



## Classic Morning Fare

### Light Options

|                                                                                                                                                                                                                                 |         |
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| Beachcomber's Breakfast Bowl: House made breakfast pudding, toasted granola, yoghurt & seasonal fruits. (GF)                                                                                                                    | \$16.50 |
| Sandbar Breakfast Salad: Spiced sweet potato, quinoa, chickpeas, grilled lemon pepper haloumi, pickled red onion, micro herbs, chickpea crumb, tahini dressing, poached egg, avocado & pomegranate molasses. (GF, V, Vegan opt) | \$22.00 |
| Toasted Sourdough (2): Butter & spread of choice. (GF)                                                                                                                                                                          | \$7.00  |
| Fruit Toast (2): Butter & cinnamon sugar. (GF)                                                                                                                                                                                  | \$6.00  |
| Banana Bread (1): Toasted with butter.<br>(Upgrade to decadent (2) pieces with caramelised banana, salted caramel sauce & ice cream for \$16.00)                                                                                | \$7.50  |

### Favourites

|                                                                                                                                                        |         |
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| Pancakes (2): Jam & cream with seasonal berries OR Maple & ice cream with seasonal berries.<br>(Add Maple Bacon +\$5.00 or Caramelised Banana +\$2.00) | \$16.00 |
| The Seaside Classic: Eggs (2) poached or crispy fried with 2 rashers of bacon & tomato relish                                                          | \$19.00 |
| Haloumi Stack: Hummus, wilted spinach, mushroom, grilled tomato, haloumi, pomegranate molasses, seeded chickpea crumb & poached egg. (V, GF)           | \$19.00 |
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# Classic Morning Fare

## Favourites

|                                                                                                                                   |         |
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| Coastal Comfort Savoury Mince: Slow-cooked beef mince on sourdough (2) topped with parmesan, pickled red onion, & fried egg. (GF) | \$16.50 |
| Beach Shack Beans: Chickpeas in a slow-cooked ham sauce with poached egg & shaved parmesan. (GF)                                  | \$15.00 |
| Tin Can Bay Green: Avocado, rocket, fetta, beetroot hummus, blistered cherry tomato, pinenut dukkah & balsamic drizzle. (GF)      | \$16.00 |

## On Sourdough

|                                                                                                                                                                                      |                    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| The Caprese: Hummus, rocket, mixed tomato medley, torn bocconcini, balsamic drizzle & pinenut dukkah.                                                                                | \$19.50            |
| The Jetty Benny: Fresh spinach on toasted sourdough with 2 poached eggs & hollandaise. GF, Add +\$2.00)<br>Your choice of: Grilled Bacon, Smokey Leg Ham, Smoked Salmon, or Avocado. | \$23.00            |
| The Bay Egg: Eggs (2) poached or crispy fried or Scrambled on toasted sourdough (3)                                                                                                  | \$14.00<br>\$16.50 |

## Breakfast Plates

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| The Bay Breaky: Grilled bacon (2), local pork sausage, fried eggs (2), house-made ham baked beans, toast (2) & tomato relish. (GF)<br>(Add Hash brown +\$3.50, Grilled mushroom +\$2.50, Grilled cherry tomato/spinach +\$2.50) | \$25.00 |
| Seaside Loaded Hashbrown: Crispy hash browns (3) loaded with whipped fetta, smoked salmon, rocket, herbed lemon & caper puree, cucumber ribbons, caperberries, poached egg, lemon wedge & parmesan crumb. (GF)                  | \$25.00 |



# Classic Morning Fare

## Hand-Held Breakfast Options

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| Breakfast Muffin: Bacon and egg muffin with tomato or BBQ sauce.                                     | \$9.00  |
| Breaky Burger: Bacon (2), hollandaise, fried egg, sliced cheese, spinach & caramelised onion relish. | \$15.00 |
| Croque Madam Croissant: Locally smoked ham, Swiss & Cheddar cheese, creamy mustard aioli.            | \$10.00 |
| Breaky Wrap: Bacon, egg, hash brown, spinach, cheese & tomato relish.                                | \$15.00 |

