



To start

Ciabatta bread with extra virgin olive oil	7
Marinated olives	7

Small dishes

Carrot katsu, carrot & gochujang ketchup, wasabi mayo, wakame oil, pickled shitake	23
Roast cauliflower steak, pipián rojo, chipotle mayo, pistachio + Mexican chilli crumble	23
Roast Jerusalem artichokes, mushrooms, French lentils & sunflower seed ragout, kale	23
Marlin carpaccio, burnt shallot, jalapeno & coriander salsa, blood orange marmalade, cashew cream	25
Grilled sea scallops, pumpkin & kombucha puree, charred cavalo nero, oat & seed crumble	25
East coast octopus, almond skordalia, red wine sauce, bay oil, watercress, dill	25
Bavette tartare, mushroom XO, smoked yolk jam, pickled celeriac, shallots, cassava crackers	25
Pomegranate glazed roast quail, beetroot labna, pickled radicchio, parsley, spiced walnuts	25
Twice cooked lamb belly, master stock, gai larn, edamame, herbs, fried shallots	25

Large dishes

Grilled beef flat iron steak, charred cabbage, melted leeks, roast onion puree, pastrami spiced seeded mustard	45
Saltwater barramundi, roast eggplant, herbjang dressing, puffed wild rice, peanut & toasted nori furikake	45
Tagine spiced roast chicken, barley + roast carrot + onion + zucchini salad, almonds, burnt orange dressing, carrot labna, smoked prune relish	45

On the side

Mixed salad leaves, hibiscus vinaigrette	10
Broccolini, tomato kasundi	10
Chips, rosemary salt, lemon mayo	10



Dessert

Mandarin + almond cake, mandarin rosemary syrup, pistachio halva, white chocolate ice cream	18
Dark chocolate torte, hazelnut gelato	18
Milk pudding, lemon curd, lime granita, lemon myrtle + macadamia + oat crumble	18
Milk chocolate cheesecake, ginger biscuit crumb, coconut cream sorbet	18
Affogato al caffè: vanilla bean ice cream, espresso, frangelico, biscotti	18
Gorgonzola <u>w</u> pear paste, spiced roast almonds, crisp bread	18

PLEASE NOTE THE FOLLOWING FOR ALL RESERVATIONS:

Due to current COVID-19 restrictions, we are limited to 30 guests only.

For groups up to 7 guests you will be offered the full a la carte menu and there will be a minimum spend of \$75pp excluding drinks – this applies on both lunch and dinner on Saturday and Sunday.

For groups of 8+ guests, please see our group menu and booking form.

We will require credit card details to accompany all reservations. Last minute cancellations and no-shows will sadly attract a fee.

Pearls on the beach is a fully licensed restaurant. Please no BYO.

Please do not BYO cake, ask us for our excellent cake menu.

We would appreciate one account per table please.

Regrettably all American Express transactions attract a 2% surcharge.

Public holiday surcharge is 15%.

THANK YOU SO MUCH FOR YOUR UNDERSTANDING DURING THIS CRAZY TIME!