



lunch menu

SERVED FROM 12PM – 3PM

small plates



MARINATED OLIVES 7

lemon and thyme VG/GF/DF

HERB + GARLIC FLAT BREAD 17

confit garlic butter, rosemary + thyme V

SHELLY BEACH FLAT BREAD 28

la stella buratta, prosciutto+ basil oil

SYDNEY ROCK OYSTERS 5 EACH

mignonette + lemon GF/DF/A

CRAB TOAST 14 EACH

spanner crab, brioche, chives + yarra valley roe S/A

TIROKAFTERI 22

whipped fetta dip, parsley + foccacia V/GFA

SALT + PEPPER SQUID 22

aioli + lemon GF/DF/I

SHELLY BEACH CRUDO 26

market fish, chardonnay vinaigrette,
eschalot + chives GF/DF/A

SALMON PATE 28

crackers + yarra valley roe GF/A

QLD PRAWNS 32

marie rose sauce + lemon GF/DF/A

hand held



BAJA FISH TACOS 29

beer battered nz gumard, chipotle mayo, pico de gallo, corn tortilla, coriander + cabbage GF/DF/I

ZUCCHINI FLOWER TACOS 29

beer battered zucchini flowers, gremolata,
avocado, corn tortilla + queso fresco V/GF/DFA

WAGYU BEEF BURGER 29

bacon, pickles, cheese, tomato, onion, lettuce,
burger sauce + chips GFA/DFA

BASTA FALAFEL PITA 28

green tahini, garlic yoghurt, chili, pickles,
rocket + chips V/S

larger plates



BASTA FALAFEL BOWL 28

green tahini, rice, cauliflower, pickles, chilli + mizuna
VG/GF/DF

GREEK SALAD 28

heirloom tomatoes, gordal olives, capsicum,
cucumber, onion, oregano + feta V/GF/DFA

SALAD ADD ONS

add smoked salmon +14 GF/DF/A

add haloumi +9 GF

add avocado +6 GF/DF/VG

FISH + CHIPS 36

beer battered nz gumard, lemon, tartare,
salad + chips GF/DF/I

FRASER ISLE CRAB SPAGHETTI 37

fraser isle spanner crab, butter, chilli, chives,
confit garlic + lemon A

GRILLED MARKET FISH 42

caponata, crushed dutch cream potatoes + lemon
GF/DF/N/I

LAMB SOUVLAKI 40

yoghurt, garlic & tahini sauce, pita bread, tomato,
onion & parsley salad, chips + lemon S

pizza



MARGHERITA 24

fior di latte, san marzano + basil oil V

SALUMI 27

smoked mozzarella, fermented hot honey +
san marzano

MUSHROOM 28

burnt onion cream, gremolata + pecorino V

SAUSAGE 27

coppertree farm sausage, burnt onion, pepperonata +
san marzano

PRAWN PIZZA 29

fermented chilli, lemon, garlic, parsley + san marzano I

sides



CHIPS 13 aioli V/GF

GREEN SALAD 13

mixed leaves + house dressing VG/GF/DF

desserts



THE SHELLY PAV 14

meringue, chantilly + seasonal fruits V/GF

CHOCOLATE BROWNIE 14

vanilla gelato + butter scotch sauce V

AFFOGATO 14

double espresso + vanilla gelato V

little nippers



KIDS FISH + CHIPS 16

beer battered fish, chips + tomato sauce
DF/GF/I

KIDS CHEESEBURGER 16

beef patty, cheese, tomato sauce GFA/DFA

KIDS PASTA 16

napoli sauce + cheese V/DFA



We accept Amex, Visa and Mastercard. 10% surcharge on Saturday. 12.5% surcharge on Sunday, 20% on public holidays.

GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE V VEGETARIAN
VG VEGAN DFA DAIRY FREE AVAILABLE N CONTAINS NUTS
DF DAIRY FREE S CONTAINS SESAME A AUSTRALIAN SEAFOOD
I IMPORTED SEAFOOD