## Sweet and Fresh From Our Oven

|                                                                                                             |                 |
|-------------------------------------------------------------------------------------------------------------|-----------------|
| Muffin Selection: Warmed with butter.                                                                       | \$6.00          |
| Slices: Goopy chocolate & coconut, Lemon sunburst, Caramel macadamia (GF/Df), Raw lemon slice, Bliss balls. | \$4.50 - \$6.00 |
| House Baked Loaf: Served toasted with butter OR natural yoghurt & berry                                     | \$7.50          |
| Biscuit Barrel: Melting moments \$4.50                                                                      |                 |
| Cinnamon choc chip \$4.00                                                                                   |                 |
| White choc & macadamia (GF/Df) \$4.00                                                                       |                 |
| Tahini biscuits \$4.00                                                                                      |                 |



## Classic Lunch Fare

### Small Plates

Petite Loaf: Served with dukkah, balsamic and olive oil. (V) \$15.00

Loaded Hummus Plate: Greek style loaded hummus, cherry tomato, micro herbs, marinated fetta, chickpea crumb, pickled red onion, olive oil, caperberries, balsamic drizzle. Served with a petite loaf. (V, GF opt.) \$18.00

Garlic Bread (2) (V) \$9.50

Ploughman's Plate: Petite loaf, local smokey ham, roast beef, house made ploughman's pickle, butter, cheddar cheese wedge, soft boiled egg, cornichon, apple wedge. (GF opt.) \$25.00

### Sides

Traditional Garden Salad: Lettuce, cherry tomato, cucumber, carrot, red onion, house dressing. (GF) \$8.00

Greek Salad: Lettuce, cherry tomato, cucumber, red capsicum, red onion, black olives, fetta, house red wine vinegar and lemon dressing. (GF) \$8.00

Coleslaw: Mixed cabbage, carrot, shallots, tangy buttermilk house dressing. \$8.00

Chips with Aioli or Sauce: Bowl \$8.00 / Trolley \$4.00

### Large Plates

Tintopia Battered Fish n Chips: Signature beer battered fish, chips, malt vinegar seasoning, pea smash, house sour tartare. \$27.00



## Classic Lunch Fare

### Large Plates

|                                                                                                                                                                                                                                                                |         |
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| Garlic Squid & Prawn Spaghetti: Cherry tomato, garlic, lemon, chilli, capers, lemon oil, rocket, spring onions. (DF, GF opt.)                                                                                                                                  | \$25.00 |
| Bao Buns (3): Kewpie mayo, housemade sticky gochujang sauce, lettuce, pickled cucumber, red onion, carrot mix. Choice of: Karaage Chicken or Twice Cooked Pork Belly (ask for today's selection).                                                              | \$19.00 |
| Sliders (3): Smokey paprika mayonnaise, mesclun. Choice of: Garlic Prawns or Ground Beef with Cheese (ask for today's selection).                                                                                                                              | \$18.00 |
| Steak Sandwich: Local rib fillet, bacon, toasted Turkish bread, caramelised onion jam, sliced beetroot, special mayo, lettuce, tomato, carrot, cucumber. (GF opt.)                                                                                             | \$28.00 |
| The Vegie Patch Slice: Seasonal vegetables, fresh eggs, herbs, fetta. Served hot or cold with sour cream and cherry tomato. (GF, V)                                                                                                                            | \$10.00 |
| BLT: Bacon, lettuce, tomato, toasted panini, special mayo. (Add trolley chips +\$4.00, GF opt.)                                                                                                                                                                | \$15.00 |
| BLAT: Bacon, lettuce, tomato, avocado, toasted panini, special mayo. (Add trolley chips +\$4.00, GF opt.)                                                                                                                                                      | \$18.00 |
| Beach House Veggie Burger: Roasted sweet potato and chickpea patty, toasted Turkish bread, beetroot hummus, lettuce, tomato, avocado. Served with trolley chips. (Vegan, GF opt.)                                                                              | \$25.00 |
| Coastal Glow Nourish Bowl: Roasted sweet potato and chickpeaveggie bites, salad greens, cherry tomato, pickled red onion, avocado, chickpea and quinoa medley, house dressing, beetroot hummus, chickpea crumb, pomegranate molasses, micro herbs. (GF, Vegan) | \$25.00 |



