



Bistro Menu

STARTERS & LIGHT MEALS

Cheesy Garlic Damper Loaf [V]	\$9.00/\$10.00
Bacon, Cheesy Garlic Damper Loaf	\$11.00/\$12.00
Trio of Dips	\$13.00/\$14.00
Hommos, guacamole & spicy pepper dips served w/ toasted Turkish & assorted tortilla shards [V]	
Fresh Oysters	
Only the best we can source from SA's Coffin Bay, Barilla Bay, Sydney Rock, or local Toorbul Point.	
Natural [GF]	Half Doz. \$17.50/\$18.50
w/ fresh lemon wedges, salt	Doz. \$28.00/\$29.00
Kilpatrick [GF]	Half Doz. \$18.50/\$19.50
w/ Worcestershire, BBQ, Tomato & Tabasco	Doz. \$30.00/\$31.00
Caesar Salad	\$17.00/\$18.00
Baby cos lettuce, shaved parmesan, crispy bacon, garlic & herb croutons, Caesar dressing (made with anchovies), anchovies (optional), topped w/ a poached egg [VO][GO]	
w/ Szechuan Squid	\$23.00/\$24.00
w/ Chicken	\$23.00/\$24.00
Prawn & Avocado Salad	\$27.00/\$28.00
King prawns [5], avocado, cherry tomato, pomegranate, cos, quinoa, grenadine emulsion [GF]	

SENIORS MEALS *N/A WEEKENDS / PUBLIC HOLIDAYS*

Government Seniors Card must be shown when ordering

Your choice of the following Seniors Meals	\$13.00/\$14.00
Beef Rissolle w/ mash & vegetables	
Beer Battered Barra w/ chips & house salad [GO]	
Squid Rings (6) w/ chips & house salad	
Pork Sausage w/ mash & vegetables	
Curry of the day w/ steamed rice [GF]	

BURGER BAR—Lunch only

NB: Gluten free bun surcharge = \$1 | Garlic Butter is used on the buns | All Burger Bar items are served with a side of chips

Gourmet Beef Burger	\$18.00/\$18.50
A tender gourmet Angus beef patty topped w/ bacon, cheese, lettuce, tomato, aioli gherkin relish, toasted bun	
Grilled Chicken Panini	\$18.00/\$18.50
Marinated seared chicken tender, vegetable Relish, lettuce, tomato, aioli, [GO]	
B.L.E.T Sandwich	\$18.00/\$18.50
Bacon, lettuce, fried egg, tomato, aioli, BBQ Sauce, toasted Turkish bread [GO]	
Beef Brisket Sandwich	\$18.00/\$18.50
Slow cooked marinated beef brisket, lettuce, tomato, cheese, gherkin relish, BBQ sauce, & aioli on toasted Turkish [GO]	

VEGETARIAN / VEGAN OPTIONS

Vege Burger - Lunch only	\$18.00/\$18.50
Lentil, carrot, onion, spring onion, garlic, cumin & coriander patty topped w/ lettuce, tomato, guacamole, vegetable relish, bun, served w a side of chips [V][VE][GO]	
Warm Tofu Salad	\$25.00/\$26.00
Crumbed fried tofu steak, broccoli, edamame, arugula, toasted coconut w/ peanut sauce & steamed rice [V][VE][GF]	
Vegan Buddha Bowl	\$23.00/\$24.00
quinoa, tomatoes, avocado, black beans, edamame, corn, lettuce, tomato salsa, crispy tortilla chips [V][VE]	
Spring Vegetable Fettuccine	\$23.00/\$24.00
Broccoli, sweet potato, arugula, cherry tomato, olives, napolitana sauce, shaved parmesan [V]	

****Prices = Member/Non-Member****

* Lunch - 11.30am til 2.30pm Mon-Fri | 11.30am til 3.00pm Sat & Sun * Dinner - 5.00pm til 8.00pm Sun-Thurs | 5.00pm til 8.30pm Fri & Sat *

