

All Day Sips

hot sips

s 4.7 / cup 5.5 / mug 6
latte, cappuccino, flat white, long black, mocha,
hot choc, cinnamon chai latte

espresso.....4.5
short / long macchiato5/6
piccolo.....5
vienna / affogato.....6

tielka tea.....5.7
tielka breakfast, earl royale, peppermint leaf,
south cloud chai, rose moscato (green),
lemon ginger, limonada rosa

buzz free - decafe.....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
mini moo shakes5.2
strawberry, chocolate, caramel,vanilla, lime, banana

cold sips

moo shakes..... 9
strawberry, chocolate, caramel, vanilla, lime, banana

iced moos 9
coffee, chocolate, mocha

on the rocks6.5
iced long black or latte

smoothies 12
banana - açai kick - passion fruit storm - green reviver
raspberry heaven - strawberry fantasy

bottled sips

mount franklin bottled water
still4.2
sparkling4.6

bottled soft drinks5.4
coke, sprite, fanta, coke no sugar,
bundaberg ginger beer, bundaberg lemonade

cascade drinks5.4
ginger beer, tonic water

fevertree tonic water5.4
mediterranean, elderflower

long rays5.4
australian native tonic

on tap

moda sparkling - bottomless8.2
400 ml post mix4.8
coke, sprite, lift, coke no sugar, soda water,
tonic water, dry ginger ale

juicy sips

hrvst St - cold pressed juice8.2

blood bank

beetroot, cucumber, ginger + apple

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

gold digger

carrot, apple, pineapple + ginger

original orange

cloudy apple

kombucha 7
bush fruits, myrtle mint, cascara or pineapple & ginger

Brunch

from 6.30am - 12pm

toast (gfo, v)9.5
hot buttered sourdough with your choice of jam,
peanut butter, vegemite or honey (v)
+ gluten free1

wholly crumpets (v)15
two of our artisan crumpets topped with pepe saya
cultured butter & local honey

chef’s avo toast (dfo, gfo)22
toasted sourdough topped with chilli and lemon,
avocado smash, edamame, fig glaze, feta, pepitas &
fresh lemon

+ poached egg3
+ bacon (2)7
+ hash browns (2)4.5
+ gluten free1

loaded yoghurt (df, gfo)14
coconut yoghurt layered with our house made oat
almond crumble, berry compote, ginger spiced baked
apple & tea soaked raisins

bircher (v, gfo)18
our house made fruit & nut muesli soaked in cold
pressed apple juice folded with coconut yoghurt,
seasonal fruits, cranberries, toasted coconut &
activated seeds

enzo’s full breakfast (gfo)..... 36
eggs your way, wood smoked bacon, pork & fennel
sausage, truss cherry tomato, sautéed mushrooms,
hash browns & popcorn haloumi on hot buttered
sourdough

vego full breakfast (v)32
eggs your way, popcorn haloumi, smash avocado, truss
cherry tomato, sautéed mushrooms, hash browns &
baby spinach on hot buttered sourdough

enzo’s eggs (v, gfo) 15
poached, fried or scrambled on hot buttered
sourdough toast, romesco sauce

our benny (gfo)19
the bakers room sourdough topped with baby
spinach, free range poachies, spiced maple & lemon
myrtle hollandaise

+ bacon (2).....7
+ beetroot & gin cured salmon9
+ sautéed mushrooms.....6
+ popcorn halloumi6

tradie burger (gfo)23
the bakers room milk bun loaded with wood
smoked bacon, pork & fennel sausage, coffee bbq
sauce, cheddar, two fried eggs & baby spinach
+ hash browns4.5

salmon bagel22
served open, topped with beetroot & gin cured
salmon, whipped goats cheese, micro herbs, pickled
red onions, fried capers, pickled cucumber, on a
toasted bagel

chicken waffle benny25
golden toasted belgium waffle, karaage chicken,
spiced maple, free range poachies, rocket & chipotle
hollandaise
+ wood smoked bacon7.0

waffles (v)..... 22
berry & finger lime cheesecake short bread crumble,
berry coulis, biscoff, vanilla ice cream topped with
berry compote

brekkie add ons

+ hollandaise.....4
+ truss cherry tomato5
+ triple smoked leg ham6
+ beetroot & gin cured salmon.....9
+ wood smoked bacon (2)7
+ hash browns (2)4.5
+ popcorn halloumi6
+ extra egg (lower mountain eggs) (1)3
+ sautéed mushrooms.....6
+ pork & fennel sausage.....5
+ smashed avocado.....5

small plates

garlic flatbread
(v).....15
the best flatbread from our friends at the bakers room smothered with herb
& garlic butter, mozzarella & salsa verde

oysters your way (gf, a)
½ dozen30
1 dozen 58
- natural
- yuzu pearls & wakame
- baked w/ speck & bbq sauce

prawns on ice (gfo, dfo, a)40
*King or tiger prawns, subject to availability
12 local prawns, marie rose sauce, sourdough, pepe saya butter, lemon

baked brie (gfo, v).....23
creamy oven baked brie topped with pistachio, fig jam & hot honey served
with dipping toasted bread

crispy chicken bao buns21
hot honey chicken, pickled cucumber, slaw, mint & red chilli jam
+ extra bao
bun.....7

the salmon collective (gfo, a).....22
beetroot & gin cured salmon, cornichons, house pickled cucumbers, whipped
goats cheese fried capers, pickles onions & toasted bread

fried mozzarella (v)17
crisp fried mozzarella, romesco sauce, salsa verde & grated parmesan cheese

karaage master18
our crisp fried karaage chicken drizzled with hot honey & toasted sesame,
served w/ kewpie mayo & lemon

tuna sashimi (gf,m)22
freshly sliced tuna with soy sauce, wasabi mayo, pickled ginger, wakame
salad, sesame seeds & shallots

our hommus16
homemade chipotle pumpkin hommus, smoked paprika, pepitas, olive oil &
the bakers room flatbread

spiced broccoli.....16
pan fried in sumac & olive oil, served over romesco sauce and topped with
almonds & salsa verde

school prawns (m).....18.5
szechuan spiced crispy school prawns tossed with fried shallots, red chilli &
served with wasabi mayo & sriracha aioli (also known as eastern school
prawns they are a small sweet prawn, eaten whole, including the shell)

salad bar

enzo’s caesar salad (gfo)22
cos lettuce, crisp bacon, sourdough croutons, white anchovies,
shaved pecorino, poached egg, tossed in our own caesar dressing

greek (gf vgo).....22
heirloom tomato, marinated olives, cucumber, shaved red onion, roasted red
peppers, oregano, feta, rocket, olive oil & lemon

green goddess (vg gf)22
our quinoa & raw veg salad with edamame, cranberries, almonds, broccoli,
kale, mint, zucchini, drizzled with our house made finger lime vinaigrette
topped with half avocado

add ons
+ grilled chicken.....5
+ king prawns (5, a).....10
+ beetroot & gin cured salmon9
+ popcorn halloumi6

Enzo’s Eats

from 12pm - late

main fare

catch of the day (gf,df)market price
straight from the fish market, our catch of the day served on romesco sauce,
heirloom tomatoes, basil oil & lemon & side salad

fish & chips (df,i).....28
brew dog draught battered fish, seasoned fries, tartare, mushy peas & lemon

beef cheek (gf)42
braised in red wine, herbs & aromats, served over creamed honey sumac,
smash pumpkin, seasonal vegetables, roasted baby carrots

nonna’s chicken (gf)38
lemon, garlic & herb half boneless chicken served with creamy polenta,
sicilian tomato sauce with capers, olives & red onion, finished with salsa
verde, rocket & fresh lemon

king prawn gnocchi (gfo, m)36
local caught king prawns in spiced napoli sauce w/ baby spinach, speck,
pine nuts & pecorino

ragu gnocchi (gfo)32
our house made beef cheek ragu with pan fried potato gnocchi, pecorino
cheese, truss cherry tomato & salsa verde

our seafood platter (m)market price
a selection of fine australian seafood served on ice with chef’s salad,
condiments & lemon wedges

cheeky chicken burger (dfo, gfo)29
karaage chicken, loaded slaw, double swiss cheese, golden curry mayo,
coriander, grilled pineapple, fried shallots & pickles on a milk bun w/
seasoned fries

captain jack burger (dfo)29
beer battered fish, lettuce, pickled cucumber, tomato chilli jam on a milk bun
w/ seasoned fries & tartare sauce

enzo’s burger (gfo, dfo).....28
wagyu beef pattie, double american cheese, tomato, lettuce, burger sauce &
house made pickles on a milk bun w/ seasoned fries

vegan burger (df, gfo)27
roasted field mushroom, chipotle pumpkin hommus, pickled red onion,
baby spinach, roasted red peppers & smashed avocado on a vegan milk bun
w/ seasoned fries

