

M = members | NM = non-members  
 gf = gluten free | gfo = gluten free optional  
 v = vegetarian | vo = vegetarian optional  
 v+ = plant based (vegan) | v+o = plant based optional

## STARTERS

- Garlic + Cheese Loaf** [v, v+o] m \$11 | nm \$13  
**Garlic, Cheese + Bacon Loaf** m \$13 | nm \$15
- Prawn & Crab Rice Net Spring Rolls [6]** m \$14 | nm \$16  
 Tasman prawn + crab encased in a delicate + crunchy rice net paper wrapper, served w/ nam jim dipping sauce
- Vegetable Taquitos [4]** m \$12 | nm \$14  
 filled w/ red kidney beans, carrot, corn, capsicum w/ smoky chipotle vegan mayo [v, v+]
- Soup of the Day** m \$14 | nm \$16  
 see the specials board for today's offer [gfo]
- Premium Seafood Basket [8]** m \$15 | nm \$17  
 fish bites, salt + pepper calamari, crumbed scallop, crumbed crab claw, prawn cigars served w/ sriracha mayo + lemon wedge
- Fresh Local King Prawns [6]** m \$24 | nm \$26  
 locally sourced from Eastern Australia served w/ cocktail sauce + lemon wedge [gf]
- Chili Mussels & Prawns** m \$18 | nm \$20  
 [6] whole New Zealand green shell mussels + [3] large prawns in a rich garlic, white wine, chilli, herbs + tomato sugo served w/ crusty garlic bread [gfo]

## OYSTERS

### Natural

w/ mignonette, lemon wedges + salt

- Half Dozen** m \$20 | nm \$22  
**Dozen** m \$33 | nm \$35

### Kilpatrick

w/ bacon, Worcestershire, tabasco, bbq, tomato sauce, lemon wedges

- Half Dozen** m \$22 | nm \$24  
**Dozen** m \$35 | nm \$37

# BISTRO MENU

## SALADS

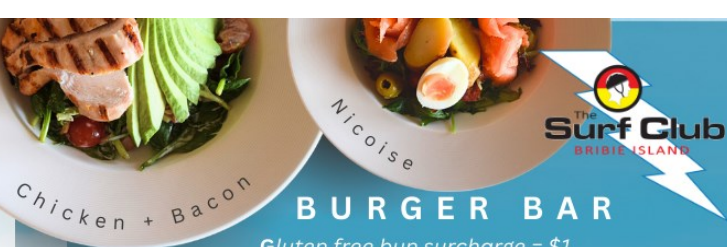
- Smoked Salmon Niçoise** m \$22 | nm \$24  
 olives, cherry tomatoes, Romaine lettuce, soft boiled egg, garlic + mustard dressing w/ warm potatoes + edamame [gf, vo, v+o]
- Chili Plum Pork Belly** m \$21 | nm \$23  
 salad greens, Asian slaw, crispy noodles, cherry tomatoes, cucumber, red onion, sesame dressing [gfo, vo, v+o]
- Roasted Pumpkin + Pine Nut** m \$19 | nm \$21  
 spinach, baby beetroot, Danish feta, avocado + balsamic dressing [gf, v, v+o]
- Chicken + Bacon** m \$20 | nm \$22  
 Romaine lettuce, spinach, cherry tomatoes, capsicum, avocado + ranch dressing [gf, vo, v+o]

## TOPPERS

- Add Szechuan Squid [4] [gf]* m \$6 | nm \$8  
*Add Falafel Bites [4] [v+]* m \$6 | nm \$8  
*Add 180g Grilled Chicken Breast [gf]* m \$7 | nm \$9  
*Add Smoked Salmon [gf]* m \$8 | nm \$10  
*Add Local King Prawns [3] [gf]* m \$12 | nm \$14

## LIL' NIPPERS

- Sausage, Mash, Veg + Gravy** m \$9 | nm \$11  
**Pasta, Napoli + Cheese** [v, v+o] m \$9 | nm \$11  
**Fish + Chips** [gfo] m \$9 | nm \$11  
**Cheeseburger + Chips** m \$9 | nm \$11  
**Chicken Dinosaurs + Chips** m \$9 | nm \$11  
**Kids Dixie Ice Cream** m \$2 | nm \$3  
 w/ strawberry, chocolate, or caramel topping [gf, v]



## BURGER BAR

Gluten free bun surcharge = \$1  
 Garlic spread is used on the buns + it's also vegan!  
 All burger items are served with a side of chips

- Beef + Maple Bacon Double Cheeseburger** m \$21 | nm \$23  
 w/ lettuce, tomato, red onion, bbq sauce, aioli
- Honey Buffalo Chicken Burger** m \$21 | nm \$23  
 fried chicken smothered in our house made buffalo sauce w/ ranch slaw, pickles + cheese
- Battered Barra Burger** m \$22 | nm \$24  
 w/ lettuce, tomato, avocado + tartare [gfo]
- Ultimate Steak Sandwich** m \$22 | nm \$24  
 w/ lettuce, tomato, cheese, caramelized onion, beetroot relish, Ciabatta [gfo]
- Vege Burger** m \$20 | nm \$22  
 garden vegetable + lentil pattie w/ lettuce, tomato, avocado, pickles, beetroot relish + vegan aioli [v, v+, gfo]

## SENIOR SIZE

\*\*Not available on weekends or public holidays.  
 Government Seniors Card to be shown when ordering\*\*

