

SIGNATURE SPRITZ AND COCKTAILS

Double Raspberry Spritz Malfy Rosa Wild Raspberry Tonic	18
Yuzu Spritz Earp Distilling Limoncello Lime & Yuzu Soda	18
Toblerone Crunch Baileys Kahlua Frangelico Rich Chocolate	23
Margarita Patron Cointreau Lime	22
Lychee Martini Ketel One Vodka Scylla Lychee Liqueur Bianco Vermouth	22

WINE AND BEER

Veuve Clicquot Brut Yellow Label Champagne	28
La Belle Pierre Provence Rose	15
Great Northern Super Crisp	11
Balter XPA Pale Ale	12
Stella Artois Premium Lager	12

Charred Sourdough evoo (df vg v)	8
Sydney Rock Oysters Freshly Shucked Natural Alto Chardonnay Mignonette (gf df)	6 EA
Sydney Rock Oysters Freshly Shucked Kilpatrick Worcestershire Bacon (gf df)	8 EA
Toolunka Creek Olives Lemon Myrtle Garlic Chilli Grissini (vg v df)	12
White Taramasalata Charred Sourdough (df)	15
Smokey Eggplant Dip Charred Sourdough (v vg df)	15
3 Cheese Pie (Tiropita) Wild Flower Honey Toasted Sesame (v) Allow 20 Minutes	16
Fish Tacos Battered Fish Pineapple and Bundaberg Rum Salsa Pickled Red Cabbage Coriander Mayo (df)	2 For 24
Haloumi Saganaki Australian Natives Grapes Macadamia Crumb Honey Oregano (gf v)	22
Albacore Tuna Tartare Dijon Cucumber Caper Black Garlic Avocado Crackers	24
18 Month Jamon Serrano evoo Caperberries (df gf)	24
Salt N Szechuan Pepper Calamari Yuzu Aioli (df gf)	22
Garlic Prawns evoo Garlic Tomato Chilli Charred Sourdough (df)	26
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf)	38
Hokkaido Half Shell Scallops (3) XO Black Garlic Pangrattato	28
King Prawns (3) XO Butter Chives Lemon (gf)	30
Pappardelle Pork and Beef Ragu Crispy Sage Grana Padano	35
Crab and Prawn Spaghettoni White Wine Chilli Garlic Pangrattato	38
Rigatoni Pomodoro Roast Vine Tomato Grana Padano Basil (v)	32
Beer Battered NZ Hoki Fish Chips Tartare Lemon (df)	30
Humpty Doo Crispy Skin Barramundi Butter Bean Puree Salsa Verde Lemon (gf)	38
Cioppino Seafood Stew Mussels Prawns Calamari Fish Scallops Pomodoro Charred Sourdough (df)	44
Steak Frites 250g Grain finished Black Angus MSA MB2+ Striploin Chimmi Churri Fries (gf df)	46
Lamb Backstrap Skewers (3) Confit Garlic Labne Lemon (gf)	42
Chargrilled Half Chicken Oregano Garlic Chilli Oil Smokey Eggplant Dip (gf df)	38
Angus Beef Burger Cheddar Pickles Onion Mustard Tomato Sauce Fries Add extra Beef Patty 7	28
Scotch Steak Sandwich Cos Tomato Caramelised Onion Dijon Aioli Fries (df)	30
Goddess Salad Kale Maple Roast Pumpkin Quinoa Pomegranate Edamame Green Goddess Dressing Roast Almonds (vg gf v df)	22
Add Chicken 8 Haloumi 6 Avocado 4	
Poke Bowl Albacore Tuna Soy Ginger and Chilli Marinade Carrot Cucumber Kimchi Edamame Brown Rice Pickled Cabbage Sesame Dressing (gf df)	29
Winter Leaf Salad Cos Radicchio Mint Parsley Chives Balsamic Vinegarette (df gf v vg)	14
Heirloom Tomato Salad Stracciatella Basil Sumac Pita Crisps (v)	18
Charred Market Greens Romesco Toasted Almonds Lemon (vg gf df v)	15
Skinny Fries Rosemary Salt Garlic Aioli (gf v df)	12
Twice Cooked Crispy Kipfler Garlic Oil Parsley Flaked Salt (gf df v vg)	12
White Chocolate Crème Brulee Pistachio Biscotti (v)	15
Warm Chocolate Fondant French Vanilla Gelato Berries Hazelnut Crumb (v)	15
Galaktoboureko Custard filled Filo Vanilla Syrup Pistachio Crumb (v)	12
Affogato Double Shot Espresso Vanilla Ice Cream Frangelico Biscotti (v)	18
RBH Gelato Chocolate French Vanilla Pistachio Cookies and Cream Mango Sorbet Lemon Sorbet (v)	6 per scoop

BANQUET DINING

TABLES OF 4 OR MORE \$85 PER HEAD

White Taramasalata Charred Sourdough (df)
Toolunka Creek Olives Lemon Myrtle Garlic Chilli Grissini (vg v df)
3 Cheese Pie (Tiropita) Wild Flower Honey Sesame (v)
Heirloom Tomato Salad Stracciatella Basil Sumac Pita Crisps (v)
Salt N Szechuan Pepper Calamari Yuzu Aioli (df gf)
Humpty Doo Crispy Skin Barramundi (gf)
Steak Frites 250g Grain Finished Black Angus Msa Mb2+ Striploin (gf df)
Twice Cooked Crispy Kipfler Garlic Oil Parsley Flaked Salt (gf df v vg)
Galaktoboureko Custard filled Filo Vanilla Syrup Pistachio Crumb (v)

ADD YOUR FAVOURITES

Haloumi Saganaki Australian Natives Seasonal Fruit Macadamia Crumb Honey Oregano (gf v)	22
King Prawns (3) XO Butter Chives Lemon (gf)	30
Hokkaido Half Shell Scallops (3) XO Black Garlic Pangrattato	28
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf)	38
Sydney Rock Oysters Freshly Shucked Natural Alto Chardonnay Mignonette (gf df)	6 EA

RBH HAPPY HOUR

MONDAY TO FRIDAY 3PM TO 5PM

Cocktails	\$15
House Wine	\$8
Charcuterie Platter for 2	\$40
18month Jamon Smoked Cheddar Double Cream Brie Toolunka Creek Olives Smokey Eggplant Dip Grapes Mixed Nuts Guindillas Crackers Charred Sourdough	

Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free. Please let our waitstaff know if you have any allergies.

Cakeage \$3 per person • Corkage \$8 per bottle • No split bills
10% Sunday Surcharge • 15% Public Holiday Surcharge • 1.5% Credit Card Surcharge
VG=Vegan • V=Vegetarian • GF=Gluten Free • DF=Dairy Free



Ramsgate Beach House from sunrise to sunset.

A beachside venue that serves a mediterranean inspired menu in a fun coastal setting.

Vibrant, contemporary dishes made with the best locally sourced products, a thoughtfully curated wine list and a selection of fun cocktails.

So think breakfast bellinis, long lunches, sunsets and summer sips.