



*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 to Friday 11.30am 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](http://www.cafecoast.au)

Email: [info@cafecoast.com.au](mailto:info@cafecoast.com.au)

*Menu & Prices are subject to change anytime.*

*15% surcharge applies on public holidays*

*Menu flyer last updated 5/1/2025*

## SWEET

<b>Banana Pancakes</b> w/ grilled banana & ice cream	19
<b>Fruit Toast</b> w/ espresso mascarpone	13
<b>Croissant with Jam</b>	12
<b>French Toast</b> – brioche, berries, butter, honey, whipped cream	19

## SAVOURY

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

## (ALCOHOL CAN NOT BE SOLD AS TAKE AWAY)

### Sparkling Wine

#### **Piccolo 200ml**

Dunes & Greene Chardonnay Pinot Noir SA	14
Andreola Cora Prosecco	14

#### **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

Churchview Cabernet Sav Margaret River, WA	39
Yalumba The Cigar Cab Cab Sav Coonawarra, SA	78
Nikola Estate Cab Sav – Swan Valley, WA	33
Churchview The Bartondale 2018 Cab Sav - WA	75
Alkoomi White Label Cab Merlot – Frankland, WA	40
Kingston Estate Merlot- Clare Valley SA	40
Rosily Cabernet Malbec- WA	47
Churchview Silverleaf SSB, WA	35
Churchview Estate SBS, WA	38
Pa Road SBS – Swan Valley, WA	41
Pierro LTC SSB – WA	68
St Johns Chardonnay- WA	44
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

BTL

**Starters**

<b>Garlic Bread (V)</b> (3 slices) with parmesan	\$12
<b>Pumpkin Soup</b> (CBGF) (V) with fresh dill, whipped herb ricotta, turkish bread & butter	\$13
<b>Bruschetta with Stracciatella cheese</b> (CBGF) (V) basil, cherry tomato and balsamic glaze	\$21
<b>Buttermilk Chicken Thighs</b> Fried chicken on sriracha mayonnaise, coleslaw, ranch sauce, poached pear, snow peas, drizzled hot sauce	\$22
<b>Salt and Pepper Squid</b> coleslaw, fried shallots, bean shoots, lime, aioli	\$28
<b>Grilled Fremantle Octopus w/ Garlic &amp; Chilli</b> mixed with tomatoes on romesco <b>-seasonal product-</b>	\$26
<b>Panko Crumbed Prawns</b> (6) side salad & sweet chilli sauce	\$24
<b>Shark Bay Scallops</b> (3) (CBGF) pan seared half shell scallops with pomegranate molasses, lemon, snow peas sprouts and pangrattato	\$24
<b>Chilli Tiger Prawns</b> (5) pan seared chilli garlic prawns served with garlic bread, herb oil and grated pangrattato	\$27
<b>Antipasto Platter for Two to Share</b> (CBGF) smoked pork speck, casalingo (mild Salami), grilled chorizo, artichokes, marinated olives, balsamic onions, crackers, herb ricotta, hummus, baked bree cheese, honey, decorated with fruit	\$55
<b>Bowl of Fries</b> (V) with tomato sauce	\$12
<b>Marinated Olives</b> (V) with turkish bread	\$10

**Nuts (N) Gluten Free (GF)  
Vegetarian (V)**

**Can Be Gluten Free (CBGF)**

**15 % surcharge applies on public holidays**



**From the Ocean...**

<b>Beer Battered Fish &amp; Chips (only one piece \$21)</b> two pieces of fish, chips, side salad & tartare sauce add panko prawns	\$28 \$12
<b>Seafood Fettuccini Marinara</b> fresh fish, scallops, mussels, prawns with fettuccini pasta in tomato sugo	\$44
<b>Seafoof Chowder</b> (CBGF) fresh fish, prawns, scallops, clams cooked in our special seafood & spice infused tomato-based sauce served with Turkish bread	\$46
<b>Chilli Mussels 1KG</b> (CBGF) herb & chilli tomato sauce and turkish bread - MILD OR MEDIUM OR HOT	\$41

**Grilled Fish...**

<b>Barramundi under Honey-Macadamia</b> (N) with chimichurri on truffle mashed potatoes, caramelised snow peas and baby carrots	\$36
<b>½ Rock Lobster from Cervantes WA</b> (GF) with chat potatoes, sauteed onions, marinated cherry tomatoes in pesto dressing with creamy garlic sauce <b>Add Shark Bay Tiger Prawns \$21</b>	\$47
<b>Tasmanian Salmon Dijon</b> (GF) with chat potatoes, sauteed onions, marinated cherry tomatoes in pesto dressing with dijon mustard sauce	\$44
<b>Yellow Fin Tuna Steak</b> (GF) sliced grilled medium-rare tuna, avocado, tomatoes, cucumber, olives, red onions, roasted capsicum on mixed leaves and lemon vinaigrette	\$39

**Salads & Vegetarian**

<b>Pumpkin Falafel Salad</b> (V) (GF) roasted pumpkin, spicy falafel, fresh rocket lettuce, sundried tomatoes, red onions, crispy chickpeas, pomegranate glaze and lemon vinaigrette dressing	\$29
<b>Chicken Avocado Salad</b> (GF) grilled chicken, avocado, cucumber, sundried tomatoes, roasted capsicum, artichokes and cos lettuce with mayonnaise	\$31
<b>Crab and Peas Risotto</b> (CBGF) creamy rice with crab meat, sauteed onions, green peas, parsley, snow peas sprouts, fried shallots, grated parmesan and pangrattato	\$34
<b>Vegan Gnocchi</b> (V) pumpkin gnocchi with sauteed mushrooms, onions, garlic, zucchini, sundried tomatoes in spinach sugo and pangrattato	\$33

**From the Land...**

<b>Coast Carbonara</b> chicken, bacon, mushrooms, cherry tomatoes, fettuccini pasta, creamy onion & garlic sauce	\$31
<b>Beef Ravioli</b> rich sauce with sauteed onions, capsicum, spinach, parmesan and pangrattato	\$34
<b>Braised Lamb Shank</b> (GF) one lamb shank, mash, vegetables & plenty of sauce <b>add one more Lamb Shank \$17</b>	\$33
<b>Crackly Pork Loin</b> (GF) crispy skin porchetta with truffled mashed potato, beetroot puree, apple chips and blanched broccolini served with jus <b>add grilled scallops</b>	\$37 \$12

**Steaks...**

<b>300gm Black Angus Scotch Fillet</b> (GF) creamy horseradish, broccolini, sauteed cherry tomatoes, chat potatoes and garlic butter	\$55
<b>450gm Black Angus Rib Eye</b> beer battered chips and fresh garden salad	\$69

**choice of sauces: mushroom, pepper, jus or garlic**