

All Day Sips

hot sips

..... sm 4.8 / cup 5.6 / mug 6.1
latte, cappuccino, flat white, long black, mocha,
hot choc, cinnamon chai latte

espresso.....4.6
short / long macchiato5.1/6.1
piccolo.....5.1
vienna / affogato.....7.1

tielka tea.....5.8
tielka breakfast, earl royale, peppermint leaf,
south cloud chai, rose moscato (green),
lemon ginger, limonada rosa

buzz free - decaf.....1
some like it strong - extra shot.....1
syrops1
hazelnut, caramel, vanilla

non moo milks.....1
soy, lactose free, almond, coconut, oat

mini sips

babycino 2.2
mini moo shakes 5.4
strawberry, chocolate, caramel,vanilla, lime, banana

toast (gfo/v)10
hot buttered sourdough with your choice of jam,
peanut butter, vegemite or honey (v)
+ gluten free toast2

toasted banana bread (gf) 12.5
2 pieces of banana bread served with lower mountain
honey butter

chef's avo toast (dfo/gfo)22.5
toasted sourdough, smashed avo, feta topped with
micro herbs, balsamic glaze and lemon
+ gluten free toast2
(please see brekkie add ons for extras items)

loaded yoghurt (df/gfo)14.5
coconut yoghurt layered with ginger spiced baked
apple, tea soaked raisins, berry compote and house
made granola

bircher (v/gfo)18.5
house made fruit & nut muesli soaked in cold
pressed apple juice folded with coconut yoghurt,
seasonal fruits & berries, toasted coconut &
activated seeds

biscoff banana waffles (v) 22.5
banana, coconut ice cream, toasted coconut chips,
smooth biscoff, biscoff crumb, torched marshmallows,
strawberries

enzo's full breakfast (gfo)..... 36.5
eggs your way, wood smoked bacon, pork & fennel
sausage, gourmet half tomato, sautéed mushrooms,
house made spiced beans, hash browns & popcorn
haloumi on hot buttered sourdough
+ gluten free toast.....2

cold sips

milkshakes..... 9.2
strawberry, chocolate, caramel, vanilla, lime, banana

iced moos 9.2
with ice cream and topped whipped cream
coffee, chocolate, mocha

on the rocks6.7
iced long black, iced latte, iced chai, iced mocha

smoothies 12.2
strawberry split - strawberry, banana
pash n shoot - passion fruit, mango, pineapple
big 5 - strawberry, mango, kiwi, pineapple
berry go round - raspberrry, blackberry, strawberry
avo go go - avocado, broccoli, spinach, mango, coconut,
ginger, lime

bottled sips

mount franklin bottled water
still4.4
sparkling4.8

bottled soft drinks5.6
coke, sprite, fanta, coke no sugar,
bundaberg ginger beer, bundaberg lemonade

cascade drinks5.6
ginger beer, tonic water

fevertree tonic water5.6
mediterranean, elderflower

long rays5.6
australian native tonic

Brunch

from 6.30am - 12pm

vego full breakfast (v/gfo)32.5
eggs your way, popcorn haloumi, smash avocado,
gourmet half tomato, sautéed mushrooms, house
made spiced beans, hash browns, baby spinach,
romesco sauce with hot buttered sourdough
+ gluten free toast2

enzo's eggs (v/gfo) 15.5
lower mountain free range eggs.
poached, fried or scrambled on hot buttered
sourdough toast & romesco sauce
+ gluten free toast2
(please see brekkie add ons for extras items)

our benny (v/gfo)19.5
the bakers room sourdough topped with baby
spinach, free range poachies, spiced maple, hollandaise
sprinkled with lemon myrtle
+ gluten free toast2
(please see brekkie add ons for extras items)

tradie burger (gfo)24.5
lightly toasted milk bun loaded with wood
smoked bacon, pork & fennel sausage, smokey bbq
sauce, cheddar, two fried eggs & baby spinach
+ hash browns5
+ gluten free bun4

chicken waffle benny25.5
golden toasted belgium waffle, karaage chicken,
spiced maple, free range poachies, rocket, chipotle &
hollandaise
(please see brekkie add ons for extras items)