- Petite Beer Battered Barramundi** m \$13 | nm \$15  
 w/ chips + house salad [gfo]
- Petite Chicken Schnitzel** m \$13 | nm \$15  
 w/ chips, house salad + gravy
- Pork Banger** m \$13 | nm \$15  
 w/ creamy mash, seasonal vege + gravy
- Beef Rissoles** m \$13 | nm \$15  
 w/ creamy mash, seasonal vege + gravy
- Lambs Fry** m \$13 | nm \$15  
 w/ onion, bacon, mushroom gravy + mash [gf]





# Signature DISHES



## Fisherman's Lunch m \$32 | nm \$34

Szechuan squid, beer battered barramundi, fresh king prawns [2], half shell scallops [2], house salad, chips [gfo]

## Szechuan Squid m \$25 | nm \$27

calamari lightly dusted in Szechuan pepper then flash fried, served w/ chips, house salad [gfo]

## Chili Mussels & Prawns m \$26 | nm \$28

[12] whole New Zealand green shell mussels + [6] large prawns in a rich garlic, white wine, chilli, herbs + tomato sugo w/ crusty garlic bread [gfo]

## Seafood Tower for Two m \$100 | nm \$110

local king pawns [4], natural oysters [4], Kilpatrick oysters [4], half shell scallops [4], Moreton Bay bugs [2], prawn cutlets [4], NZ green mussels [6], smoked salmon, marinated octopus, beer battered barramundi, Szechuan squid, chips, lemon wedges [gfo]

## Seafood Tower for Three m \$130 | nm \$140

## MAINS

### Beer Battered Barramundi m \$23 | nm \$25

available battered or grilled w/ chips + house salad [gfo]

### Atlantic Salmon m \$33 | nm \$35

pan-seared w/ roasted ginger citrus beetroot + carrots, bok choy + miso lemon butter sauce [gf]

### Fish of the Day \*market price\*

please see our daily specials board for our latest catch! [gfo]

### Seafood Chowder m \$29 | nm \$31

prawns, fish, scallops, mussels, calamari in a creamy sweetcorn + potato soup served w/ toast [gfo]

### Slow Braised Lamb Shank m \$29 | nm \$31

w/ roasted baby carrots, broccolini, creamy mash + rosemary sauce [gf]

*Extra Shank \$9*

### Chorizo + Prawn Linguini m \$27 | nm \$29

onion, garlic, white wine, spinach, prawns + chorizo in a rosè sauce, finished w/ parmesan

### Mediterranean Vegetable Linguini m \$24 | nm \$26

onion, garlic, artichoke hearts, spinach, cherry tomatoes, olives, zucchini, sugo + basil sauce [v]

### Chicken Schnitzel m \$23 | nm \$25

served w/ your choice of [2] sides, PLUS your choice of [1] sauce: pepper, mushroom, Dianne, creamy garlic, bearnaise or gravy

### Add our seafood sauce w/ prawns, mussels + fish m \$11 | nm \$13

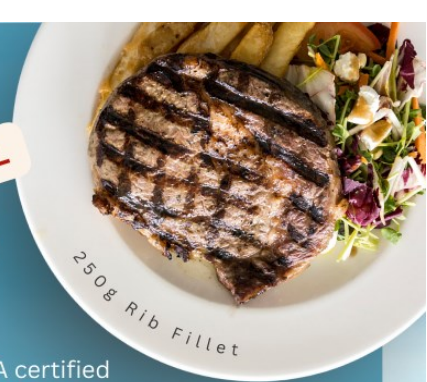
coated in a delicious creamy garlic sauce

### Chicken Parmigiana m \$26 | nm \$28

schnitzel topped w/ ham, Napoli + mozzarella, served w/ your choice of two sides

### Make it Vegan? m \$26 | nm \$28

plant based schnitzel topped w/ Napoli, artichoke heart, roasted pumpkin + vegan cheese, w/ house salad + chips [v, v+]



## STEAKS

All steaks are MSA certified to ensure "guaranteed tenderness", cooked to your liking, served w/ your choice of [2] sides and [1] sauce: pepper, mushroom, Dianne, creamy garlic, bearnaise or gravy [all sauces are gf]

### Riverina Black Angus 300g Rump m \$36 | nm \$38

150 day grain fed MB2+  
Region - Riverina, South West NSW

### Rib Fillet 250g m \$39 | nm \$41

100 day grain fed  
Region - Maranoa District, QLD

### Eye Fillet 200g m \$42 | nm \$44

100 day grain fed MB1+  
Region - Darling Downs, QLD

Add our seafood sauce w/ prawns, mussels, fish coated in a delicious creamy garlic sauce [gf] m \$11 | nm \$13

## SIDES

<b>Chips [v, v+, gfo]</b>	sml \$6   lrg \$8
<b>House Salad [v, v+, gf]</b>	\$6
<b>Seasonal Vegetables [v, v+, gf]</b>	\$6
<b>Creamy Mashed Potato [v, gf]</b>	\$6
<b>Sweet Potato Fries [v, v+]</b>	\$9.50

## THE SURF CLUB BRIBIE ISLAND

### TRADING HOURS

**LUNCH:** Mon-Fri 11.30am - 2.30pm | Sat-Sun 11am - 3.00pm

**DINNER:** Sun-Thur 5pm - 8pm | Fri-Sat 5pm - 8.30pm

Please advise our friendly staff of any special dietary requirements.

Ingredients may be substituted due to availability.

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

**07 3408 2141 | @bribiesurfclub**

