



CERBERUS BEACH HOUSE

## SNACKS

Freshly Baked Sourdough, Cultured Seaherb Butter \$7 v

Marinated Olives \$8 gf v

Cerberus Vegetable Spring Roll with Sweet Chili \$9 v

## RAW BAR

Selection of Sashimi, Seaweed Salad, Pickled Ginger, Kimchi \$21 mgf

Tuna Ceviche, Apple, Celery, Lettuce, Crispy Quinoa \$18 gf

Beef Tartare, Quail Egg, Anchovies, Potato, Mustard \$17 gf

Freshly Shucked Oysters, Shallot Vinaigrette \$4.5 gf

## CERBERUS SALADS

Tuna Nicoise Salad \$34 gf

Smoked Chicken, Cos, Baby Carrots, Buttermilk, Grana Padano \$29

Heirloom Tomato, Bocconcini, Gazpacho, Strawberry, Balsamic, Watermelon \$27 gf v

## ENTRÉE'S

Cured Ora King Salmon, Avocado, Black Garlic, Citrus Kombucha, Beans \$17 gf

Chili Crab and Prawn Dumpling, Sea Vegetables, Crispy Shallots \$19

Pickled Scallops, Croustillant of Pork, Seaweed, Parsley \$18 gf

King Prawns, Crudities, Chili Butter, Mango Salsa, Grilled Lemon \$22 gf

Hen Ballotine, Artichoke Barigoule, Sweetcorn, Carrots, Jus Gras \$17 gf

Marinated Asparagus, Duck Egg, Romesco, Three Cornered Leeks \$16 mgf

## MAINS

Cerberus Fish & Chips, Tartare, Salad \$29 mgf

Sushi Rice Bowl, Kinshi Tamago, Pickles, Nori, Salmon Roe \$32 gf

Crispy Pork Belly, Ecrase, Sauerkraut, Orange \$ 33 gf

Seared Tuna, Suquet, Aubergine, Soft Herbs, Smoked Eel, Pine Nuts \$36 gf

Seafood Linguini, Chili, Garlic, White Wine, Herbs, Pangrattato \$36 mgf

Roasted Beets, Salsa Verde, Mornay, Spinach, Walnuts \$29 gf

Eye Fillet, Thrice Cooked Potato, Sour Cream, Parsley Salad, Red Wine Jus \$44 gf

Catch of the Day (MP)

## SHARING

Seafood platter **\$95 mgf**

## SIDES

Chips with Wild Rosemary Salt \$9 gf

Green Beans with Crispy bacon, mustard & Walnuts \$9 gf

Cerberus Salad \$9 gf

Spice Roasted Butternut Pumpkin with Parmesan \$9 gf

No alterations to the menu during our busy periods.

*gf - gluten free*

*mgf - can be made gluten free*

PUBLIC HOLIDAYS INCUR A 15% LABOUR SURCHARGE  
PLEASE NOTE-All credit card payments incur a 1.5% processing fee