



To start

Ciabatta bread with extra virgin olive oil	7
Marinated olives	7

Small dishes

Roast cauliflower steak, pipián rojo, chipotle mayo, pistachio + Mexican chilli crumble	23
Beetroot, mushroom & spinach risotto, goat's cheese	23
Roast Jerusalem artichokes, mushrooms, black barley & sunflower seed ragout	23
Squid, puttanesca salsa, ink noodles, dry shrimp pangrittata	25
Grilled sea scallops, pumpkin kombucha puree, grilled cavalo nero, seed + oat crumble, pumpkin seed oil	25
Yellow fin tuna crudo, crushed green edamame + peas, lime mayo, salted cucumbers	25
Slow cooked beef shortrib, sweet potato puree, pea + beans chimichurri	25
Roast quail, walnut tarator, lemon + parsley pickled celeriac remoulade	25
Grilled pork cheek, spaetzle, red cabbage kraut, mustard cream jus	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, black & white 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, rocket pesto	10
Chips, rosemary salt, lemon mayo	10



Dessert

Apple, rhubarb and blueberry crostata, vanilla bean ice cream	18
Brown sugar pavlova, dark chocolate cremeux, espresso cream, hazelnut gelato	18
Lemon curd, lime granita, milk pudding, lemon myrtle, macadamia + oat crumble	18
Affogato al caffè: vanilla bean ice cream, espresso, frangelico, biscotti	18
Manchego <u>w</u> pear paste, spiced roast almonds, crisp bread	18

Due to current COVID-19 restrictions, we are limited to 30 guests only. Maximum table size is 10.

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 + drinks – this applies on Friday dinner and 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!