

## All Day Sips

### hot sips

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

#### syrups

hazelnut, caramel, vanilla

### non moo milks

soy, lactose free, almond, coconut, oat

### mini sips

#### babycino

#### mini moo shakes

strawberry, chocolate, caramel, vanilla, lime, banana

### 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

### 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

### small plates

#### garlic flatbread (v)

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 dozen

##### 1 dozen

- natural

- kilpatrick

#### bucket of prawns (gfo / dfo / a)

400g chilled king prawns served with cocktail sauce, sourdough, housemade butter & lemon

#### brie tasting bowl (gf / v)

creamy oven baked brie topped with pistachio, fig jam & hot honey served with pear and

toasted bread

#### bao buns

Trio of - pork belly, cucumber, shallots, hoisin & kewpie

Trio of - karaage chicken, slaw, pickled cucumber, hot honey & sesame seeds

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 available

#### salmon collective (gfo/ a)

beetroot & gin cured salmon, cornichons, pickled cucumbers, whipped dill & goats cheese

fried capers, pickles onion & toasted bread

#### salt & pepper calamari (a) *entree size or main size available*

rocket chilli salad, lemon, jalapeno & coriander mayo

fries, rocket chilli salad, lemon, jalapeno & coriander mayo

#### karaage master

crisp fried karaage chicken drizzled with hot honey & toasted sesame seeds, served w/

kewpie mayo & lemon

#### tuna sashimi (gf/m)

freshly sliced tuna with soy sauce, wasabi mayo, pickled ginger, wakame salad, sesame seeds

& shallots

#### spiced pumpkin hummus (gfo/vg)

homemade pumpkin hummus, smoked paprika, pepitas, spiced chickpeas, drizzled with

olive oil with bakers room flatbread

#### seafood tasting plate (m)

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)

cos lettuce, crisp bacon strips, parmesan croutons, white anchovies,

poached egg, shaved pecorino, tossed in our caesar dressing

#### roasted cauliflower & carrots (v/gfo/vgo)

roasted cauliflower & carrots, kale, spinach, barley, dukkah, pepita and sunflower seeds,

currants, basil, mint tossed with blue cheese dressing

#### beetroot salad (v/ gf /vgo)

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

+ king prawns (5)

+ spirit collective gin beetroot &

cured salmon

+ popcorn halloumi

+ salt & pepper calamari

## Enzo's Eats

from 12pm - late

### main fare

#### catch of the day (gf/a)

local sourced fish pan fried and served with macadamia puree, broccolini,

dutch carrots, sugar snap peas and lemon

#### fish & chips (df/m)

housemade battered fish, fries, house salad, tartare and 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 bread, fries, house

side salad, cocktail sauce, tartare and lemon

#### king henry lamb shank (gf)

braised lamb shank served with sweet potato mash and seasonal greens

finished with lamb jus

#### 250g wagyu rump steak ms4+ (gf)

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

freshly crumbed chicken breast schnitzel, cherry tomato napoli, parmesan

cream

#### prawn & scallop linguine (gfo/a)

king prawns, garlic, chilli, spinach, napoli, finished with grilled hervey bay

scallops and pecorino cheese

#### ragu pappardelle (gfo)

braised beef cheek in red wine, herb and cherry tomato napoli, with

pappardelle pasta and pecorino cheese

#### vegetarian linguine (v/ gfo)

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)

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)

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 .....+ lettuce ..... + bacon .....+ cheese .....+ pickles**

#### southern fried chicken burger

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)

crispy battered whiting, served in milk bun, gem lettuce, tomato, red onion,

house pickles, tartare sauce & fries

#### vegan burger (gfo)

roasted portobello mushroom served in vegan milk bun, spiced pumpkin

hummus, rocket, red onion, smashed avo & fries

#### artisan prosciutto and brie toastie

the baker's 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

+ gluten free bread/ toast

+ gluten burger buns

+ sweet potato fries swap

## Brunch

from 6.30am - 12pm

#### toast (gfo/v)

hot buttered sourdough with your choice of jam,

peanut butter, vegemite or honey (v)

