

GINIFATI

BEACH GRILL MENU



COCKTAIL

RUM PUNCH

BREAD (G) (V)

SOURDOUGH - GARLIC
WILD MUSHROOM - SUNDRIED TOMATO DIP

STARTER (G) (S) (E)

SEAFOOD FRITTO MISTO - TAMARIND SYRUP - CHILI TARTAR

CATCH OF THE DAY

REEF FISH - YELLOW FIN TUNA

/ GRILLED / BAKED / FRIED /

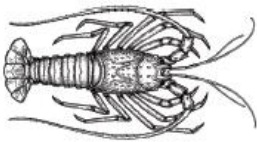
FRIED CAN ONLY BE MARINATED WITH SEA SALT - LIME - CRUMBED OR BATTERED

CHOICE OF MARINADES

SMOKED LEMON SEA SALT - DILL
SRI LANKAN BANANA LEAF WRAPPED (SP)
THAI MARINATED
YUZU MINT - BALSAMIC

CHOICE OF SIDES

STICKY COCONUT RICE
SEAFOOD PAELLA
CAJUN CHUNKY CHIPS



GRILLED LOBSTER
(500- 600G)
\$120 NET



GRILLED JUMBO PRAWN
\$70 NET



MIXED GRILLED SEAFOOD
\$175 NET

(D) Dairy (G) Gluten (A) Alcohol (S) Seafood (E) Egg (N) Nuts (V) Vegetarian (SP) Spicy
(GF) Gluten Free (DF) Dairy Free (VG) Vegan

H
HERITANCE
AARAH

 BEACH GRILL MENU

CHOICE OF SALADS

APPLE - CUCUMBER - POMEGRANATE - HONEY (V)
 FENNEL - BEETROOT - FETA - SESAME - WALNUT (N)

CHOICE OF SAUCES

SELECT TWO SAUCES OF YOUR CHOICE

18 SPICED HOUSE BUTTER (D) (A)

GARLIC BUTTER (D)

CHIMICHURRI (V)

CLASSIC CHILI BBQ (N) (SP)

CURRY LEAF - LEMONGRASS CREAM (D)

DESSERTS

DECONSTRUCTED BANOFFEE PIE (D) (G)

PASSION FRUIT GEL - CARDAMOM ICE CREAM

OR

EATON EASY (GF)

WHITE CHOCOLATE CHANTILLY CREAM - COMPRESSED
 STRAWBERRY - CRISPY MERINGUE - BARKEEPER
 STRAWBERRY SAUCE

OR

VANILLA POACHED PEAR (VG) (DF)

COFFEE SYRUP - LEMON COCONUT SORBET

OR

FRUITY (V)

SEASONAL FRUIT PLATTER

GLUTEN FREE OPTIONS AVAILABLE!

KINDLY LET US KNOW IN ADVANCE, WE WILL BE PLEASED TO PREPARE A SUITABLE MENU TO MEET YOUR NEEDS.

*Where possible, our ingredients - including seafood, tea and coffee are
 locally sourced or sustainably certified, supporting both our community
 and the planet.*

All non-pork options on this menu are Halal certified

All Prices are inclusive of 10% service charge & 17% goods & services tax

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