



*Cafe Coast located at Port Bouvard Marina is
Picture Perfect Casual Waterfront Dining at its Best.
With Estuary Views and Al Fresco Dining...
It is the Perfect Escape...*

OPEN 7 DAYS

Breakfast/ Lunch & Dinner

Monday 9:30am till 3pm
Tuesday to Friday 9:30am till Late for Dinner
Saturday & Sunday 8:30 am till Late for Dinner
(Kitchen OPEN ALL DAY)

2/45 Rees PI Port Bouvard Marina, Wannanup 6210

Tel 9534 2250 www.cafecoast.au

Email: info@cafecoast.com.au

Menu & Prices are subject to change anytime.

10% surcharge applies on public holidays Menu flyer last

updated 28/06/2024

SWEET

Rolled oats and housemade coconut granola & poached pear	18
Banana Pancakes w/ grilled banana & ice cream	19
Fruit Toast w/ espresso mascarpone	13
Croissant with Jam	12
French Toast – brioche, berries, butter, honey, whipped cream	19

SAVOURY

Coast Big Breakfast – Eggs Your Way Two eggs, bacon, sausages, mushrooms, hash browns, grilled tomato & seeded sourdough	28
Veggie Breakfast Two eggs, house beans, grilled tomato, mushrooms, hash browns & seeded sourdough	26
Smashed Avocado on Ciabatta Avocado, feta on fresh ciabatta w/ two eggs	24
Ham & Cheese Croissant	14
Breakfast Bruschetta on Ciabatta on ciabatta w/ smashed avocado & tomato, red onions, feta and two eggs	25
Eggs Benedict w/ poached eggs & hollandaise Sauce, served spinach on a toasted ciabatta	
or Smoked Salmon & Asparagus	27
or Mushrooms & Spinach	22
or Bacon & Spinach	24
Brekky Burger Potato bun w/ fried egg, bacon & fresh spinach	16
House Beans Mixed beans in a rich spicy tomato base w/ fried eggs & toasted turkish bread	22
Bacon & Eggs w/ two eggs your way & seeded sourdough	19
Coast Scramble Chilli scramble egg with mushrooms, bacon & cheese on turkish bread	21
Kids Breakfast - fried egg & bacon	12
Kids Pancakes w/ ice cream & maple syrup	12

(ALCOHOL CAN NOT BE SOLD AS TAKE AWAY)

Sparkling Wine

Piccolo 200ml

Dunes & Greene Chardonnay Pinot Noir SA	12
Andreola Cora Prosecco	12

Large Bottle 750ml

Churchview Silverleaf Brut (organic) - WA	30
San Martino Prosecco Extra Dry - Italy	48
San Martino Prosecco Rose BRUT - Italy	46
Veuve D'Argent Blanc de Blanc Brut - France	43
Moët & Chandon – France	110
Polka Non-Alcoholic Cuvée	35

WINE

BTL

Churchview Cabernet Sav Margaret River, WA	39
Yalumba The Cigar Cab Cab Sav Coonawarra, SA	78
Nikola Estate Cab Sav – Swan Valley, WA	39
Churchview The Bartondale 2018 Cab Sav - WA	75
Alkoomi White Label Cab Merlot – Frankland, WA	39
Kingston Estate Merlot- Clare Valley SA	39
La Boca Malbec- Mendoza, Argentina	50
Churchview Silverleaf SSB, WA	35
Churchview Estate SBS, WA	38
Pa Road SBS – Swan Valley, WA	39
Pierro LTC SSB – WA	55
Kingston Chardonnay- Swan Valley, WA	39
Amberley Chenin Blanc, WA	42
Alkoomi Late Harvest (sweet)WA	38
Churchview Silverleaf ROSE, WA	35

STUBBIES

Boags Premium Light	8
Great Northern super crisp	8
Carlton Draught	9
Carlton Dry	8.5
Victoria Bitter	8.5
Crown Lager	9
Corona	10
Becks	6
Stella Artois	9
Redback Original	10
Little Creatures Pale Ale	9.5
Little Creatures Rogers Beer	9.5
Guinness	12
Kilkenny	12
Mango Beer 4.5%	13
Ginger Beer 3.5%	13
Mr. Finch Apple Cider	9
Mr. Finch Pear Cider	9