**nut allergy - please note any dishes that have
romesco sauce, this sauce does contain nuts**

on tap

moda sparkling - bottomless8.4
400 ml post mix5

coke, sprite, lemon fanta, coke no sugar, soda water,
tonic water, dry ginger ale

juicy sips

hrvst St - cold pressed juice8.4

endless summer
pineapple, lemon & cayenne pepper

little green
kale, spinach, celery, lemon, ginger
cucumber & spirulina

orange sky
orange, pineapple, lemon & tumeric

ruby tuesday
watermelon, rhubarb, pink lady apple, pear & lime

original orange

cloudy apple

kombucha - bundaberg ferments..... 7.2
bush fruits, myrtle mint or pineapple & ginger

salmon bruschetta (a, gfo)24.5
whipped goats cheese, rocket, spirit collective gin
beetroot & cured salmon, pickled red onions, pickled
cucumber, fried capers, micro herbs on a toasted
sourdough
+ gluten free toast2
(please see brekkie add ons for extras items)

mushroom toast (v, gfo).....22.5
toasted sourdough, sautéed wild mixed mushrooms
with whipped feta, roasted hazelnut and micro herb
salad
+ gluten free toast2
(please see brekkie add ons for extras items)

brekkie add ons

+ wood smoked bacon (2)7
+ spirit collective gin beetroot &
cured salmon.....12
+ pork & fennel sausage.....6
+ triple smoked leg ham6
+ hash browns (2)5
+ smashed avocado.....6
+ gourmet half tomato5
+ sautéed mushrooms.....6
+ popcorn halloumi2
+ baby spinach.....2
+ house spiced beans.....5
+ hollandaise.....4
+ extra egg (lower mountain eggs) (1)3
+ extra sourdough toast.....4

small plates

garlic flatbread (v).....15.5
the best flatbread from our friends at the baker's room, smothered with herb & garlic butter
and melted mozzarella chesse

coffin bay oysters your way (gf/a)
½ dozen34.5
1 dozen 60.5
- natural
- kilpatrick

bucket of prawns (gfo / dfo / a)40.5
400g chilled king prawns served with cocktail sauce, flatbread, housemade butter &lemon

brie tasting bowl (gfo / v).....24.5
creamy oven baked brie topped with pistachio, fig jam & hot honey served with pear and
toasted bread

bao buns21.5
Trio of - pork belly, cucumber, shallots, hoisin & kewpie
Trio of - karaage chicken, slaw, pickled cucumber, hot honey
Trio of - vegan - mushrooms, pumpkin hummus, shallots, smashed avo & sun dried tomato
Trio of - one of each (pork, karaage & vegan)
extra bun of any flavour.....7.5

salmon collective (gfo/ a).....26.5
beetroot & gin cured salmon, cornichons, pickled cucumbers, whipped dill & goats cheese fried
capers, pickles onion & toasted bread

salt & pepper calamari (a) 18.5
rocket chilli salad, lemon, jalapeno & coriander mayo
main size -30.5
fries, side salad, lemon, jalapeno & coriander mayo

karaage master19.5
crisp fried karaage chicken drizzled with hot honey served w/ kewpie mayo & lemon

tuna sashimi (gf/m)24.5
freshly sliced tuna with soy sauce, wasabi mayo, pickled ginger, wakame salad, sesame seeds
& shallots

spiced pumpkin hummus (gfo/vg).....19.5
homemade pumpkin hummus, smoked paprika, pepitas, spiced chickpeas, drizzled with
olive oil with bakers room flatbread

seafood tasting plate (m).....35.5
grilled local king prawns (3), hervey bay scallops with herb butter (3), spirit collective gin
beetroot & cured salmon, lightly dusted salt & pepper squid & lemon, jalapeno & coriander
mayo

salad bar

enzo's caesar salad (gfo)22.5
cos lettuce, crisp bacon strips,parmesan croutons, white anchovies,
poached egg, shaved pecorino, tossed in our caesar dressing

roasted cauliflower & carrots (v/gfo/vgo).....22.5
roasted cauliflower & carrots, kale, spinach, barley, dukkah, pepita and sunflower seeds,
currants, basil, mint tossed with blue cheese dressing

beetroot salad (v/ gf /vgo)24.5
roasted baby beets, pickled beets, fresh beets, beetroot hummus, spinach, kale, spiced
walnuts, persian feta & beetroot hummus tossed with green goddess dressing.

