



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
nf = nut free

STARTERS

Garlic + Cheese Pizza [v, v+o] m \$12 | nm \$14
Garlic, Cheese + Bacon Pizza m \$14 | nm \$16
Spinach & Cheese Cob Loaf m \$18 | nm \$20
add bacon \$2

Soup of the Day m \$15 | nm \$17
please see your daily specials board!

Prawn & Crab Rice Net Spring Rolls [6] m \$15 | nm \$17
Tasman prawn + crab encased in a delicate
+ crunchy rice net paper wrapper, served
w/ nam jim dipping sauce

Pumpkin Arancini Balls [5] m \$14 | nm \$16
w/ eggplant & tomato relish
[v, v+, gfo, nf]

Premium Seafood Basket [8] m \$16 | nm \$18
tempura whiting fillets, salt + pepper calamari,
crumbed scallop, tempura seafood stick, crumbed
prawn cutlets 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]

Chilli Mussels & Prawns m \$20 | nm \$22
[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 \$22 | nm \$24

Dozen m \$35 | nm \$37

Kilpatrick

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

Half Dozen m \$24 | nm \$26

Dozen m \$36 | nm \$38



BISTRO MENU

SALADS

Falafel & Cous Cous Salad m \$22 | nm \$24
Falafel bites[4] w/ baby spinach, edamame
beans, cherry tomatoes, cucumber, pearl cous
cous & citrus marmalade dressing
[v, v+, gfo, nf]

Chilli Plum Pork Belly Salad m \$25 | nm \$27
Crispy pork belly pieces tossed in a chilli plum
sauce sits atop of crunchy Asian slaw, cherry
tomatoes, cucumber, Crispy noodles & Japanese
dressing

Pear, Candied Walnut & Blue Cheese m \$23 | nm \$25
mixed leaves, pear, candied walnuts, cherry
tomato, blue cheese & honey mustard dressing
[gf, v+o]

TOPPERS

Add Szechuan Squid [4] [gf] m \$7 | nm \$9

Add 180g Grilled Chicken Breast [gf] m \$7 | nm \$9

Add Smoked Salmon [gf] m \$9 | nm \$11

Add Local King Prawns [3] [gf] m \$12 | nm \$14

LIL' NIPPERS

Sausage, Mash, Veg + Gravy m \$10 | nm \$12

Pasta, Napoli + Cheese [v] m \$10 | nm \$12

Fish + Chips [gfo] m \$10 | nm \$12

Cheeseburger + Chips m \$10 | nm \$12

Chicken Dinosaurs + Chips m \$10 | nm \$12

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

Angus Cheeseburger m \$23 | nm \$25
angus beef patty, American cheese, lettuce, tomato,
pickles, beetroot relish & special sauce

Hot Honey Fried Chicken Burger m \$23 | nm \$25
southern fried chicken tenders smothered in hot
honey sauce, sweet n' spicy pickles & buttermilk
ranch slaw [gfo]

Beer Battered Barra Burger m \$23 | nm \$25
house battered barramundi, avocado, tomato &
tartare slaw [gfo]

Steak Sandwich m \$24 | nm \$26
tenderized rump w/ rocket, tomato, cheese, chipotle
relish & bacon jam [gfo]

Vege Burger m \$23 | nm \$25
vegetable patty, lettuce, tomato, avocado,
caramelized onions + beetroot relish
[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 \$15 | nm \$17
w/ chips + house salad [gfo]

Petite Chicken Schnitzel m \$15 | nm \$17
w/ chips, house salad + gravy

Pork Banger m \$15 | nm \$17

w/ creamy mash, seasonal vege + gravy [gf]

Beef Rissoles m \$15 | nm \$17

w/ creamy mash, seasonal vege + gravy

Lambs Fry m \$15 | nm \$17

w/ onion, bacon, mushroom gravy + mash [gf]

Signature DISHES

Fisherman's Lunch m \$34 | nm \$36

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]

Chilli Mussels & Prawns m \$28 | nm \$30

[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 \$105 | nm \$115

local king prawns [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 baby octopus, beer battered barramundi, Szechuan squid, chips, lemon wedges [gfo]

Seafood Tower for Three m \$135 | nm \$145

MAINS

Beer Battered Barramundi

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

m \$24 | nm \$26

Atlantic Salmon

pan-seared Salmon, w/ fried Patata Brava (fried potato), baby bok choy, roasted carrots & beetroot meso puree

m \$34 | nm \$36

Fish of the Day

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

market price

Pie of the Day

please see our daily specials board!

market price

Seafood Chowder

prawns, fish, scallops, mussels, in a creamy sweet corn & potato soup served w/ toast [gfo]

m \$29 | nm \$31

Roasted Pumpkin & Pine Nut Gnocchi

potato pillows w/ onions, garlic, white wine, roasted pumpkin, spinach, pine nuts in a cream sauce finished w/ parmesan cheese [gf, v]

m \$25 | nm \$27

Gnocchi Marinara

potato pillows w/ barramundi, prawns, mussels, scallops, onions, garlic, white wine, spinach in a rich napolitana sauce finished w/ parmesan cheese

m \$30 | nm \$32

Slow Braised Lamb Shank

w/ creamy mash, broccolini, roasted carrots & herb gravy
Extra Shank \$10

m \$28 | nm \$30

Chicken Schnitzel

served w/ your choice of [2] sides: house salad, chips, seasonal vegetables or creamy mash and [1] sauce: pepper, mushroom, Dianne, creamy garlic, bearnaise or gravy

m \$24 | nm \$26

Add our seafood sauce w/ prawns, mussels + fish coated in a delicious creamy garlic sauce

m \$12 | nm \$14

Chicken Parmigiana

schnitzel topped w/ ham, tomato sugo + mozzarella, served w/ your choice of [2] sides: house salad, chips, seasonal vegetables or creamy mash

m \$28 | nm \$30

Make it Vegan?

plant based schnitzel topped w/ spinach, roasted pumpkin, cherry tomatoes & vegan cheese w/ house salad + chips [v, v+]

m \$26 | nm \$28



STEAKS

All steaks are MSA certified, and cooked to your liking, served w/ your choice of [2] sides: house salad, chips, seasonal vegetables or creamy mash and [1] sauce: pepper, mushroom, Dianne, creamy garlic, bearnaise or gravy
[all sauces are gf]

Petite Beef Fillet 300g

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

m \$34 | nm \$36

Riverina Black Angus 300g Rump

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

m \$38 | nm \$40

Rib Fillet 250g

100 day grain fed
Region - Maranoa District, QLD

m \$38 | nm \$40

T-Bone 400g

Pasture fed YG/YP
Region - QLD

m \$43 | nm \$45

Add our seafood sauce w/ prawns, mussels, fish coated in a delicious creamy garlic sauce [gf]

m \$12 | nm \$14

SIDES

Chips [v, v+, gfo]

sml \$6 | lrg \$8

House Salad [v, v+o, gf]

\$6

Seasonal Vegetables [v, v+o, gf]

\$6

Creamy Mashed Potato [v, gf]

\$6

Sweet Potato Fries [v, v+]

\$10

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