

SMALLS

freshly shucked sydney rock oysters : natural or confit escahallot + finger lime dressing	4.5	g.d
grilled sourdough : white miso butter	5	v
house marinated olives : kaffir lime, garlic, lemon, parsley	9	g.d.v.e
our famous fish taco : west aus whiting, pico de gallo, spiced sour cream, black garlic aioli	9	ga.va
creamed almond, dried grapes, oregano, olive oil, sherry vinegar, grilled sourdough	14	ga.d.v.e
capsicum + tomato gazpacho : garlic crostini, serrano ham, olive oil	14	g.d
roasted cauliflower : beetroot hummus, crushed nuts, sumac	16	g.d.v.e
hot smoked king ora salmon rilette : crème fraiche, house lavosh, pickled watermelon	19	ga
ceviche of the day : fresh from the markets	21	g.d
squid : garlic, olive oil, cherry tomatoes, anchovies, parsley, capers, lemon, crumbs	21	ga.d



wednesday = \$2 rose all day + night = \$15 burgers

thursday = love locals from 5pm = \$20 meals including house beer/wine + \$12 kids meal deal

friday = \$25 friyay cheese platter including two glasses house wine/bubbles

friday + saturday + sunday = live local acoustic music in the afternoons

every afternoon wed to sun = 4pm to 6pm = ash sunsets happy hour = \$5 house beer + wine + bubbles



our signature tasting menu

minimum of 3 guests : \$60 per person

creamed almond, dried grapes, oregano, sherry vinegar, olive oil, grilled sourdough

spanish tortilla w chorizo + green aioli

hot smoked king ora salmon rilette : crème fraiche, house lavosh, pickled watermelon

squid : garlic, olive oil, cherry tomatoes, anchovies, parsley, capers, lemon, crumbs

double cooked chicken medallion: mole, celeriac, fennel salad

garden greens : mixed mesclun leaves, quinoa, pickled chilli, olive oil, lemon

crispy potato wedges : chimichirri, smoked paprika spiced sour cream



BIGS

steamed fresh fish of the day : corn + cucumber salsa, dehydrated pickled spanish onion, coconut lime dressing	33	g.d
grilled octopus : causa limena spiced potato mash, chilli couli, lemon, coriander	30	da
double cooked chicken medallion: mole, celeriac + fennel salad	34	g.d
blackened king ora salmon : miso marinade, labneh, asparagus, herb oil	32	da
pasta of the day : seasonal pasta of the day	28	da.v
house made vegan mole, seasonal vegetables, celeriac + fennel salad	25	g.d.v.e
classic fish and chips : kosciuzsko battered west aus whiting, rustic fries, charred lemon, house made rustic tartare, green salsa	28	
grilled seasonal vegetables, corn + cucumber salsa, dehydrated spanish onion, coconut lime dressing	26	g.da.v
wagyu beef burger : 200g wagyu patty, bacon, onion, american cheese, house ketchup, truffle aioli, fries	24	
350g pasture fed ribeye on the bone <i>known as a scotch on the bone or cattlemans' cut, higher marbling than striploin, richer in flavour and a more superior cut of beef</i>	48	d
250g yearling eye of rump <i>rump medallion of a young cow, lean as it still contains the natural enzyme which naturally tenderises the fibres of meat</i>	36	d
our steaks are all served with our house made argentine chimichurri sweet onion salad and red harissa		

GARDEN + SIDES

rustic fries : house made garlic aioli	9	g.d.v.ea
crispy potato wedges : chimichirri, smoked paprika spiced sour cream	10	g.da.v.ea
garden greens : mixed mesclun leaves, seasonal vegetables, pickled fennel, olive oil, lemon	10 14	g.d.v.e
grilled broccolini: chickpea miso, confit garlic dressing	11	d.v.e

SHARE

grazing platter : hot smoked king ora salmon rilette; creamed almond, dried grapes with grilled sourdough; house marinated olives; two fish tacos	42	
artisan cheese selection : local honeycomb, house bread, black olive jam	12 each 30 for three	



our house is your house

we proudly have a heart + conscience + community

we proudly support local providores and growers, people with disability, our environment and our local community



we regularly host a range of wine tastings, workshops, arts + crafts, gardening, beach clean ups, karma kegs, live local music, business coaching seminars, vegan cooking classes, yoga for kids + adults, school holiday activities and more



for more information, visit us at: www.avocasurfhouse.com.au + sign up to our monthly newsletter to be the first to know about our upcoming events, photo gallery, recipes + monthly giveaways



g – gluten free ga – gf available d – dairy free da – df available v – vegetarian va – veg available e – vegan ea – vegan available



10% surcharge on sundays and public holidays ♥ we split bills up to four ways ♥ we accept cash, visa, mastercard and amex



stay connected + share your pictures with us and the world : the power of social media helps small businesses like us!

instagram: @avocasurfhouse

facebook: @theavocasurfhouse



thank you for joining us at our little local venture, your support means the world to us

emily, otis and team

