



CERBERUS BEACH HOUSE

RAW

- oysters, apple, karkalla **\$4.50 gf**
black angus beef tartare, anchovies, confit yolk **\$16.50 mgf**
tuna, black rice, lime aioli on a betel leaf **\$17 gf**
scallops ceviche, coconut, gazpacho, coastal greens **\$16 mgf**

NIBBLES

- house marinated olives **\$8 gf**
freshly baked sourdough, seaherb butter **\$6**
glazed lamb ribs, mirin, spring onion **\$12 mgf**
charcoal brioche slider **\$12.50**

ENTREES

- atlantic salmon terrine, edamame, ponzu, beans **\$16 mgf**
chicken liver parfait, brioche, shaved yolk, orange **\$15 mgf**
crab, prawn & chilli, sea vegetables, kale **\$17**
black angus beef tataki, adobado, enoki, shallots **\$17 mgf**
fried zucchini flower, baba ganoush, duck egg remoulade **\$16 mgf**

SALADS

- lemon grass infused grilled chicken breast, potato, carrots, quinoa **\$29 gf**
burrata, sauce vierge, black garlic, grapes **\$27 gf**
marinated grilled prawns, grapefruit, cucumber, yuzu **\$31 gf**

MAINS

- cerberus fish and chips, tartare, petit of greens **\$29 mgf**
black angus eye fillet, thrice cooked potato, arugula, bordelaise **\$42 gf**
wild mushroom gnocchi, three cornered leeks, vadouvan, gruyere **\$28 mgf**
pan fried blackened whole baby red snapper **\$mp gf**
twice cooked lamb rump, soft polenta, mint salad, flageolets **\$30 gf**
grilled hapuka, bok choy, cauliflower, pepper sauce **\$36 mgf**
linguini, freshly caught seafood, white wine, chili, herbs **\$31 mgf**

SHARING

- seafood platter **\$90 mgf**

SIDES

- chips with chipotle **\$7**
mesclun with house vinaigrette **\$7 gf**
stirfried seasonal greens with sambal **\$8 gf**
panfried cauliflower with raisin salsa **\$8 gf**

No alterations to the menu during our busy periods.

gf - gluten free

mgf - can be made gluten free