salad add ons

+ grilled chicken.....5

+ king prawns (5).....15

+ spirit collective gin beetroot &
cured salmon.....12

+ popcorn halloumi6
+ salt & pepper calamari8

sides

fries (v/vg).....side 6.5 / bowl 12.5
spiced salt & aioli

sweet potato fries (v/vg).side 8.5 / bowl 15.5
spiced salt & aioli.

house salad (v/vg/gf).....7.5
mixed leaves cherry tomatoes, radish, cucumber,
green peas, green goddess dressing

seasonal veg (v/vg/gf).....12.5
sauteed with olive oil and murray river salt

spiced broccolini(v/vg/gf).....16.5
pan fired broccolini, served over romesco sauce and
topped with almonds and lemon vinaigrette

roast jap pumpkin & sweet potato16.5
(v/gf/vgo) with garlic yoghurt & brown butter

Enzo's Eats

from 12pm - late

main fare

catch of the day (gf/a)market price
local sourced fish pan fried and served with macadamia puree, broccolini,
dutch carrots, sugar snap peas and lemon

fish & chips (df/m).....28.5
housemade battered fish, fries, house salad, tartare and lemon

seafood platter (m)100
chilled morten bay bug (1), king prawns (6), spirit collective gin beetroot &
cured salmon (6), ½ dozen oysters, grilled hervey bay scallops (3), grilled local
prawns (3), salt & pepper calamari (12), crab paté, toasted bread, fries, house
side salad, cocktail sauce, tartare and lemon

king henry lamb shank (gf)45.5
braised lamb shank served with sweet potato puree and seasonal greens
finished with lamb jus

250g wagyu rump steak ms4+ (gf)46.5
wagyu rump cooked to your liking with smashed chats, broccolini, dutch
carrots, sugar snap peas and choice of sauce:
jus / bernaise sauce / chimichurri

enzo's chicken schnitzel.....32.5
freshly crumbed chicken breast schnitzel, cherry tomato napoli, parmesan
cream served with chips & salad

prawn & scallop linguine (gfo/a)42.5
king prawns, garlic, chilli, spinach, napoli, finished with grilled hervey bay
scallops and pecorino cheese

ragu pappardelle (gfo) 36.5
braised beef cheek in red wine, herb and cherry tomato napoli, with
pappardelle pasta and pecorino cheese

vegetarian linguine (v/ gfo) 30.5
cherry tomatoes, spiced pumpkin, zucchini, spinach with white wine, brown
butter sauce & pecorino cheese
(gluten free gnocchi available for all pasta dishes)

meat & cheese platter (gfo) 75
spanish prosciutto, spicy cacciatore salami, shaved ham, adelaide hill double
cream brie, meredith goats cheese, gorgonzola dolce, served with fig jam, fruit
& nuts, breads & crackers

double smash cheese burger (gfo) 28.5
the ultimate cheeseburger, double 100g wagyu patties, double swiss cheese,
double american cheese, house pickles, burger sauce served with fries
add ons to burger
+ tomato 2+ lettuce 2+ bacon 7+ cheese 4+ pickles 2

southern fried chicken burger 28.5
spiced butter milk, lightly floured and fried chicken thigh served in a milk bun,
chipotle slaw, house pickles, crispy bacon, swiss & american cheese, lettuce,
burger sauce & fries

enzo's fish burger (m)..... 29.5
crispy battered whiting, served in milk bun, lettuce, tomato, red onion,
house pickles, tartare sauce & fries

vegan burger (gfo) 28.5
roasted portobello mushroom served in vegan milk bun, spiced pumpkin
hummus, rocket, red onion, smashed avo & fries

artisan prosciutto and brie toastie.....22.5
the baker's room sourdough, serrano jamón spanish prosciutto, la monique
brie, fig jam & fries

the ruben22.5
baker's room sourdough, corned beef silverside, white sauerkraut, swiss
cheese, russian sauce, dill pickle & fries

swaps and add ons
+ gluten free bread/ toast2
+ gluten free burger buns4
+ sweet potato fries swap3

All ingredients may not be listed on the menu. Please advise our staff of any specific dietary requirements or allergies. While we make every effort to provide a gluten friendly environment, we can not ensure that any dish is safe for individuals with coeliac disease.

