

### Starters

|  |       |
|--|-------|
| Mini Ciabatta loaf, confit garlic, EVO | 6.5 v |
| Bruschetta, tomato, basil, parmesan    | 7.5 v |

### Share Platters to Start

|   |        |
|---|--------|
| <b>Asian Plate</b> - Prawn & lemongrass twisters (4), pork shao mai (dumplings)(4), samosas (4), vegetable spring rolls (4)                             | 18.0   |
| <b>Tasting Plate</b> - Pork belly wonton cups (4), salmon & asparagus roulade (4), vine ripened tomato & bocconcini (4), chorizo, caramelised onion (4) | 32.0   |
| <b>Breads &amp; Dips</b> - Toasted turkish fingers (8), hommus, dukkah, olive oil & balsamic  | 12.0 v |
| <b>Antipasto Platter</b> - Sopressa, smoked salmon, Persian feta, roasted capsicum, peppered olive oil, lavosh  | 22.0   |

### Oysters - Coffin Bay

|                       |         |
|-----------------------|---------|
| Natural half dozen    | 14.0 LG |
| dozen                 | 28.0 LG |
| Kilpatrick half dozen | 15.0 LG |
| dozen                 | 30.0 LG |

### Tapas/Toppers

|  |          |
|--|----------|
| BBQ Prawns with Ciabatta, salsa (3)        | 10.0     |
| BBQ Bugs with chillii plum coriander sauce | 10.0 LG  |
| Smoked Cod croquettes (3), aioli           | 9.0 LG   |
| Grilled Haloumi, tomato, pesto             | 6.0 LG v |
| Baked Goats cheese, red sauce, Ciabatta    | 10.0 v   |
| Jalapeno's, panko crumbed, manchego dip    | 8.0 v    |
| Natural Oysters, fresh lime (3)            | 7.5 LG   |
| Local Prawns, cooked whole (3)             | 7.5 LG   |

### Turkish Rolls

*All served with steak fries*

|   |        |
|---|--------|
| Beef pattie, bacon, lettuce, relish, caramelised onion, aioli | 16.5   |
| Steak sambo, tomato, cheese, caramelised onion, BBQ sauce     | 16.5   |
| Bacon, lettuce, avocado, tomato (BLAT)                        | 16.5   |
| Tandori chicken, lettuce, hommus, cucumber, yoghurt           | 16.5   |
| Haloumi, lettuce, tomato, tabouli, aioli                      | 16.5 v |

# MENU

## The Surf Club Restaurant

### Surf Club Classics

|   |           |
|---|-----------|
| Nachos, refried beans, coriander salsa, avocado, sour cream | 16.0 LG v |
| Add chilli con carne  | 4.0       |
| Spaghetti Bolognese, grilled bread, parmesan                | 16.5      |
| Beef Lasagne, salad and chips                               | 19.0      |
| Chicken Parmy, steak fries, coleslaw                        | 22.0      |
| Chicken Schnitzel, steak fries, Dijon aioli                 | 16.5      |

### Pizzas (9 inch)

|   |      |
|---|------|
| Smoked Salmon pizza, garlic butter, spanish onion, semi dried tomato, sour cream, avocado | 18.0 |
| Hot Cacciatore, jalepenos, spanish onion, kalamata olives, mozzarella                     | 18.0 |
| Goats cheese, kalamata olives, anchovies, oregano, roma tomato                            | 18.0 |
| Zucchini, caramalised onion, Dukkah, roasted capsicum, mozzarella                         | 16.0 |

**Gluten Free bases \$3 extra**

### Salads / Wok

|  |         |
|--|---------|
| Fresh Peeled Local Prawns (4), smashed avocado, citrus vinaigrette, toasted Ciabatta     | 19.0    |
| Moroccan Chicken, rocket, pinenuts, parmesan, ranch dressing                             | 17.0 LG |
| Quinoa, pumpkin, feta, orange, almond salad  | 17.0 LG |
| Smoked Salmon, salad greens, preserved lemons, Spanish onions, baby capers, Persian feta | 19.0 LG |
| Nasi Goreng, pork belly, prawns, coriander salad & fried egg                             | 19.0 LG |
| