

EVENING 3pm – Close

SMALL PLATES

PUFFED PIZZA BREAD (VG) with garlic & herb oil <i>add smoky eggplant dip +7, burrata & chilli oil +20</i>	14
THAI PRAWN CROQUETTES chilli jam, spring onions & coriander	25
FRIED CALAMARI (GF) tamarind dressing, squid ink aioli	24
BUTTERMILK FRIED CHICKEN (DFO) hot honey, herb mayo	24
HARVEST PLATE (VG) maple glazed kumara, salt baked beetroot, charred broccoli, coconut labneh, za'atar, candied pecans, herb & chilli oil <i>add focaccia +5</i>	24

LARGE PLATES

FISH & CHIPS (GFO, DF) beer battered market fish, chips, mesclun, tartare sauce	33
PORK SCHNITZEL (GF, DF) fennel & parmesan crumbed pork chop, rhubarb chutney, caper cream cheese, rocket & lemon	34
CHEESEBURGER (GFO) wagyu beef, smoked cheddar, red onion, pickles, habanero bbq sauce, aioli, brioche bun, served with fries <i>bacon +9, gluten free bun +3</i>	34
MUSHROOM BURGER (VGO, DFO, GFO) portobello mushroom, smoked cheddar, red onion, pickles, habanero bbq sauce, aioli, brioche bun, served with fries <i>gluten free bun +3</i>	30
FISH BURGER (DFO, GFO) beer battered fish, smoked cheddar, tartar sauce, lettuce, red onion, pickles, brioche bun with fries <i>gluten free bun +3</i>	32
SPAGHETTI PUTTANESCA (VG, GFO) spaghetti, rich tomato sugo, olives, anchovies, capers, garlic, chilli, blistered cherry tomatoes, parmesan pangrattato <i>add chorizo +9 or grilled prawns +10</i>	31
OMANU BEACH BOWL (VGO, GF, DF) turmeric quinoa, edamame cashew feta, maple glazed kumara, pickled pear, beetroot hummus, mesclun, candied pecans & tahini dressing	
grilled chicken	33
pan-roasted market fish	34
crispy tofu	29
grilled halloumi	30

PIZZA

our pizza bases are made in-house, we have a gluten-free option available, however this is not suitable for coeliacs, gluten free base +3

SIMPLY RED (V) mozzarella, tomato, basil <i>pepperoni +6</i>	28
FIRE CHORIZO tomato, mozzarella, chorizo, red onion, crispy capers, chipotle mayo, oregano	33
ALOHA BELLY smoky miso cream, mozzarella, pork belly, roasted pineapple, pickled chilli, spring onion	34
LAMB garlic cream, pulled lamb, charred capsicum, za'atar, mint yoghurt	34
HOT YARD CHICKEN tomato, mozzarella, crispy chicken, jalapenos, corn, parsley, chilli oil	33
MUSHROOM (V) mozzarella, mushroom, gorgonzola, rhubarb chutney, toasted walnuts, truffle oil	30
GARDEN HARVEST (V, VGO) tomato, mozzarella, confit garlic, roasted vegetables, cherry tomato, whipped ricotta, basil, balsamic glaze, pumpkin seeds	30
TRUFFLE BURRATA mozzarella, edamame truffle cream, burrata, chilli oil	33
SIDES	
FRIES with aioli & ketchup (V, DF, GF)	13
GARDEN SALAD (V, GF) seasonal leaves, parmesan, lemon dressing, candied pecans	14
ASIAN SLAW (V, VG, GF) cabbage, carrot, bean sprouts, herbs, fresh chilli	14
KIDS	
FISH & CHIPS with ketchup (DF)	16
FRIED CHICKEN & CHIPS with ketchup (GF)	17
PIZZA MARGHERITA	16

DIETARY REQUIREMENTS

V: Vegetarian, VG: Vegan, DF: Dairy Free, GF: Gluten Free

VO: Vegetarian Option, VGO: Vegan Option, DFO: Dairy Free Option. GFO: Gluten Free Option,

ALLERGENS

Menu items may contain or come into contact with nuts, seafood, milk, egg, wheat, soy, sesame, gluten

NO SUBSTITUTIONS

We are unable to offer substitutions, but we will do our best to accommodate dietary needs where possible

SURCHARGE

We charge a 15% surcharge on all public holidays

SURF ROAD

Social: @surfroad__