* Should you have any special dietary requirements please advise our friendly staff * ** House Salad features seasonal ingredients & feta cheese **

* [V] Vegetarian * [VO] Vegetarian Option * [VE] Vegan * [VEO] Vegan Option * [GF] Gluten Free * [GO] Gluten Free Option *

* For Lactose Intolerance please see Vegan options * Vegan/GF note — Please note that our fried foods are all cooked in the same oil *



Bistro Menu

MAIN MEALS

Beer Battered Barra Crispy beer battered barramundi served w/ a house salad, chips & tartare sauce [GO]	\$21.00/\$22.00
Pan-fried Salmon w/ warm salad of roasted chat potato, roasted tomato, edamame, arugula, w/ creamy lemon butter sauce [GF]	\$27.00/\$28.00
Quiche of the Day Served w/ chips & house salad or creamy mash & seasonal vegetables	\$19.00/\$20.00
Curry of the Day See the Daily Special's Board for today's delicious curry served w/ steamed rice & a papadum [GF]	\$23.00/\$24.00
Brisket Buddha Bowl Slow cooked beef brisket, BBQ sauce, quinoa, tomatoes, avocado, black beans, edamame, corn, lettuce, tomato salsa, crispy tortilla chips [GO]	\$26.00/\$27.00
BBQ Pork Ribs in smokey BBQ hickory sauce w/ creamy mash, seasonal vegetables or chips & salad	\$31.00/\$32.00
Fettuccine Pancetta Chilli rubbed pancetta, olives, cherry tomatoes, arugula, shaved parmesan, napolitana sauce, fettuccine ribbons	\$25.00/\$26.00
The Surf Club Naked Chicken Schnitzel Served w/ chips & house salad... w/ Pepper, Mushroom, Diane, White Wine Sauce or Gravy	\$21.00/\$22.00
w/ Parmigiana Topper Ham & Napoli sauce	\$23.00/\$24.00
w/ Seafood Topper our garlic & white wine seafood sauce	\$30.00/\$32.00

CHAR-GRILLED STEAKS

MSA certified steak cooked to your liking, then topped w/ your choice of our own sauces; Pepper, Mushroom, Diane, White Wine or Gravy [all sauces Gluten Free]	
200gm Eye Fillet	\$37.00/\$38.00
250gm Black Angus Rib Eye	\$37.00/\$38.00
350gm Black Angus Striploin	\$35.00/\$36.00

All steaks finished with a mustard butter served w/ either creamy mash and seasonal vegetables or chips and house salad [GO]

Add Some Reef to your Beef	\$11.00/\$12.00
Our mouthwatering seafood sauce— Prawns, mussels & fish coated in a delicious creamy garlic & white wine sauce [GO]	

SIGNATURE DISHES

Fisherman's Lunch	\$29.00/\$30.00
Szechuan squid, beer battered barramundi, fresh king prawns & half shell scallops w/ a petite house salad, chips & tartare sauce [GO]	
Szechuan Squid	Entrée: \$14.00/\$15.00
Calamari in a lightly spiced Szechuan pepper served w/ a house salad [GF]	Main: \$22.50/\$23.50
Frito Misto	For Two: \$89.00/\$99.00
[Seafood Platter]	For Three: \$120.00/\$130.00
Fish skewers, scallops in the half shell, Szechuan squid, beer battered barramundi, oysters: fresh and Kilpatrick, king prawns, crab and Moreton Bay bug w/ sliced tropical fruit and green salad, served w/ a side of chips, lemon wedges and tartare [GO]	

SIDES

Chips [GO]	Sml \$5.00 Lrg \$7.00
House Salad [V][VEO][GF]	\$5.00
Seasonal Vegetables [V][VEO][GF]	\$5.00
Potato Mash [V][GO]	\$5.00
Steamed Rice [V][VEO][GO]	\$5.00
Sweet Potato Fries [V][VEO]	\$9.50

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