

# BISTRO menu

## STARTERS + LIGHT MEALS

cheesy garlic damper loaf [v]	\$9.00/\$10.00
bacon, cheesy garlic damper loaf	\$11.00/\$12.00
<b>bucket of prawns</b>	\$25.00/\$28.00
250g fresh prawns w/ seafood sauce + fresh lemon [gf]	
<b>vegetarian spring rolls [4]</b>	\$15.00/\$16.00
crispy golden fried w/ sweet chilli sauce [v, gf]	
<b>falafels</b>	\$15.00/\$16.00
served w/ garlic toum, sumac + lemon [v+, gf]	
<b>bruschetta</b>	\$15.00/\$16.00
toasted Turkish bread, olive oil, balsamic, tomatoes, basil, feta + Spanish onion [v]	

## Fresh Oysters

only the best we can source from sa's coffin bay, barilla bay, sydney rock, or local toorbul point.

<b>natural [GF]</b>	<b>half doz.</b>	\$18.00/\$20.00
w/ fresh lemon wedges, salt	<b>doz.</b>	\$29.00/\$32.00
<b>kilpatrick [GF]</b>		
w/ worcestershire, bbq,	<b>half doz.</b>	\$20.00/\$22.00
tomato & tabasco	<b>doz.</b>	\$32.00/\$34.00

## SALADS + TOPPERS

<b>caesar Salad</b>	\$18.00/\$20.00
cos lettuce, crispy bacon, shaved parmesan, garlic croutons + anchovies tossed in a creamy caesar dressing topped w/ a lightly poached egg [vo,]	
<b>poached pear, beetroot &amp; goat's cheese</b>	\$22.00/\$24.00
w/ mixed leaves, walnuts, spanish onion + honeyed sherry vinaigrette, [v, v+o, gf]	
<b>roasted pumpkin, feta + pine nut</b>	\$22.00/\$24.00
rocket, feta, spanish onion, sundried tomato, pepitas + balsamic dressing [v, v+o, gf]	
add szechuan squid [gf]	\$6.00
add chicken [gf]	\$6.00
add mooloolaba prawns [3][gf]	\$12.00

## BURGER BAR [AVAILABLE FOR 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

<b>gourmet beef burger</b>	\$19.00/\$21.00
a tender gourmet angus beef patty topped w/ bacon, cheese, lettuce, tomato, aioli beetroot, on a toasted bun	
<b>southern fried chicken burger</b>	\$22.00/\$24.00
w/ buttermilk fried chicken, bacon, lettuce, tomato, cheese, aioli, pickle on a toasted bun [go]	
<b>cheesesteak sandwich</b>	\$22.00/\$24.00
grilled beef, caramelised onion, bacon, egg, cheese, tomato relish, aioli, bbq, lettuce, tomato, beetroot on toasted Turkish bread [go]	
<b>chickpea, lentil + haloumi burger</b>	\$20.00/\$22.00
smashed avocado, lettuce, tomato, haloumi, spanish onion, tomato relish + smoky vegan aioli on toasted potato bun [go, v, v+o]	

## Char Grill

msa certified steak cooked to your liking, then topped w/ your choice of sauce: pepper, mushroom, diane, creamy garlic white wine, red wine jus, bearnaise or plain gravy [all sauces are gf]

<b>200g eye</b>	\$38.00/\$40.00
<b>250g rib</b>	\$38.00/\$40.00
<b>250g sirloin</b>	\$32.00/\$34.00
served w/ your choice of either creamy mash + seasonal vegetables or chips + house salad	
add our mouth-watering seafood sauce w/ prawns, mussels, & fish coated in a delicious creamy garlic + white wine sauce	\$11.00/\$12.00
add szechuan squid [gf]	\$6.00
add creamy garlic prawn topper [5] [gf]	\$9.00
add mooloolaba prawns [3] [gf]	\$12.00
add moreton bay bug [gf]	\$16.00



\*\* 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS \*\*

\*\*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 \*[V+] Plant based/Vegan \*[V+O] Plant based/Vegan Option \*[GF] Gluten Free \*[GO] Gluten Free Option \*  
\*For Lactose Intolerance please see Plant based/Vegan options \* Please note that our fried foods are all cooked in the same oil \*

