

All Day Sips

hot sips

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

espresso.....
short / long macchiato
piccolo.....
vienna / affogato.....

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

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

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

mini sips

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

toast (lgo/dfo/v).....
bakers room buttered sourdough (2) with your choice of
jam, peanut butter, vegemite or honey (v)
+ low gluten toast.....

toasted banana bread (lg)
2 pieces of banana bread served with lower mountain
honey & butter

chef’s avo toast (dfo/lgo)
the bakers room toasted & buttered sourdough,
smashed avo, feta, beetroot hummus and activated
seeds topped with micro herbs & lemon
+ low gluten toast
(please see brekkie add ons for extras items)

loaded yoghurt (df/lgo)
coconut yoghurt layered with ginger spiced baked apple,
tea soaked raisins, berry compote and housemade
granola

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

tropical waffles (v)
banana, mango, toasted coconut chips, passion fruit
pulp, maple macadamias, berries & acai sorbet

tradie burger (lgo)
lightly toasted milk bun with wood smoked bacon, pork
& fennel sausage, tomato relish, cheddar, two fried
lower mountain pasture raised eggs & baby spinach
+ hash browns
+ low gluten bun

cold sips

milkshakes.....
strawberry, chocolate, caramel, vanilla, lime, banana
iced moos
with ice cream and topped whipped cream
coffee, chocolate, mocha

on the rocks
iced long black, iced latte, iced chai, iced mocha

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

bottled sips

mount franklin bottled water
still
sparkling

bottled soft drinks
coke, sprite, fanta, coke no sugar,
bundaberg ginger beer, bundaberg lemonade

cascade drinks
ginger beer, tonic water

fevertree tonic water
mediterranean, elderflower

long rays
australian native tonic

on tap

moda sparkling - bottomless
400 ml post mix
coke, sprite, lemon fanta, coke no sugar, soda water,
tonic water, dry ginger ale

juicy sips

hrvst St - cold pressed juice

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.....
bush fruits, myrtle mint or pineapple & ginger

salmon bruschetta (i, lgo)
whipped goats cheese, rocket, smoked salmon, pickled
red onions, pickled cucumber, fried capers & micro
herbs on a toasted bakers room sourdough
+ low gluten toast
please see brekkie add on options below

brekkie add ons
+ wood smoked bacon (2)
+ spirit collective beetroot gin cured salmon
+ smoked salmon
+ pork & fennel sausage.....
+ triple smoked leg ham
+ hash browns (2)
+ smashed avocado.....
+ gourmet half tomato
+ sautéed medley mushrooms.....
+ popcorn haloumi
+ baby spinach.....
+ house spiced beans.....
+ hollandaise.....
+ extra egg (lower mountain pasture raised) (1)...
+ extra toasted bakers room sourdough.....

small plates

garlic flatbread (v).....
baker’s room flat bread, herb & garlic butter
+ mozzarella (v)
+ bacon & cheese

coffin bay oysters your way (lg/a)
½ dozen
1 dozen
.....
- natural
- kilpatrick

bucket of prawns (lgo/dfo/a)
400g chilled king prawns, cocktail sauce, bakers room sourdough, pepe saya butter & lemon

salt & pepper calamari (i)
lemon, jalapeno & coriander mayo
main size -
fries, salad, lemon, jalapeno & coriander mayo

tuna sashimi (lg/df/i)
freshly sliced tuna with house dressing, wasabi mayo, pickled ginger, wakame salad, sesame
seeds & shallots

salmon collective (lgo/a).....
beetroot gin cured salmon, cornichons, pickled cucumbers, whipped goats cheese,
fried capers & pickled onions with toasted baker’s room flat bread

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

fish taco (i).....
soft tortilla (2), battered fish, lettuce, pico de gallo, guacamole, jalapeno & coriander mayo

burrata cloud (vo/lgo).....
basil oil, cherry tomatoes, tomato gel & olive crumble with toasted bakers room flat bread

karaage master
crispy fried karaage chicken, drizzled with hot honey, toasted sesame seeds kewpie mayo &
lemon

brie tasting plate (lgo/v).....
creamy oven baked brie topped with pistachio, fig jam & hot honey served with toasted
baker’s room flat bread

pumpkin texture (v/vg/lgo).....
housemade spiced pumpkin hummus, smoked paprika, pepitas & crispy pumpkin with
toasted baker’s room flatbread

salad bar

enzo’s caesar salad (lgo/dfo)
cos lettuce, crisp bacon strips, parmesan, croutons, white anchovies, poached egg, shaved
pecorino & tossed in our caesar dressing

waldorf salad (v/lg/vgo).....
endive, celery, spiced candied walnuts, grapes, apple, citrus dressing & blue cheese sauce

peach salad (v/lg/vgo)
peaches, blueberries, feta, mixed local salad leaf & candied macadamias with green goddess
dressing

salad add ons

+ grilled chicken.....

