



BISTRO MENU

STARTERS & LIGHT MEALS

Garlic Damper Loaf w/ cheese and garlic butter [V]	\$9.00/\$10.00
Trio of Dips Hommus, guacamole & spicy pepper dips served w/ toasted Turkish & assorted tortilla shards [V]	\$13.00/\$14.00
Fresh Oysters Only the best we can source from SA's Coffin Bay, Tasmania's Barilla Bay, Sydney Rock, or local Toorbul Point.	
Natural w/ fresh lemon wedges & sea salt [GF]	Half Doz. \$17.50/\$18.50 Doz. \$28.00/\$29.00
Kilpatrick w/ Worcestershire, BBQ, Tomato & Tabasco	Half Doz. \$18.50/\$19.50 Doz. \$30.00/\$31.00
Caesar Salad Baby cos lettuce, shaved parmesan, crispy bacon, garlic & herb croutons, Caesar dressing (made with anchovies), anchovies (optional), topped w/ a poached egg [VO][GO]	\$15.00/\$16.00
w/ Szechuan Squid	\$21.00/\$22.00
w/ Chicken	\$23.00/\$24.00
Soup Of The Day Check the daily specials board for today's Soup, served w/ toasted Turkish bread [GO]	\$12.00/\$13.00

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 A tender gourmet beef patty topped w/ bacon, cheese, lettuce, tomato, aioli beetroot, chilli tomato relish, Brioche bun	\$18.00/\$18.50
Lamb Kofta Wrap w/ onion, parsley, tomato, garlic sauce on flat bread	\$18.00/\$18.50
Chicken Tandoori Wrap Tandoori marinated chicken thigh, lettuce, Tomato, yoghurt sauce	\$18.00/\$18.50
Beef Brisket Sandwich Slow cooked marinated beef brisket, lettuce, Tomato, Caramelised onion, cheese sauce & aioli on toasted Turkish	\$18.00/\$18.50

VEGETARIAN / VEGAN OPTIONS

Vegetable & Lentil Curry in a mild coconut curry served w/ steamed rice & a papadum [V][VE][GF]	\$23.00/\$24.00
Vege Burger - Lunch only Chickpea, carrot, cauliflower & green pea patty topped w/ lettuce, tomato, guacamole, tomato relish, Brioche bun, served w a side of chips [V][VEO][GO]	\$18.00/\$18.50
Pesto Risoni Pepita pesto, roasted pepitas, roasted Vegetables & spinach w risoni pasta [V][VE]	\$23.00/\$24.00

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 Stew w/ steamed rice [GF]	
Beer Battered Barra w/ chips & house salad [GO]	
Squid Rings (6) w/ chips & house salad	
Lamb Sausage w/ mash & vegetables	
Curry of the day w/ steamed rice [GF]	

****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 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, wilted spinach w/ hollandaise [GF]	\$27.00/\$28.00
Pie 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
Grilled Lamb Cutlet served w/ creamy mash, seasonal vegetables & red wine sauce [GF]	\$33.00/\$34.00
Double Cooked Pork Belly w/ beetroot & apple chutney, steamed rice tamarind & palm sugar sauce	\$25.00/\$26.00
Chicken Risoni Risoni pasta tossed in pepita pesto w/ roasted vegetables & grilled chicken breast	\$25.00/\$26.00
Seafood Chowder Prawns, scallops, fish pieces in rich creamy Vegetable broth w/ toasted Turkish [GO]	\$27.00/\$28.00
The Surf Club Naked Chicken Schnitzel Served w/ chips & house salad... w/ Pepper, Mushroom, Diane, White Wine Sauce or Gravy	\$20.00/\$21.00
w/ Parmigiana Topper Ham & Napoli sauce	\$22.00/\$23.00
w/ Seafood Topper our garlic & white wine seafood sauce	\$29.00/\$30.00

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 Beef Eye Fillet	\$33.00/\$34.00
250gm Angus Rib Fillet	\$34.00/\$35.00
350gm Sirloin Steak	\$32.00/\$33.00

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 **\$9.00/\$9.50**

Our mouthwatering seafood sauce— Prawns & fish coated in a delicious creamy garlic & white wine sauce [GF]

SIGNATURE DISHES

Fisherman's Lunch **\$27.00/\$29.00**

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 [Seafood Platter]	For Two:	\$89.00/\$99.00
	For Three:	\$120.00/\$130.00

Fish skewers, scallops in the half shell, Szechuan squid, beer battered barramundi, oysters: fresh and Kilpatrick, king prawns, blue swimmer 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
Chips [GO]	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
Extra Sauce	\$1.50

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