Starters

Garlic Bread (V) (3 slices) with parmesan	\$12
German Truffle Potato-Leek Soup (CBGF)(V) homemade soup served w/ grilled turkish bread	\$13
Bruschetta (CBGF) (V) basil pesto, cherry tomato, feta, red onions and balsamic glaze	\$21
Salt and Pepper Squid deep fried squid w/ aioli, fried shallots and bean shoots	\$28
Grilled Fremantle Octopus w/ Garlic & Chilli mixed with tomatoes on marinated rocket lettuce -seasonal product-	\$24
Panko Crumbed Prawns (6) side salad & sweet chilli sauce	\$22
Stuffed Potatoes (V) potatoes filled with house beans, melted cheese, guacamole and sour cream	\$18
Crispy Cauliflower (V) salt and pepper cauliflower served with aioli, bean shoots and fresh chilli	\$17
Duck Fat Fried Potatoes chat potatoes fried in duck fat with crispy bacon and sriracha mayonnaise	\$29
Bowl of Fries (V) with tomato sauce	\$12
Sweet Potato Wedges (V) with sour cream & sweet chilli	\$15

**Nuts (N) Gluten Free (GF)
Vegetarian (V)
Can Be Gluten Free (CBGF)
10 % surcharge applies on public holidays**



From the Ocean...

Beer Battered Fish & Chips (only one piece \$20) two pieces of fish, chips, side salad & tartare sauce add panko prawns	\$26 \$12
Clam & Prawn Linguine Shark bay clams and sliced prawns with fresh pasta, red onions, cherry tomatoes, capers in white creamy sauce, garnished with pangratto	\$36
Seafood Fettuccini Marinara fresh fish, scallops, mussels, prawns with fettuccini pasta in tomato sugo	\$41
Seafoof Chowder (CBGF) fresh fish, prawns, scallops, clams cooked in our special seafood & spice infused tomato-based sauce served with Turkish bread	\$44
Chilli Mussels 1KG (CBGF) herb & chilli tomato sauce and turkish bread - MILD OR MEDIUM OR HOT	\$39

Grilled Fish...

Barramundi under Honey-Macadamia(N) with chimichurri on truffle mashed potatoes, caramelised snow peas and baby carrots	\$34
½ Rock Lobster from Cervantes WA (GF) On truffle mashed potatoes, caramelised snow peas and baby carrots with creamy garlic sauce Add Shark Bay Tiger Prawns \$24	\$47
Tasmanian Salmon Dijon (GF) With chat potatoes, sauteed onions, marinated cherry tomatoes in pesto dressing with dijon mustard sauce	\$44

Salads & Vegetarian

Wilted Vegetable Salad (V) (GF) Crispy potatoes on beetroot puree, sauteed field mushrooms, broccolini, diced zucchini, roasted capsicum, wilted spinach and grilled halloumi	\$26
Squid Salad Salt and Pepper Squid, fresh rocket lettuce, red onions, avocado, roasted capsicum, bacon, spinach and grilled halloumi	\$30
Cajun Chicken Salad (GF) baby cos lettuce, cherry tomatoes, red onions, cucumber, avocado with cajun marinated chicken dressed with kewpie mayo	\$26
Beetroot Risotto (V) (GF) Rich creamy rice served with chimichurri, onions, truffle oil, fresh marinated rocket lettuce, parmesan and walnuts	\$33
Pumpkin Gnocchi (V) With sauteed mushrooms, onions, garlic and spinach in creamy sauce with parmesan and pangratto	\$33

From the Land...

Coast Carbonara chicken, bacon, mushrooms, cherry tomatoes, fettuccini pasta, creamy onion & garlic sauce	\$30
Braised Lamb Shank (GF) one lamb shank, mash, vegetables & plenty of sauce add one more Lamb Shank \$17	\$32
Crackly Pork Loin (GF) Crispy skin porchetta with truffled mashed potato, beetroot puree, apple chips and blanched broccolini served with jus add grilled scallops	\$36 \$9

Steaks...

300gm Black Angus Scotch Fillet (GF)	\$55
450gm Black Angus Rib Eye (GF)	\$66
...Steaks are served with beer battered chips and salad Or caramelised snow peas and baby carrots with truffle mashed potatoes choice of sauces: mushroom, pepper, jus or garlic	