

SMALL PLATES

Honey & Maple Roasted Mixed Nuts - (VG) (GF)	\$10
Assorted mixed nuts roasted in house made honey & maple glaze	
Handmade Tortilla	\$15
A choice of Carne Asada or Crumbed Whiting with salsa ranchera & avocado dressing	
New Zealand Pacific Oysters - (GF)	\$4
Served Natural or Kilpatrick	
Beer Cheese Dip - (VG)	\$18
Fresh house made pretzels & cheese straws with a mixed cheese & lager dip	
Crab Doughnuts	\$19
Local shark & crab folded through choux pastry and fried until crispy	
Salt & Pepper Calamari - (GF)	\$16
Lightly seasoned calamari with house made sriracha mayonnaise	
Chicken Bao Bun	\$16
Crispy fried chicken & house made pickles in an Asian steamed bun	
Jalapeno Poppers - (VG)	\$14
Panko crumbed, cream cheese filled jalapenos with a mango & black bean salsa	
Garlic Bread - (VG)	\$8.50
Garlic buttered, crunchy ciabatta that can be made cheesy (+\$1)	
Bruschetta - (VG)	\$11
Diced Roma tomato, red onion & ripped basil on oiled sour dough bread	
Pork Belly Bites - (GF)	\$16
Slow cooked pork belly served with a plum sauce and crackle pieces	
Chips - (VG) (GF)	\$9.50
Local potatoes served with house made aioli	
Wedges - (VG)	\$10
Seasoned wedges served with sweet chilli sauce & sour cream	

BURGERS

Gluten free rolls are available. All burgers are served with gluten free chips.

Chicken	\$23
Southern style fried chicken, chipotle mayo slaw and topped with honey infused hot sauce	
Beef Brisket - (GFO)	\$23
Slow cooked in a coffee rub, served with house made pickles, coleslaw and watercress	
Beef Burger - (GFO)	\$24
Hand made beef patty, chorizo jam and melted cheddar cheese	
Porterhouse - (GFO)	\$24
160g of tenderised steak, sautéed mushrooms and tobacco onions	
Falafel - (V) (GFO)	\$22
Smashed house made falafel served with avocado and cucumber yoghurt	

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THE
HOLLOW
BEACH BAR & GRILL

MAINS

Beef Cheek Tagliatelle	\$25
Slow cooked beef cheeks, blistered cherry tomatoes and cream tossed through fresh tagliatelle	
Mushroom Lasagne - (VG)	\$26
Mixed mushrooms & bechamel sauce layered between fresh lasagne	
Blackened Cauliflower Salad - (V) (GF)	\$26
Charred cauliflower, freekeh, quinoa, bulger, chopped dates, and roast nuts mixed in a roast onion puree	
Tomato Salad - (V) (GF)	\$18
Heirloom tomatoes, cucumber and spiced chickpeas with a tahini dressing	
Beef Short Rib - (GF)	\$29
Beef rib slow cooked in wine & stock, creamy herbed polenta and a rich liquor reduction	
300g Scotch Fillet - (GF)	\$38
Local WA beef cooked to your liking served with butternut au gratin and topped with sautéed mushrooms	
Also served with your choice of house made sauce: Gravy, Mushroom, Creamy Garlic or Pepper	
150g Porterhouse Steak - (GF)	\$17
Cooked to your liking, served with chips & salad and your choice of house made sauce.	
Seafood Chowder	\$29
A creamy seafood soup with local shark, squid & prawns. Served with a fresh house made bun	
Market Fresh Fish - (GF)	\$34
Fresh locally caught fish, sofrito, Cuban black beans, thick cut bacon and a charred lime wedge to top	
Beer Battered Shark	Half \$17 Full \$26
Albany caught shark fried in Fat Yak beer batter, served with chips & salad	
Chicken Parmigiana	Half \$17 Full \$26
House made chicken schnitzel topped with nap sauce, bacon and cheese. Served with chips & salad	
Pizza - (GFO) (VGO)	\$19
A 12 inch pizza base with toppings changing regularly. Ask the staff for today's pizza toppings	

MAIN MEAL ADD ONS

Butternut au Gratin - (VG) (GF)	\$9.50	Creamy Mash Potato - (VG) (GF)	\$7.50
Baked sliced pumpkin topped with crunchy panko crumbs		Large serve of mashed royal blue potatoes, cream and butter	
Surf & Turf - (GF)	\$8	Chipotle Slaw - (GF)	\$7.50
Exmouth prawns in house made creamy garlic sauce		Green & red cabbage and grated carrot all mixed through a chipotle mayonnaise	

KIDS MEALS \$10

Cheeseburger	Chicken Strips
Beef patty, cheddar cheese and tomato sauce on a slider bun. Served with chips & salad	Grilled chicken breast strips served with chips & Salad and tomato sauce
Mac & Cheese - (VG)	Battered Fish
House made white sauce combined with pasta, then crumbed and baked until crispy	Battered locally caught shark served with chips & salad

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