# Classic Lunch Fare

## Kids Lunch Menu

All kids meals \$15.00 (includes sweets)

Fish n Chips with aioli

Bowl of Spaghetti with cheese

Toasted Tropical Wrap with ham, cheese, and pineapple

Sliders (2) and chips

Kids Sweets Choice:

Ice cream cup (1 scoop) with topping and bite-size chocolate

Chocolate slice with ice cream and chocolate sauce

Fruit cup with ice cream and berry sauce

## Afternoon Classics

Afternoon Session 2:30pm – 5:00pm

Available Monday to Saturday

(Closed Sundays from 2:30pm – 5pm)

BLT: Bacon, lettuce and tomato. (GF opt.) \$15.00

BLAT: Bacon, lettuce, tomato and avocado. (GF opt.) \$18.00

HLAT: Haloumi, lettuce, avocado and tomato. (V, GF opt.) \$18.00

## Gourmet Paninis & Sourdough

All \$12.00 Gluten-free bread selection available (Add \$2.00).

Pesto Chicken: Chicken, Swiss cheese, green pesto & spinach.

Classic Ham: Ham, cheese, tomato & tomato relish.

Tropical Ham: Ham, cheese, pineapple, red onion & mayo.

Tropical Chicken: Chicken, Swiss cheese, pineapple, mayo & onion.

The Veggie Harvest: Cheese, tomato, avocado & caramelised onion relish. (V)

Ploughman's Beef: Roast beef, Swiss cheese, sweet mustard pickle & tomato.



## Classic Lunch Fare

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### *Gourmet Paninis & Sourdough*

All \$12.00 Gluten-free bread selection available (Add \$2.00).

Pesto Chicken: Chicken, Swiss cheese, green pesto & spinach.

Classic Ham: Ham, cheese, tomato & tomato relish.

Tropical Ham: Ham, cheese, pineapple, red onion & mayo.

Tropical Chicken: Chicken, Swiss cheese, pineapple, mayo & onion.

The Veggie Harvest: Cheese, tomato, avocado & caramelised onion relish. (V)

Ploughman's Beef: Roast beef, Swiss cheese, sweet mustard pickle & tomato.

### *Fresh Sandwiches Made To Order*

All \$12.00 Gluten-free bread selection available (Add \$2.00).

Design your ideal afternoon sandwich from our fresh ingredients:

Proteins: Egg, Chicken, Ham, Roast Beef

Cheeses: Swiss, Cheddar

Fillings: Tomato, Avocado, Pineapple

Salad Mix: Lettuce, tomato, carrot, cucumber, red onion



# Night Bistro Menu

## Small Plates

The Bay Bread Starter: Warm petite loaf served with dukkah, balsamic and olive oil for dipping. (V) \$18.00

Sunset Grazing Board: Triple cheese wedge selection served with crackers, grissini sticks, pesto and warm house-marinated citrus olives. (V, GF opt.) \$22.00

The Jetty Platter: Smoked salmon on whipped fetta with caperberries on sourdough, two fresh Asian-style oysters in shell with pickled ginger, two mussels on half shell with creamy dill sauce, and four prawns with seafood sauce. \$30.00

Oysters Kilpatrick: Half Dozen (6) \$28.00/  
Full Dozen (12) \$55.00 (GF)

Oysters Natural: Half Dozen (6) \$24.00  
Full Dozen (12) \$48.00 (GF)

Garlic Prawns (10): Flash-fried prawns in garlic oil, chilli, lemon, paprika and fresh herbs. Served with a warm petite loaf. (GF opt.) \$20.00

Lemon Pepper Squid (8): Served with a lemon wedge and sweet chilli sauce. \$23.00

Garlic Bread (2): \$9.50 (V)  
Cheesy Garlic Bread (2): \$11.50 (V)



## Night Bistro Menu

### Large Plates

Please select your choices from our sides menu below to complete your meal.