# BISTRO menu

## MAIN MEALS

<b>beer battered barra</b>	\$22.00/\$24.00
crispy beer battered barramundi served w/ a house salad, chips + tartare sauce <a href="#">[go]</a>	
<b>crispy skin salmon</b>	\$30.00/\$32.00
pan seared sesame crusted Atlantic salmon fillet w/ potato rosti, greens + topped with avocado salsa <a href="#">[gf]</a>	
<b>market fish</b>	p.o.a
please see our daily specials board for details	
<b>creamy seafood pasta</b>	\$32.00/\$34.00
barramundi, mussels, prawns, squid, spinach, lemon, dill in a creamy garlic Napoli sauce	
<b>pork cutlet</b>	\$32.00/\$34.00
served w/ creamy mashed potato, broccolini, red wine jus + spiced apple chutney <a href="#">[gf]</a>	
<b>moroccan pesto chicken</b>	\$28.00/\$30.00
chermoula marinated chicken supreme w/ roasted vegetables, rocket + cilantro yoghurt	
<b>pasta puttanesca</b>	\$26.00/\$28.00
anchovies, garlic, chilli pepper flakes, capers, black olives, sundried tomatoes, parsley, basil, shaved parmesan	
<b>romesco vegetable stack</b>	\$28.00/\$30.00
pumpkin, sweet potato, eggplant, red capsicum, spanish onion, zucchini, olives, beetroot hummus, balsamic reduction, vegan pesto + romesco <a href="#">[v, v+, gf]</a>	
<b>the surf club chicken schnitzel</b>	\$22.00/\$24.00
served w/ chips + house salad + your choice of sauce—pepper, mushroom, diane, creamy garlic white wine, red wine jus, bearnaise or plain gravy	
<b>the surf club chicken parmigiana</b>	\$24.00/\$26.00
chicken schnitzel topped w/ ham + napoli	
<b>the surf club seafood schnitzel</b>	\$32.00/\$34.00
chicken schnitzel topped w/ creamy garlic seafood topper	
<b>loaded vegan parmigiana</b>	\$25.00/\$27.00
plant based schnitzel topped w/ grilled vegetables, spinach, vegan cheese + served w/ garden salad + sweet potato chips <a href="#">[v, v+]</a>	

## SIDE PLATES

<b>chips <a href="#">[go]</a></b>	sml \$5.00   lrg \$7.00
<b>house salad <a href="#">[v, v+, gf]</a></b>	\$5.00
<b>seasonal vegetables <a href="#">[v, v+, gf]</a></b>	\$5.00
<b>potato mash <a href="#">[v, go]</a></b>	\$5.00
<b>sweet potato fries <a href="#">[v, v+]</a></b>	\$9.50

## Signature Dishes

<b>fisherman's lunch</b>	\$30.00/\$32.00
szechuan squid, beer battered barramundi, fresh king prawns + half shell scallops w/ a petite house salad, chips + tartare sauce <a href="#">[go]</a>	
<b>szechuan squid</b>	\$22.50/\$25.00
calamari in a lightly spiced szechuan pepper served w/ a house salad <a href="#">[gf]</a>	
<b>frito misto for 2</b>	\$89.00/\$99.00
<b>frito misto for 3</b>	\$120.00/\$130.00
cooked prawns, natural oysters, kilpatrick oysters, scallops in the half shell, szechuan squid, beer battered barramundi, local sand crab, moreton bay bug, smoked salmon, served w/ toasted turkish bread, sliced fruit, house salad, chips, lemon wedges + tartare <a href="#">[go]</a>	

## SENIOR SIZE [NOT AVAILABLE ON WEEKENDS OR PUB. HOLS.]

*\*government seniors card to be shown when ordering\**

your choice of the following seniors meals	\$13.00/\$15.00
<b>crumbed pork schnitzel w/ chips + house salad or mash, vegetables + gravy <a href="#">[gf]</a></b>	
<b>petite fish + chips w/ chips + house salad <a href="#">[go]</a></b>	
<b>beef rissoles w/ creamy mash, vegetables + gravy</b>	
<b>grilled chicken tenderloins w/ chips + salad</b>	
<b>curry of the day w/ steamed rice <a href="#">[go]</a></b>	



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