

# 13th Beach

## RESTAURANT

### START

Garlic, oregano & mozzarella pizza	sml \$12 Lrg \$18
Turkish bread & house made dips (vg)	14
Heirloom crudités (gf/vg) pumpkin, fetta, pepita dip	16
Cured meats & Warrnambool cheddar quince paste, pickles, lavosh	24
Japanese fried togorashi cauliflower (vg)	16
1/2 kilo mt. martha mussels clare valley riesling, herb butter, toasted bread	20
Fried chicken drummettes slaw, hot sauce	18

Group entree share  
chefs selction \$20 pp  
(Groups of 4 or more)

### MAIN

Add some sides to share

Moroccan veg & pearl cous cous salad (ve/df) hommus, grilled & roasted seasonal vegetables <u>± grilled chicken \$10</u>	19
Spinach & ricotta cannelloni (vg) tomato sauce, mozzarella	25
Crumbed calamari rings (df) tomato, cucumber, watermelon, oregano, salt bush, pepper xeres dressing	28
Fish of the Day grilled local fish, mediterranean salsa, lemon oregano potato	36
House crumbed chicken schnitzel prosciutto, buffalo mozzarella, tomato salsa, basil pesto, chips	30
Crumbed lamb cutlets (2pc) roasted heirloom carrots, zucchini, wild grain salad, lemon yogurt	36
13th beach angus beef burger house made sauce, bacon, cheese, onion, lettuce, pepper aioli, chips	30
300g Scotch fillet southern ranges grass fed, house jus (gfo,dfo) chips (df)	45

### SIDES

Broccolini, lemon, almonds (ve/gf/df)	8
Roast carrots, dukkah (ve/gf/df)	8
Garden salad, greens (gf, ve, df)	8

VG - vegetarian  
VE - vegan  
GF - gluten free  
GFO - gluten free option  
DF - dairy free  
DFO - dairy free option