+ gluten free toast

#### toasted banana bread (gf)

2 pieces of banana bread served with lower mountain

honey butter

#### chef's avo toast (dfo/gfo)

toasted sourdough, smashed avo, feta topped with

micro herbs, balsamic glaze and lemon

+ gluten free toast

*(please see brekkie add ons for extras items)*

#### loaded yoghurt (df/gfo)

coconut yoghurt layered with ginger spiced baked

apple, tea soaked raisins, berry compote and house

made granola

#### bircher (v/gfo)

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)

banana, coconut ice cream, toasted coconut chips,

smooth biscoff, biscoff crumb, torched marshmallows,

strawberries

#### enzo's full breakfast (gfo)

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

#### vego full breakfast (v/gfo)

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 toast

#### enzo's eggs (v/gfo)

lower mountain free range eggs.

poached, fried or scrambled on hot buttered

sourdough toast & romesco sauce

+ gluten free toast

*(please see brekkie add ons for extras items)*

#### our benny (v/gfo)

the bakers room sourdough topped with baby

spinach, free range poachies, spiced maple, hollandaise

sprinkled with lemon myrtle

+ gluten free toast

*(please see brekkie add ons for extras items)*

#### tradie burger (gfo)

lightly toasted milk bun loaded with wood

smoked bacon, pork & fennel sausage, smokey bbq

sauce, cheddar, two fried eggs & baby spinach

+ hash browns

+ gluten free bun

#### chicken waffle benny

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***

***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*

#### 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 patrociniio 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 mid - 3.4%

customs premium lager - 4.5%

royal old dark ale - 4.7%

seventh son pilsner - 5.7%

smugglers american ipa - 6.7%

zingibier - 4%

#### brewdog - *murarrie brisbane*

punk xpa - 5.2%

hazy jane - 5%

punk af - non- alcoholic

wingman pale ale - 4%

#### moftat beach - *sunshine coast*

trilogy ipa - 6.8%

passenger pale ale - 5.2%

social jam pale mid - 3.5%

deadbeat crisp ale - 4.5%

moff's session ale - 4.5%

#### 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*

newtownner australian pale ale - 4.8%

#### balter brewing - *gold coast*

captain sensitive - 3.5%

#### twobays

pale ale - gluten free - 4.5%.

#### heaps normal

quiet xpa - non-alcoholic

another lager - non-alcoholic

### tap beers

#### seasonal

selection of craft beers on tap.

#### stone & wood - *pacific ale*

#### sapporo - *japanese lager*

#### wide bay brewing - *australian pale ale*

#### brewdog - *larer 3.5*

### international beers

#### asahi - *japan*

super dry

#### corona - *mexico*

#### 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 larger

#### xxxx - *queensland*

### ciders

#### cheeky tiki - *sunshine coast*

dry apple

sweet apple

pineapple

#### rekorderling - *sweden*

wildberry

strawberry & lime

#### somersby - *denmark*

apple

pear

### seltzer

#### good tides

lemon/ lime

tropical passionfruit

Scan the code for a full list of beverages



## cocktails

from 10am - late

### enzo's fav

#### lychee mojito

havana club white rum, paraiso, 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 & alcoholic 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, paraiso, 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, paraiso, orange juice, cranberry juice, orange

#### lychee & mint highball

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

#### chambord highball

the spirit collective vodka, chambord, lemonade, cranberry juice, lime, strawberries, blueberries

#### 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

### 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, paraiso, 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, lemon 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 peanuts, vanilla bean ice cream, allpress espresso shot, choice of liquor with house made hazelnut & wattle seed biscotti

- frangelico

- baileys

- drambuie

- kahlua

#### chocolate brownie

chocolate brownie served with salted caramel, berries & vanilla bean ice cream

#### sticky date pudding

butterscotch sauce and vanilla ice cream

#### cheesecake

house made baked cheese cake, berry compote and chantilly cream

#### toasted banana bread (gf)

2 pieces of banana bread served with lower mountain honey & butter

**please quote your table number when ordering**

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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