+ king prawns (5) (a).....

+ spirit collective gin beetroot &
cured salmon (i).....

+ smoked salmon (i).....

+ popcorn halloumi

+ salt & pepper calamari (i).....

Enzo’s Eats from 12pm - late

main fare

catch of the day (lg/a)
local sourced fish pan fried and served on apple fennel soubise with chilled
green beans, sugar snap peas and radish, tossed with miso sesame dressing &
lemon

fish & chips (m).....
housemade battered fish, fries, house salad, tartare & lemon

seafood platter (m)
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 baker’s room flat
bread, fries, house side salad, cocktail sauce, tartare & lemon

beef brisket (lg)
slow cooked beef brisket, smoky maple bbq sauce, fries, corn cob & chipotle
slaw

200g beef eye fillet (lg)
sous-vide eye fillet cooked medium, with potato gratin, sauteed greens, dutch
carrots & a choice of sauce;
pepper sauce / mushroom sauce / garlic cream sauce

chicken roulade (lg)
sous-vide rolled chicken, stuffed with spinach, sundried tomato & brie served
with potato gratin, sautéed greens, dutch carrots & garlic cream sauce

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

ragu linguine (lgo)
braised beef cheek in red wine, herb and napoli with linguine pasta &
pecorino cheese

vegetarian linguine (v/lgo)
sun-dried tomato, spiced pumpkin, spinach, basil, cherry tomato, garlic, white
wine sauce topped with burrata, basil oil & freshly grated parmesan
(low gluten gnocchi available for all pasta dishes)

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

double smash cheese burger (lgo)
milk bun, double smashed beef wagyu pattie, double swiss cheese, double
american cheese, house pickles, burger sauce & fries
add ons to burger
+ tomato+ lettuce + bacon+ cheese+ pickles

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

enzo’s fish burger (i).....
milk bun, battered fish, gem lettuce, tomato, red onion, house pickles, tartare
sauce & fries

vegan burger (vg/lgo)
vegan milk bun, vegan pattie, lettuce, tomato, spiced beetroot hummus,
pumpkin hummus, red onion & fries

artisan prosciutto and brie toastie.....
the bakers room sourdough, serrano jamón spanish prosciutto, la monique
brie, fig jam & fries

the ruben
baker’s room sourdough, corned beef silverside, white sauerkraut, swiss
cheese, russian sauce, dill pickle & fries

swaps and add ons
+ low gluten bread/ toast
+ low gluten burger buns
+ sweet potato fries swap
+ pepper sauce
+ mushroom sauce
+ garlic cream sauce

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 // VO=vegetarian option // VG=vegan // LG=low gluten // LGO=low gluten option // DF=dairy free // DFO=dairy free option // A=Australian // M=mixed origin // I=imported

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

sparkling
42degrees south prem - tasmania

moscato - sparkling
kismet – victoria

brut
chandon – yarra valley

Zero Hour Prosecco

champagne

veuve cliquot – france
moet & chandon – france
tattinger nv – france

rosé wine

aix – france
yangarra– mclaren vale
clos mireille rosé - srance

white wine

sauvignon blanc
totara – new zealand
craggy range – new zealand
murdoch hill – adelaide hills

pinot grigio
breganze savardo - italy
inama vin soave classico
hidden sea

pinot gris
the other wine co – adelaide hills

chardonnay
credaro kinship – margaret river
rising – yarra valley
stonier – mornington peninsula
frogmore creek – tas

riesling
nick o’leary – act

low alcoholic reisling
reislingfreak no.5 – sa

red wine

pinot noir
rising – yarra valley
big buffalo - monerey
nanny goat vineyard – central otago

noir
yangarra estate – mclaren vale

tempranillo
bodegas patrocinio zinio – rioja

chianti
poggio anima– tuscany

cabernet sauvignon
mountadam – eden valley
alkoomi - frankland river

shiraz
henschke henry’s seven– barossa valley
whistler atypical – barossa valley
hidden sea

craft beers

wide bay brewing - maryborough
customs premium lager - 4.5%
royal old dark ale - 4.7%
seventh son pilsner - 5.7%
smugglers american ipa - 6.7%
rice lager - 5.1%

brewdog - murarrie brisbane
punk xpa - 5.2%
hazy jane - 5%
punk af - non- alcoholic
maverick pale ale - 4%

your mates larry - sunshine coast
pale ale - 4.5%
sally - 6%

matso’s - broome
ginger beer - 3.5%

burleigh brewing co - gold coast
burleigh big head - 4.2%
burleigh big head mid - 3%

little dragon - byron bay
ginger beer - 4%

young henrys - sydney
newtowner australian pale ale - 4.8%

balter brewing - gold coast
captain sensitive - 3.5%

heaps normal
quiet xpa - non-alcoholic
another lager - non-alcoholic

ciders

cheeky tiki - sunshine coast
dry apple
sweet apple
pineapple

somersby - denmark
apple
pear

seltzer

good tides
lemon/ lime
tropical passionfruit

tap beers

seasonal
selection of craft beers on tap.

