERVE burgundy, fr	**16.5**		**71**
DUNES AND GREENE (PICCOLO) south australia			**12.8**
PARINGA SPARKLING SHIRAZ south australia	**13.1**	**18.1**	**53.4**

WHITE WINE

	150ml	250ml	BOTTLE
TWIN ISLANDS SAUVIGNON BLANC marlborough, nz	**9.9**	**14.9**	(1L) **44.2**
DANDELION SAUVIGNON BLANC adelaide hills	**12.2**	**17.2**	**50.4**
SHAW & SMITH SAUVIGNON BLANC adelaide hills	**15.2**	**21.2**	**68**
RIVERLIFE BY OXFORD LANDING WAKE MAKING MOSCATO south australia	**9.9**	**13.9**	**39.9**
BISCAY ROAD RIESLING barossa valley	**9.9**	**14.9**	**44.2**
JIM BARRY WATERVALE RIESLING clare valley	**11.2**	**17.2**	**48.3**
REILLYS RIESLING clare valley	**9.9**	**14.9**	**44.2**
WICKS ESTATE PINOT GRIS adelaide hills	**11.2**	**17.2**	**48.3**
DEVIATION ROAD PINOT GRIS adelaide hills	**12.2**	**17.2**	**50.4**
HEIRLOOM VINEYARDS CHARDONNAY adelaide hills	**11.2**	**16.2**	**48.2**
JIM BARRY ASSYRTIKO clare valley	**15**	**20**	**66**

ROSÉ

	150ml	250ml	BOTTLE
ROGERS & RUFUS ROSÉ barossa valley	**12.8**	**17.8**	**52**
DANDELION VINEYARDS FAIRYTALE OF THE BAROSSA ROSÉ barossa valley	**12.8**	**17.8**	**52**
WICKS ESTATE PINOT ROSÉ adelaide hills	**11.2**	**17.2**	**49.9**

RED WINE

	150ml	250ml	BOTTLE
PARINGA SHIRAZ south australia	**9.5**	**13.6**	**44.1**
3 RINGS SHIRAZ barossa valley	**9.9**	**14.9**	**44.2**
RUNNING WITH BULLS TEMPRANILLO barossa valley	**12.7**	**17.9**	**52.4**
JIM BARRY COVER DRIVE CABERNET SAUVIGNON south australia	**14.2**	**19.9**	**54.4**
WIRRA WIRRA CHURCH BLOCK CABERNET SAUVIGNON SHIRAZ MERLOT mclaren vale	**12.9**	**17.9**	**52.4**
BISCAY ROAD GSM barossa valley	**11.2**	**17.2**	**49.9**
WICKS ESTATE PINOT NOIR adelaide hills	**12.2**	**17.2**	**51**
DANDELION VINEYARDS TREASURE TROVE OF MCLAREN VALE GRENACHE mclaren vale	**14.2**	**18.2**	**54.4**
REILLYS SHIRAZ clare valley	**9.9**	**14.9**	**44.1**
LANGMEIL VALLEY FLOOR SHIRAZ barossa valley			**68**

NON-ALC

BUNDABERG GINGER BEER	**4.9**
LEMON, LIME & BITTERS	**5.9**
JUICES orange | apple | tropical | tomato	**6.3**
VIRGIN MARY savoury tomato juice with horseradish, tabasco, spices, lemon, celery salt rim	**9.9**
VIRGIN BERRY MOJITO mint, berries, lime, soda	**16**
BOTANICAL TONIC non-alcoholic gin, tonic, lime, cucumber	**9.9**
HEINEKEN 0.0 | PERONI 0.0	**8.6**

FOR NON ALCOHOLIC WINES PLEASE SEE OUR FRIENDLY STAFF - POA

OUR STORY

Eating or drinking here could save a life. All profits made go back into the West Beach Surf life Saving Club which helps create a safe environment on and off the beaches through patrols, training programs and education.

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