



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 eggplant, herbjang, umami broth, puffed wild rice, peanut & toasted nori furikake	23
Stracciatella, peas, sugar snaps, asparagus, salted zucchini, roasted pepita's	23
Marlin carpaccio, burnt shallot, jalapeno & coriander salsa, blood orange marmalade, cashew cream	25
Jerk spiced sea scallops, black bean puree, roast pineapple + chilli + coriander salsa	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
Byron Bay Berkshire pork shoulder terrine, chervil sauce, red cabbage kraut, fine herbs	25

Large dishes

Grilled beef flat iron steak, charred cabbage, melted leeks, roast onion puree, pastrami spiced seeded mustard	45
Saltwater barramundi, cauliflower puree, roast cauliflower, agro dolce, beach greens	45
Roast chicken, bbq asparagus, broccolini, onions, fried chicken skin and almond crumble, chicken wing and schmaltz jus gras	45

On the side

Mixed salad leaves, hibiscus vinaigrette	10
Green beans, miso lemon dressing	10
Chips, rosemary salt, lemon mayo	10



Dessert

Affogato al caffè: vanilla bean ice cream, espresso, frangelico, biscotti	18
Milk chocolate cheese cake, ginger biscuit crumbs, coconut cream sorbet	18
Mandarin & almond cake, rosemary syrup, pistachio halva, white chocolate ice cream	18
Belgian dark chocolate torte, chocolate soil, blackberry ice cream	18
Milk pudding, hibiscus curd, pickled blueberry granita, macadamia + oat crumble, berry salad	18
Gorgonzola <u>w</u> fruit paste, spiced roast almonds, crisp bread cracker	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!