+ sweet potato fries swap 3

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

fries

fries bowl (gf, vg)12.5
w/ spiced salt & roast garlic aioli
sweet potato fries bowl (gf, vg).....15
w/ spiced salt, roast garlic aioli

sides

side salad (v).....7
salad leaves, cucumber, cherry tomatoes, onions with finger lime vinaigrette
fries (gf, vg)5
a small serve to go on the side
sweet potato fries (gf, vg).....7
a small serve to go on the side
seasonal veg (v, vg, gf).....7
sauteed in olive oil & sea salt

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

wine & beers

from 10am - late

sparkling wine

prosecco	
biancavigna – <i>italy</i>	g 12.5 b 62
sparkling	
42degrees south prem - <i>tasmania</i>	g 13 b 64
moscato - sparkling	
kismet – <i>victoria</i>	g 12 b 48
brut	
chandon – <i>yarra valley</i>	b 50
Zero Hour Prosecco.....	g 10 b 35

champagne

veuve cliquot – <i>france</i>	b 115
moet & chandon – <i>france</i>	b 115
tattinger nv – <i>france</i>	b 98

rosé wine

aix – france	g 15 b 72
yangarra– mclaren vale.....	g 12.5 b 50

white wine

sauvignon blanc	
totara – new zealand	g 12.5 b 50
craggy range – new zealand	b 70
murdoch hill – adelaide hills	b 60

pinot grigio	
breganze savardo - italy	g 13 b 60
inama vin soave classico.	b 75
hidden sea	g 12 b 45

pinot gris	
the other wine co – adelaide hills	g 14 b 65

chardonnay	
credaro kinship – margaret river	g 12.5 b 62
rising – yarra valley	b 67
stonier – mornington peninsula	b 78
frogmore creek – tas	b 70

riesling	
nick o'leary – act	g 13 b 56

low alcoholic reisling	
reislingfreak no.5 – sa	g 10 b 45

red wine

pinot noir	
rising – <i>yarra valley</i>	g 13.5 b 66
big buffalo - <i>monerey</i>	b 55
nanny goat vineyard – <i>central otago</i>	b 92

noir	
yangarra estate – <i>mclaren vale</i>	b 65

tempranillo	
bodegas patrocinio zinio – <i>rioja</i>	g11.5 b 55

chianti	
poggio anima– <i>tuscany</i>	b 55

cabernet sauvignon	
mountadam – <i>eden valley</i>	b 60

cabernet	
pennys hill edward rd – <i>mclaren vale</i>	g13 b56

shiraz	
henschke henry’s seven– <i>barossa valley</i>	b 85
whistler atypical – <i>barossa valley</i>	g11.5 b 55
hidden sea	g 12 b 45

craft beers

wide bay brewing - <i>maryborough</i>	
australian pale ale	8.5
customs mid	7
customs premium lager	8
royal old dark ale	8.5
seventh son pilsener.....	8.5
brewdog - <i>murarrie brisbane</i>	
punk xpa	10
hazy jane	10
nanny state - non-alcoholic	10
cold beer	10

land & sea - <i>noosa</i>	
socialiser	can 8
lager.....	can 8.5
first point ale	can 8.5
japanese rice lager	can 9

your mates larry - <i>sunshine coast</i>	
pale ale	can 10
sally	can 10

stone and wood - <i>byron bay</i>	
cloudy	can 9.5
hazy pale ale	can 9.5

matso’s - <i>broome</i>	
ginger beer	can 9

burleigh brewing co - <i>gold coast</i>	
burleigh big head	9
burleigh big head mid	8

little dragon - <i>byron bay</i>	
ginger beer	can 10

young henrys - <i>sydney</i>	
newtowner australian pale ale	can 9.5

balter brewing - <i>gold coast</i>	
captain sensitive	can 8

twobays	
pale ale - gluten free	9.5

heaps normal	
quiet xpa - non-alcoholic	7.5
another larger - non-alcoholic	7.5

tap beers

seasonal	
selection of craft beers on tap.	
stone & wood - pacific ale	
.....	½ pint 16 / pint 10

