

13th beach

RESTAURANT

A NOTE FROM THE VENUE

WOODFIRE PIZZA		PARMIGIANA	
Garlic: mozzarella, confit garlic base (VG)	16	Plain & simple: plain schnitzel, gravy	22
Margherita: fresh basil, oregano, cherry tomato, Shaw River buffalo mozzarella, tomato sugo (VG)	20	Traditional: napoli, ham, mozzarella	24
Hawaiian: ham, pineapple, mozzarella, tomato sugo	22	Italian Stallion: pesto, salami, sun dried tomato, olives, mozzarella	24
Potato, Rosemary: potato, caramelised onion, rosemary, mozzarella, tomato sugo	22	New yorker: napoli, pepperoni, mozzarella	24
Pepperoni: locally cured pepperoni, tasty cheese, oregano, mozzarella, tomato sugo	24	Cheeseburger: tomato sauce, mustard, pickles, bacon, mozzarella	24
Pumpkin, Pinenut: pumpkin, blue cheese, spinach, pinenuts, roquette, tomato sugo	25	Hawaiian: napoli, ham, pineapple, mozzarella	24
Capriccosa: ham, mushroom, olives, mozzarella, tomato sugo	25	Texan: ham, bacon, bbq sauce, mozzarella	24
Meat Lovers: pork sausage, ham, bacon, calabrese, pepperoni, mozzarella, tomato sugo	25	Mediterranean veg: plant based schnitzel, napoli, eggplant, sun dried tomato, zucchini, vegan cheese	24
Woodfire Chicken: bbq roasted chicken, spring onion, prosciutto, bacon, mozzarella, tomato sugo	27	CHILDREN	
Garlic Prawn: garlic prawns, fresh chilli, salsa verde, grilled zucchini, mozzarella, tomato sugo	27	Chicken nuggets, chips, leafy greens	10
Lamb, Mint: lamb shoulder, peas, mint, feta, spinach, tomato sugo	27	Local battered whiting, chips, leafy greens	10
Gluten free base	4	Crumbed calamari, chips, leafy greens	10
		DESSERT	
		Affogato	14
		Choice of Baileys, Khalua, Frangelico	

VG - vegetarian
 VE - vegan
 GF - gluten free
 DF - dairy free

Please speak to staff for all other dietary requirements

13th Beach Restaurant is proud to be located on the beautiful Bellarine Peninsula.

To celebrate the natural flora and fauna the region harbors, we endeavour to use as many local suppliers as we can to bring both brilliantly fresh and delicious food to your table. We pride ourselves in supporting local to achieve this.

A showpiece the Bellarine Peninsula and Surfcoast has to offer is the selection of wineries. At 13th Beach, we believe this needs to be celebrated.

Oakdene Winery, located just 20 minutes from our venue, provide us with their exceptional Liz's Chardonnay, William Shiraz and Peta's Pinot Noir. These wines have rich local and complex flavour notes which are embedded in the fabric of the surrounding community.

Scotchman's Hill, Banks Road, Bennetts & Austin's wines are also found on our meticulously curated wine list, bringing a unique local feel to your hospitality experience.

Other key locals you will notice in house are the Bellarine Gin Distillery, Flying Brick Cider House and Geelong Coffee Roasters. All provide unique and exceptional products with undeniable regional quality and symbolise important relationships we will continue to harness and grow for many years to come.

We are also very passionate about and conscious of meeting the needs of the present without compromising the ability of future generations to thrive. Whether it be through our renewable energy, recycling protocols or dedication to biodegradable packaging and reusable storage solutions, rest assured we are playing our part for a better, environmentally friendly future.