

SMALL PLATES

Bucket of Prawns	\$25.00
Summer prawns served with lemon, tartare, tabasco	
Garlic Bread (vg)	\$13.00
Abbey Beach sourdough with garlic butter	
Add Cheese	+ \$2.00
Marinated Margaret River olives & fetta	\$11.00
Served with toasted sourdough	
Salt & Pepper Calamari	\$22.00
Pan-fried, served with spicy mayo & greens	
Bruschetta (v)	\$17.00
Served with fresh vine tomatoes, basil, red onions drizzled with olive oil	
Buffalo wings	\$22.00
Grilled buffalo wings with Peri Peri or Cajun seasoning	
Bowl of wedges (vg)	\$14.00
Served with sweet chilli sauce and sour cream	

MAINS

Sirloin Steak 300 gram (gf)	\$40.00
Served with oven-baked potato and coleslaw	
Add garlic prawns	+ \$12.00
Tenderloin Steak	\$46.00
Served with Cajun potatoes and roasted vegetables	
Add garlic prawns	+ \$12.00
Fish of the day	\$36.00
Pan seared grouper served with creamy spinach and broccoli and sun-dried tomatoes	
Abbey's Own Mushroom Gnocchi	\$34.00
Homemade potato gnocchi infused with sage butter served with wild mushroom, tomato glaze and truffle oil	
Fijian Chicken Curry	\$36.00
A blend of masala and turmeric-infused chicken, served with rice and naan bread	
Garlic prawns	\$36.00
Pan-fried prawns in fresh garlic with white wine cream served with basmati rice and salad	
Five Spice Duck	\$39.00
Served with winter greens, cranberry sauce and a carrot puree	
Smokey BBQ Pork Ribs (gf)	\$32.00
Slow cooked pork spare ribs, glazed with homemade smokey BBQ sauce and coleslaw	
<i>*Steak is flame grilled with a choice of sauce (smokey BBQ, peppercorn sauce, mushroom sauce, red wine jus or salsa verde)</i>	
Chicken Parmigiana	\$34.00
Crumbed chicken breast topped with ham, homemade napolitana sauce and melted mozzarella served with fries and coleslaw	
Traditional Fish & Chips	\$29 /\$33
Choice of 1 or 2 pieces of beer battered local fish served with fries, tartare sauce, and coleslaw	
Twice Cooked Crispy Pork Belly	\$39.00
Twice-cooked crispy pork belly served with Cajun-spiced potatoes, carrots, broccolini, and balsamic-glazed onions.	

SALADS

Beetroot Carpaccio with Goat Cheese	\$25.00
Rocket leaves, boiled beetroot and goat cheese served with pine nuts and honey vinegar dressing	
Cesar Salad	\$22.00
Crisp Baby Cos leaves topped with shaved parmesan, bacon, a boiled egg, garlic croutons, and anchovies	
Add fried chicken +7.00 Add prawns +7.00 Add smoked salmon +8.00	
Roast Pumpkin and Quinoa Salad with Pomegranate	\$26.00
Butternut squash, quinoa, baby spinach served with balsamic vinaigrette	
Add fried chicken +7.00 Add tuna +8.00	

PIZZA

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Chicken and Chorizo Alfredo Pizza	\$28.00
Topped with chicken chorizo, creamy Alfredo sauce, and melted mozzarella cheese	
Margherita pizza (vg)	\$22.00
Mozzarella, basil, tomato sugo on crispy crust	
Spicy Middle Eastern Pizza	\$30.00
Lamb mince seasoned with a blend of seven spices, paired with a mint yogurt drizzle	
<i>Ask about our gluten free bases</i>	+ \$5.00

BURGERS

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Aussie Beef Burger with the Lot	\$28.00
Beef patty topped with cheese, bacon, pineapple, beetroot, egg, lettuce, tomato, caramelised onion, and your choice of BBQ or tomato sauce.	
Classic Cheeseburger	\$ 24.00
Beef patty topped with cheese, pickles	
Crispy Chicken Burger	\$27.00
Crispy chicken fillet with aioli, pickles, tomato, lettuce, cheese, crispy bacon, topped with an egg and served with a side of chips and a house salad	

SIDES

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Rosemary-infused salted Fries	\$13.00
Roasted Summer Vegetables	\$13.00
Medley of Asian greens	\$13.00
Tossed in a blend of soy and sesame	
Rocket & Pear Salad	\$13.00
Served with pinenuts and balsamic dressing	
Steamed rice	\$5.00
Potato wedges	\$14.00

KIDS MENU

KIDS

Fish & chips	\$15.00
Battered fish with fries, salad and tartare sauce	
Chicken nuggets	\$13.00
Chicken nuggets with fries and tomato sauce	
Burger	\$16.00
Mini steak burger with lettuce, tomato and fries	
Hawaiian pizza	\$15.00
Napolitana sauce, ham, pineapple & cheese	
Margherita pizza	\$13.00
Napolitana sauce, slice tomatoes, basil & cheese	
<i>(Suitable for under 12 year olds)</i>	

DESSERT

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Cheesecake of the Day - ask our waitstaff	\$15.00
Served with a dollop of cream and berry compote	
Creme brûlée	\$16.00
Homemade vanilla cream brûlée served with biscotti	
Pavlova	\$15.00
Served with mixed berries	
Cheese Board	\$22.00
Served with a selection of three cheeses accompanied by nuts, grapes, and crackers	
Choc Fondant	\$15.00
Fondant with a molten center, served with vanilla ice cream and chocolate sauce	

Please advise wait staff if you have any food allergies. Payment can be made as a room charge, debit or credit card
(2.5% surcharge applies for payments made using AMEX and Diners Club and 1.15% applicable for Visa Card and Master Card)
We are a cashless venue.