Tintopia Fish n Chips: Signature beer-battered fish and chips with malt vinegar seasoning, pea smash and house sour tartare sauce. (Add a side salad to complete) \$27.00

Classic Crispy Skin Salmon: Baked salmon portion served with hollandaise and lemon. (Select sides below) \$22.00

Chicken & Bacon Carbonara: Chicken breast and smokey bacon cooked in white wine, seasoned cream, parmesan and fresh herbs, tossed through fettuccine ribbons and finished with a parmesan crumb. \$27.00

Eye Fillet (200g): Grilled with our house made spice rub. Served with your choice of sauce: Blue Cheese Sauce (GF), Red Wine Jus (GF), or Creamy Green Peppercorn Sauce (GF). (Select sides below) \$36.00

Market Fish (Catch of the Day): Grilled fish selection. Ask our staff for tonight's catch. (Select sides below) \$28.00

Coastal Parmy: Crumbed chicken breast topped with tomato sugo, fresh herbs, locally smoked ham, torn bocconcini and pizza cheese. (Select sides below) \$22.00

Asian Tide Pork Steak: Pan-fried pork glazed with star anise-infused Asian caramel. Served with rice noodle Asian slaw, crisp apple batons and seared Asian greens. (GF) \$25.00

Surfside Harissa Cauliflower: Cauliflower steak served with lemon quinoa & chickpea medley, natural yoghurt, pomegranate molasses, fresh mint and almond crumb. Accompanied by a side of seasonal garlic greens. (GF, V, Vegan opt.) \$27.00



# Night Bistro Menu

## Bistro Sides

Greek Salad: Lettuce, cherry tomato, cucumber, red capsicum, pickled red onion, black olives and crumbled fetta with house dressing. (GF, V) \$8.00

Caprese Salad: Mixed fresh tomato layered with torn bocconcini and fresh herbs, served over hummus and finished with a balsamic drizzle and dukkah. (GF) \$8.00

Chips with Aioli or Sauce: Bowl \$8.00 / Trolley \$4.00 (GF, V)

Roast Potato: Twice-cooked spuds, flash-fried and finished with shaved parmesan cheese and parsley \$8.00

Seasonal Greens: Garlic greens served on whipped fetta with an almond herb crumb. (GF) \$8.00

## Kids Evening Menu

All kids meals \$15.00 (includes sweets)

Petite Parmy: Served with cheese, ham, sauce and chips.

Calamari (3): Served with chips and sweet chilli.

Lasagna & Chips

Garlic Bread Pizza: Choice of Ham and Pineapple OR BBQ Chicken and Bacon.

Kids Sweets Choice:

Ice cream cup (1 scoop) with topping and bite-size chocolate

Chocolate slice with ice cream and chocolate sauce

Fruit cup with ice cream and berry sauce



## Bistro Deserts

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| Sticky Date Pudding: Served with rich butterscotch sauce and vanilla ice cream.                                                                                         | \$10.00 |
| Individual Burnt Basque Cheesecake: Served with whipped cream, house lemon curd and seasonal berries. (GF)                                                              | \$10.00 |
| Individual Pavlova: Served with whipped cream, berry coulis and seasonal fruits. (GF, DF opt.)                                                                          | \$10.00 |
| Rich Vanilla Ice Cream Affogato: Served with a double coffee shot and your choice of syrup (Vanilla, Hazelnut, or Turkish Delight). (Add a shot of liqueur for +\$8.00) | \$10.00 |

### Night Cap Menu

Espresso Martini  
Gourmet Espresso Martini Varieties: Bischof or Rocky Road  
Cold Brew Negroni  
Irish Coffee (Hot)  
Iced Irish Coffee  
Black Russian Cocktail