sapporo - japanese lager	
.....	s (380ml) 11 / L (500ml) 15

wide bay brewing - australian pale ale	
.....	½ pint 8 / pint 14

brewdog - larger 3.5	
.....	½ pint 7 / pint 12

international beers

asahi - <i>japan</i>	
super dry	8
corona - <i>mexico</i>	
extra	bottle 9 / bucket 30
miller - <i>usa</i>	
chill with lime lager	8
peroni - <i>italy</i>	
nastro 3.5	8
nastro 5	8.5
guinness - <i>ireland</i>	9
heineken - <i>holland</i>	9

domestic beers

great northern - <i>queensland</i>	
super crisp	7
original	8
zero	6.5

james boag - <i>tasmania</i>	
light	6.5

pure blonde - <i>victoria</i>	
premium mid 3	7
ultra low carb	
larger.....	8

xxxx - <i>queensland</i>	
gold	6.5

ciders

cheeky tiki - <i>sunshine coast</i>	
dry apple	8
sweet apple	8
pineapple	8

rekorderling - <i>sweden</i>	
wildberry	9
strawberry & lime.....	9

sommersby - <i>denmark</i>	
apple	8
pear	8

seltzer

good tides	
lemon/ lime	10
tropical passionfruit	10



enoz’s fav

lychee mojito	g 20 / j 70
havana club white rum, paraíso, lime, mint, raw sugar, soda water	

sunday bloody sunday mary.....	20
the spirit collective vodka, tomato juice, worcestershire sauce, tabasco, cracked pepper, lemon juice	

pina colada	25
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)	20
jalapeno infused volando tequila, cointreau, lime juice	

french 77	20
the spirit collective gin, st. germain, prosecco, agave, lemon juice	

grapes of wrath	20
pavan, passoa, flower syrup, wonderfoam, lime juice, garnished with flowers	

frutta	20
the spirit collective vodka, limoncello, paraíso, fresh lemon juice, passionfruit, topped with lemonade	

oyster shot (bloody mary).....	7
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*craving a classics cocktail?
just ask our team and they will
be happy to make one for you*

spritz

aperol spritz	g 19 / j 65
prosecco, aperol, sparkling water, orange	

elderflower spritz	g19 / j65
the spirit collective vodka, st. germain, prosecco, sparkling water, lemon	

gin spritz	g19 / j65
the spirit collective gin, prosecco, st germain, sparkling water, lime, mint, cucumber	

highballs

midori & orange highball	18
midori, paraíso, orange juice, cranberry juice, orange	

lychee & mint highball	19
the spirit collective vodka, paraíso, lemonade, soda water, lime, mint	

chambord highball	19
the spirit collective vodka, chambord, lemonade, cranberry juice, lime, strawberries, blueberries	

tea on the island	23
the spirit collective vodka, cointreau, noosa gin, volando tequila, bacardi, lemon, coke	

fruit tingle	19
the spirit collective vodka, red cordial, blue curacao, lemonade	

cocktails

from 10am - late

martinis

classic martini.....	20
the spirit collective gin, dry vermouth, olive garnish	

espresso martini	20
the spirit collective vodka, kahlua, fresh allpress double shot espresso, cointreau rim	

tequila espresso martini	22
volando tequila, kahlua, fresh double shot allpress espresso, cointreau rim	

french martini	20
the spirit collective vodka, chambord, pineapple juice	

lychee martini	20
the spirit collective vodka, paraíso, lychee juice	

mimosa

- orange	8
- cranberry.....	8
- grapefruit.....	8

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

mocktails

juicy julep	12.5
pineapple juice, orange juice, ginger ale, lime, mint	

nino’s mojito	12.5
lemonade, lime, mint, soda water, brown sugar	

summer dreams	12.5
apple juice, lemon juice, cranberry juice, grenadine & wonderfoam	

perfectly peachy	12.5
peach ice tea, lemon, filtered water, mint	

virgin bloody mary	12.5
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desserts

affogato our way (gf)	16
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
chocolate brownie served with salted caramel, berries & Vanilla Bean Ice Cream	

lemon tart.....	14
A fresh lemon tart served with fresh raspberries, coulis and vanilla ice cream.	

cheesecake.....	14
house made baked cheese cake, served with raspberry coulis and chantilly cream	

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