V= vegetarian // VG= Vegan // GF=gluten friendly // GFO = gluten friendly option // DFO = dairy free option // A= Australian // M = mixed origin // I = imported

1.1% surcharge for all card payments

15% surcharge on Public Holidays // Menu prices and items subject to change

When placing an order inside the venue, please remember your table number.

wine & beers

from 10am - late

sparkling wine

prosecco
biancavigna – *italy*g 13.5 | b 65

sparkling
42degrees south prem – *tasmania*g 14 | b 67

moscato - sparkling
kismet – *victoria*g 13 | b 51

brut
chandon – *yarra valley*..... b 53

Zero Hour Prosecco.....g 10.5 | b 36

champagne

veuve cliquot – *france* b 118
moet & chandon – *france* b 118

tattinger nv – *france* b 101

rosé wine

aix – *france* g 16 | b 75

yangarra– *mclaren vale*.....g 13 | b 53

clos mireille rosé - *srance*..... b 89

white wine

sauvignon blanc
totara – *new zealand*g 13.5 | b 53

craggy range – *new zealand* b 73

murdoch hill – *adelaide hills* b 63

pinot grigio

breganze savardo - *italy*g 14 | b 63

inama vin soave classico..... b 78

hidden seag 13 | b 48

pinot gris

the other wine co – *adelaide hills*g 15 | b 68

chardonnay

credaro kinship – *margaret river*g 13.5 | b 65

rising – *yarra valley* b 70

stonier – *mornington peninsula* b 81

frogmore creek – *tas* b 73

riesling

nick o'leary – *act* g 14 | b 59

low alcoholic reisling

reislingfreak no.5 – *sa*g 11 | b 48

red wine

pinot noir
rising – *yarra valley*g14.5 | b 69

big buffalo - *monerey* b 58

nanny goat vineyard – *central otago*..... b 95

noir

yangarra estate – *mclaren vale* b 68

tempranillo

bodegas patrocínio zinio – *rioja* g12.5 | b 58

chianti

poggio anima– *tuscany* b 58

cabernet sauvignon

mountadam – *eden valley* b 63

alkoomi - *frankland river*.....g14 | b59

shiraz

henschke henry's seven– *barossa valley* b 88

whistler atypical – *barossa valley* g12.5 | b 58

hidden seag13 | b 48

craft beers

wide bay brewing - *maryborough*

customs mid - 3.4%.....7.5

customs premium lager - 4.5%.....8.5

royal old dark ale - 4.7%.....9

seventh son pilsner - 5.7%.....9

smugglers american ipa - 6.7%.....9

zingibier - 4%.....9.5

brewdog - *murarrie brisbane*

punk xpa - 5.2%.....10.5

hazy jane - 5%.....10.5

punk af - non- alcoholic.....10.5

wingman pale ale - 4%.....10.5

moffat beach - *sunshine coast*

trilogy ipa - 6.8%.....13.5

passenger pale ale - 5.2%11.5

social jam pale mid - 3.5%10.5

deadbeat crisp ale - 4.5%.....10.5

moff's session ale - 4.5%10.5

your mates larry - *sunshine coast*

pale ale - 4.5%10.5

sally - 6%.....10.5

matso's - *broome*

ginger beer - 3.5%.....9.5

burleigh brewing co - *gold coast*

burleigh big head - 4.2%.....9.5

burleigh big head mid - 3%.....8.5

little dragon - *byron bay*

ginger beer - 4%.....10.5

young henrys - *sydney*

newtowner australian pale ale - 4.8%10

balter brewing - *gold coast*

captain sensitive - 3.5%8.5

twobays

pale ale - gluten free - 4.5%.....10

heaps normal

quiet xpa - non-alcoholic8

another lager - non-alcoholic8

tap beers

seasonal

selection of craft beers on tap.

stone & wood - *pacific ale*

.....½ pint 10.5 / pint 16.5

sapporo - *japanese lager*

.....S (380ml) 11.5 / L (500ml) 15.5

wide bay brewing - *australian pale ale*

..... ½ pint 8.5 / pint 14.5

brewdog - *lager 3.5*

..... ½ pint 7.5 / pint 12.5

international beers

asahi - *japan*

super dry8.5

corona - *mexico*

extrabottle 9.5 / bucket 32

millers chill - *usa*

.....8.5

peroni - *italy*

nastro 3.58.5

nastro 5.....9

guinness - *ireland*

.....9.5

heineken - *holland*9.5

domestic beers

great northern - *queensland*

super crisp7.5

original8.5

zero7

james boag - *tasmania*

light7

pure blonde - *victoria*

premium mid 37.5

ultra low carb

lager.....8.5

xxxx - *queensland*

gold7

ciders

cheeky tiki - *sunshine coast*

dry apple8.5

sweet apple8.5

pineapple8.5

rekorderling - *sweden*

wildberry9.5

strawberry & lime.....9.5

somersby - *denmark*

apple8.5

pear8.5

seltzer

good tides

lemon/ lime10.5

tropical passionfruit10.5

enzo's fav

lychee mojito g 20.5 / j 71

havana club white rum, paraiso, lime, mint, raw sugar, soda water

sunday bloody sunday mary.....20.5

the spirit collective vodka, tomato juice, worcestershire sauce,

tabasco, cracked pepper, lemon juice

pina colada25.5

enzo's twist on the pina colada, ratu 5 year old rum, malibu,

coconut syrup, lime, pineapple juice & alcoholic japanese sparkling

pineapple jelly

jalapeno margarita (classic/on the rocks)20.5

jalapeno infused volando tequila, cointreau, lime juice

french 7720.5

the spirit collective gin, st. germain, prosecco, agave, lemon juice

grapes of wrath20.5

pavan, passoa, flower syrup, wonderfoam, lime juice, garnished

with flowers

frutta20.5

the spirit collective vodka, limoncello, paraiso, fresh lemon juice,

passionfruit, topped with lemonade

oyster shot (bloody mary).....7.5

craving a classics cocktail?

just ask our team and they will

be happy to make one for you

spritz

aperol spritzg 19.5 / j 66

prosecco, aperol, sparkling water, orange

elderflower spritzg 19.5 / j 66

the spirit collective vodka, st. germain, prosecco, sparkling water,

lemon

gin spritzg 19.5 / j 66

the spirit collective gin, prosecco, st germain, sparkling water, lime,

mint, cucumber

highballs

midori & orange highball18.5

midori, paraiso, orange juice, cranberry juice, orange

lychee & mint highball 19.5

the spirit collective vodka, paraiso, lemonade, soda water, lime,

mint

chambord highball 19.5

the spirit collective vodka, chambord, lemonade, cranberry juice,

lime, strawberries, blueberries

tea on the island23.5

the spirit collective vodka, cointreau, spirit collective gin, volando

tequila, bacardi, lemon, coke

fruit tingle19.5

the spirit collective vodka, red cordial, blue curacao, lemonade

cocktails

from 10am - late

martinis

classic martini.....20.5

the spirit collective gin, dry vermouth, olive garnish

espresso martini20.5

the spirit collective vodka, kahlua, fresh allpress double shot

espresso, cointreau rim

tequila espresso martini22.5

volando tequila, kahlua, fresh double shot allpress espresso,

cointreau rim

french martini20.5

the spirit collective vodka, chambord, pineapple juice

lychee martini20.5

the spirit collective vodka, paraiso, lychee juice

mimosa

- **orange**8.5

- **cranberry**.....8.5

- **grapefruit**.....8.5

to create a non alcoholic option just add our

"Zero Hour Prosecco"

mocktails

juicy julep13

pineapple juice, orange juice, ginger ale, lime, mint

nino's mojito13

lemonade, lime, mint, soda water, brown sugar

summer dreams13

apple juice, lemon juice, cranberry juice, grenadine & wonderfoam

perfectly peachy13

peach ice tea, lemon, filtered water, mint

virgin bloody mary13

desserts

affogato our way (gf)16.5

nutella smeared glass rimmed with crushed peanuts, vanilla bean

ice cream, allpress espresso shot, choice of liquor with house made

hazelnut & wattle seed biscotti

- frangelico

- baileys

- drambuie

- kahlua

chocolate brownie.....14.5

chocolate brownie served with salted caramel, berries & vanilla

bean ice cream

sticky date pudding14.5

butterscotch sauce and vanilla ice cream

cheesecake.....14.5

house made baked cheese cake, berry compote and chantilly cream

toasted banana bread (gf)12.5

2 pieces of banana bread served with lower mountain honey &

butter

please quote your table number when ordering

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15% surcharge on Public Holidays // Menu prices and items subject to change

here at enzo's on the beach we source our seafood from both local fisherman and suppliers alike. To provide the best quality seafood experience we rotate our ingredients with the weather, season & price to bring you the best dining experience

Scan the code for a full list of beverages

