



Samuel Bealey
(1821 – 8 May 1909)

WELCOME

Welcome to The Bealey. Named after Samuel Bealey, our establishment combines a charming sense of history with sumptuous gourmet pub grub!

We are honoured that you have chosen to spend your time here.
Hopefully, this is the first of many times to come, or even better,
the third time you've been in this week.

At The Bealey we want you to feel at home.
The charm of a great pub is embodied in the comfort of it.
An uncomfortable pub is like a shoe that doesn't fit –
you can't wait to get out of it. That is why we try to go out of our way to
make you feel at home. If there is anything we can do to make your
time with us more enjoyable, please just ask. Now tuck-in,
we are so glad to have you here.

Cheers (& beers)

Your friends at The Bealey.

DAILY DEALS

MONDAY'S FROM 5PM

\$20 PUB CLASSICS

TUESDAY'S FROM 5PM

\$20 BURGERS

WEDNESDAY'S FROM 5PM

\$20 PARMI

THURSDAY'S FROM 5PM

\$20 STEAK

**250g Southern Stations Wagyu rump steak with garden salad,
golden fries and jus.**

SUNDAY'S ALL DAY

\$20 ROAST

**Roast of the day served with seasonal roast vegetables
sautéed greens topped with lashings of gravy**

Please let us know if you have any allergies or dietary needs. We will always do our best to accommodate you, but we cannot guarantee complete elimination of allergen traces.

GF = Gluten Free GF* = Gluten Free optional DF = Dairy free DF* = Dairy free optional V = Vegetarian

STARTERS

Garlic Loaf v 10

House-baked loaf served with lashings of garlic confit butter.

Chicken Wings GF 28

Six buttermilk marinated crispy wings served with your choice of original, sweet chilli and garlic or the reaper (very hot) sauce.

Mussel Pot GF* 8 16 or 16 25.5

Whole shell green-lipped mussels cooked in your choice of broth and served with house-made ciabatta. **Creamy white wine broth or coconut, roasted vine tomatoes and coriander broth.**

Bealey Chicken Tenders GF 21.5

Buttermilk marinated tenders coated in our signature crispy coating served with Bealey sauce and house pickled cucumbers.

Tempura Cauliflower DF V 17

Served with petite garden salad and Bealey sauce.

LIGHT MEALS

Bealey Salad GF* DF* V* 18

Mixed greens, capsicum, mung beans, cucumber, carrot, cabbage, red onion, grated cheese and crispy noodles, tossed with a balsamic and vanilla vinaigrette and topped with your choice.

Add Fried Chicken \$6, Confit Mushroom and Fried Halloumi \$7,

Tempura Cauliflower \$6 Grilled Chicken \$5.5

Lamb Salad GF DF* 26.5

Slow braised pulled lamb, spinach, cucumber, feta, sun-dried tomato, minted yoghurt, crushed candied hazelnuts, balsamic and vanilla vinaigrette.

Bealey Taco's 26.5

Three grilled tortillas filled with coleslaw, aioli, roasted vine tomato and coriander salsa. Pick one of the following to load your tacos with:

Fried Chicken Tenders, Pulled Beef Cheek, Smashed Falafel or

Grilled Chicken Tenders

PIZZAS

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OUR HOUSE MADE PIZZA DOUGH IS HAND-STRETCHED, TOPPED WITH
NAPOLI SAUCE BASE AND OUR SIGNATURE GRATED CHEESE BLEND.
GLUTEN-FREE BASE EXTRA \$2

The Bealey	27.5
Buttermilk fried chicken, bacon, cream cheese and BBQ sauce.	
The Steakhouse	27.5
Pulled beef cheek, chorizo, salami, red onion and topped with aioli.	
Margherita Pizza	27.5
Vine tomatoes, buffalo mozzarella topped with basil pesto.	
The Big Pineapple	27.5
Double lashing of champagne ham and pineapple chunks.	

