

# BISTRO menu

## STARTERS + LIGHT MEALS

cheesy garlic damper loaf [v]	\$10.00/\$11.00
bacon, cheesy garlic damper loaf	\$12.00/\$13.00
soup of the day w/ toasted turkish	\$14.00/\$15.00
please see our daily specials board for details [v]	
mixed entree [10]	\$15.00/\$16.00
mini vegetable spring rolls, samosas, mushroom arancini+ dipping sauce [v]	
tomato & basil bruschetta	\$15.00/\$16.00
toasted turkish topped with fresh tomato, spanish onion + fetta [v, v+o, gfo]	

## 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.	\$19.00/\$21.00
w/ fresh lemon wedges, salt	doz.	\$31.00/\$33.00
kilpatrick [gf]	half doz.	\$21.00/\$23.00
w/ worcestershire, bbq, tomato + tabasco	doz.	\$33.00/\$35.00

## SALADS + TOPPERS

caesar salad	\$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, gfo]	
avocado salad	\$22.00/\$24.00
cos lettuce, avocado, sundried tomato, olives, spanish onion, roasted red capsicum, walnuts + honey lemon dressing [v, v+o, gfo]	

### +toppers+

add szechuan squid [gf]	\$6.00
add chicken—180g breast [gf]	\$7.00
add smoked salmon [gf]	\$8.00
add mooloolaba prawns [3] [gf]	\$12.00

## BURGER BAR

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
buttermilk fried chicken, bacon, cheese sauce + creamy slaw 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>vegetable burger</b>	\$20.00/\$22.00
vegetable pattie, tomato chutney, lettuce, Tomato, beetroot hommus + aioli on a toasted 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]

200g eye	\$39.00/\$41.00
250g rib	\$39.00/\$41.00
250g sirloin	\$37.00/\$39.00

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 [gf] \$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 \* Please note that our fried foods are all cooked in the same oil \*

\*[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 \* House Salad features seasonal ingredients & feta cheese \*

\* Ingredients may be substituted due to availability \*

# BISTRO menu

## MAIN MEALS

<b>beer battered barra</b>	\$23.00/\$25.00
crispy beer battered barramundi served w/ a house salad, chips + tartare sauce <a href="#">[go]</a>	
<b>pan-fried salmon</b>	\$32.00/\$34.00
pan seared atlantic salmon fillet w/ almond puree, broccolini, sundried tomato, spinach, roasted potato, pea puree + crispy buckwheat <a href="#">[gf]</a>	
<b>curry of the day</b>	\$24.00/\$26.00
please see our daily specials board for details <a href="#">[gf]</a>	
<b>braised lamb shoulder</b>	\$32.00/\$34.00
served w/ creamy mashed potato, seasonal vegetables + red wine jus <a href="#">[gf]</a>	
<b>seafood chowder</b>	\$26.00/\$27.00
prawns, fish, mussels + scallops in a thick creamy potato + vegetable soup served w/ toasted turkish bread <a href="#">[gfo]</a>	
<b>chicken gnocchi</b>	\$26.00/\$28.00
green pea puree, spinach, artichoke, bacon + chilli oil <a href="#">[gf, vo]</a>	
<b>warm roasted vegetable salad</b>	\$23.00/\$24.00
cauliflower, sweet potato, carrot, red capsicum, zucchini, eggplant, olives, sundried tomato pesto + almond puree <a href="#">[v, v+, gf]</a>	
<b>chicken schnitzel</b>	\$23.00/\$25.00
served w/ chips + house salad + your choice of sauce—pepper, mushroom, diane, creamy garlic white wine, red wine jus, bearnaise or plain gravy	
<b>add our mouth-watering seafood sauce w/ prawns, mussels, &amp; fish coated in a delicious creamy garlic + white wine sauce</b>	\$11.00/\$12.00
<b>chicken parmigiana</b>	\$25.00/\$27.00
chicken schnitzel topped w/ ham + napoli	
<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 \$6.00   lrg \$8.00
<b>house salad <a href="#">[v, v+o, gf]</a></b>	\$6.00
<b>seasonal vegetables <a href="#">[v, v+o, gf]</a></b>	\$6.00
<b>potato mash <a href="#">[v, go]</a></b>	\$6.00
<b>sweet potato fries <a href="#">[v, v+o]</a></b>	\$9.50

## Signature Dishes

<b>fisherman's lunch</b>	\$32.00/\$34.00
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>	\$23.50/\$26.00
calamari in a lightly spiced szechuan pepper served w/ a house salad <a href="#">[gf]</a>	
<b>frito misto for 2</b>	\$90.00/\$100.00
<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>lamb sausages w/ creamy mash, vegetables + gravy</b>	
<b>petite fish + chips w/ chips + house salad <a href="#">[go]</a></b>	
<b>beef rissoles w/ creamy mash, vegetables + gravy</b>	
<b>petite chicken schnitzel w/ chips + salad + gravy</b>	
<b>curry of the day w/ steamed rice <a href="#">[go]</a></b>	



**\*\* 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 \* Please note that our fried foods are all cooked in the same oil \*

\***[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 \* House Salad features seasonal ingredients & feta cheese \*

\* Ingredients may be substituted due to availability \*