stone & wood - pacific ale
½ pint / pint

sapporo - japanese lager
S (380ml) / L (500ml)

wide bay brewing - australian pale ale
½ pint / pint

wide bay brewing - customs mid lager 3.5
½ pint / pint

international beers

asahi - japan
super dry

corona - mexico
extra
bottle / bucket

millers chill - usa

peroni - italy
nastro 3.5
nastro 5

guinness - ireland
heineken - holland

domestic beers

great northern - queensland
super crisp
original
zero

james boag - tasmania
light

pure blonde - victoria
premium mid 3
ultra low carb
lager

xxxx - queensland
gold
ultra

non-alcoholic cocktails

lyres miss margarita
lyres tequila alternative, agave nectar, lime juice,
aromatic bitters

lyres french 75
lyres gin alternative, herradura agave nectar, lemon
juice, zero hour non alcoholic prosecco

lyres gin spritz
lyres dry london spirit, zero hour non alcoholic
prosecco, soda water & cucumber

lyres italian gin spritz
lyres italian spritz, zero hour non alcoholic prosecco,
soda water & oranges

lyres white cane collins
lyres white cane spirit, herradure agave nectar, lemon
juice, soda water

lyres salted caramel espresso martini
lyres coffee original alternative, lyres white rum
alternative, monin salted caramel syrup



enzo’s fav

lychee mojito
havana club white rum, paraíso, lime, mint, raw sugar & soda water

sunday bloody sunday mary
the spirit collective vodka, tomato juice, worcestershire sauce,
tabasco, cracked pepper & lemon juice

pina colada
enzo’s twist on the pina colada, ratu 5 year old rum, malibu,
coconut syrup, lime, pineapple juice & alcholic japanese sparkling
pineapple jelly

jalapeno margarita (classic/on the rocks)
jalapeno infused volando tequila, cointreau & lime juice

french 77
the spirit collective gin, st. germain, prosecco, agave & lemon juice

grapes of wrath
pavan, passoa, flower syrup, wonderfoam, lime juice, garnished
with flowers

frutta
the spirit collective vodka, limoncello, paraíso, fresh lemon juice,
passionfruit, topped with lemonade

oyster shot (bloody mary)

craving a classics cocktail?
just ask our team and they will
be happy to make one for you

spritz

aperol spritz
prosecco, aperol, sparkling water & orange

elderflower spritz
the spirit collective vodka, st. germain, prosecco, sparkling water &
lemon

gin spritz
the spirit collective gin, prosecco, st germain, sparkling water, lime,
mint & cucumber

highballs

midori & orange highball
midori, paraíso, orange juice, cranberry juice & orange

lychee & mint highball
the spirit collective vodka, paraíso, lemonade, soda water, lime &
mint

chambord highball
the spirit collective vodka, chambord, lemonade, cranberry juice,
lime & strawberries

tea on the island
the spirit collective vodka, cointreau, spirit collective gin, volando
tequila, bacardi, lemon & coke

fruit tingle
the spirit collective vodka, red cordial, blue curacao & lemonade

cocktails

from 10am - late

martinis

classic martini
the spirit collective gin, dry vermouth, olive garnish

espresso martini
the spirit collective vodka, kahlua, fresh allpress double shot
espresso, cointreau rim

tequila espresso martini
volando tequila, kahlua, fresh double shot allpress espresso,
cointreau rim

french martini
the spirit collective vodka, chambord, pineapple juice

lychee martini
the spirit collective vodka, paraíso, lychee juice

mimosa

- orange
- cranberry
- grapefruit

to create a non alcoholic option just add our
“Zero Hour Prosecco”

mocktails

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

nino’s mojito
lemonade, lime, mint, soda water, brown sugar

summer dreams
apple juice, lime juice, cranberry juice, grenadine & wonderfoam

perfectly peachy
peach ice tea, lemon, filtered water, mint

virgin bloody mary

desserts

affogato our way (gf)
nutella smeared glass rimmed with crushed biscoff, vanilla
ice cream, allpress espresso shot and choice of liquor:
- frangelico
- baileys
- drambuie
- kahlua

chocolate walnut brownie (lg)
chocolate brownie served with salted caramel, berries & vanilla
bean ice cream

peanut butter cheesecake (lg)
raspberry sorbet, mixed berries & white chocolate matcha soil

toasted banana bread (lg)
2 pieces of banana bread served with lower mountain honey &
butter

please quote your table number when ordering

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