BURGERS

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ALL BURGERS ARE HOUSE-MADE AND COME WITH STEAKCUT FRIES
ALL BURGERS CAN COME ON A GLUTEN-FREE BUN FOR \$2

Chicken Burger	28.5
Buttermilk fried chicken tenders loaded with lettuce, tomato, smoked cheese and Bealey sauce.	
Beef Burger	28.5
Smashed beef patty served with lettuce, smoked cheese, crispy onion rings, bacon and aioli.	
Mushroom Fried Halloumi	28.5
Served with lettuce, beetroot relish, tomato, pickled red onion and Bealey sauce.	
Fish Burger	28.5
Beer battered fish, served with chunky tartare sauce, lettuce, tomato and pickled red onion.	

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PUB CLASSICS

Chicken Pasta 28.5

Shredded chicken, bacon, sautéed onions cooked in a creamy white sauce and tossed with fettuccine.

Bangers and Mash GF 26.5

Trio of Cumberland sausages served on creamy mashed potatoes, sautéed onions topped with Bealey gravy.

Pie of the Day 29

Ask your wait staff for today's selection served with creamy mashed potato and seasonal greens topped with Bealey gravy.

Chicken Schnitzel 29

Served with steak-cut fries, garden salad and topped with Bealey gravy.

Open Chicken Sandwich GF* 27.5

Homemade ciabatta loaded with grilled chicken tenders, bacon, Bealey sauce, lettuce, Swiss cheese, tomato and a fried egg.

MAINS

Lamb Shoulder GF 38.5

12-hour braised lamb shoulder in a herb and red wine broth served with dauphinoise potato, cauliflower purée, glazed green beans and Bealey gravy.

Whitebait Omelette GF 36.5

West Coast whitebait free range egg omelette served with steak-cut fries, and garden salad.

Battered Blue Cod DF 37.5

Served with steak-cut fries, garden salad and tartare sauce.

Salmon GF 39

Crispy skin salmon served with scallion potato cake, sun dried tomato and parmesan salad, carrot purée topped with vine roasted tomato and coriander salsa.

Chicken Parmigiana 32

Chicken schnitzel loaded with Napoli sauce, ham and cheese toasted golden and served with steak-cut fries and garden salad.

FROM THE GRILL

STEAKS ARE COOKED TO YOUR LIKING AND COME WITH A
SELECTION OF TWO SIDES AND ONE SAUCE

250g Sirloin Steak	GF* DF* 38
250g Rolled Ribeye	GF* DF* 46
300g Southern Stations Wagyu Rump	GF* DF* 41

SIDES	SAUCES \$2	EXTRAS
Mashed potato 6.4	Bealey Gravy	Two Fried Eggs 4.5
Wedges 5	Mushroom Sauce	Mushrooms 6
Steak-cut Fries 6.5	Peppercorn Sauce	Extra Sauce 2
Duck Fat Potatoes 8.5	Garlic Confit Butter	Onion Rings 6.5
Green Salad 6.5	Mustard Sauce	
Seasonal Greens 6.5		
Dauphinoise Potatoes 8		
Coleslaw 8		
Honey-roasted Root Vegetables 8		

DESSERT

Banoffee Tart

GF DF* V 15

Oat tart base loaded with caramel, caramelized banana, white chocolate mousse topped with candied hazelnuts.

Toffee Apple Crumble

V 15

Toffee apples loaded with a crunchy golden crumble mix topped with ice cream and cream.

Ice Cream Sundae

GF V 10

The classic sundae with berry, caramel or chocolate topping.

Affogato

GF V 18

Vanilla ice cream with a shot of espresso and a choice of either Baileys, Frangelico or Kahlúa.

Sticky Date Pudding

V 15

Served with house-made butterscotch sauce, ice cream and whipped cream.

Tea / Coffee

Espresso/Short Black

Long Black

Cappuccino

Flat White

Latte

Mochaccino

Hot Chocolate

Chai Latte

Decaf Coffee

Range of Teas

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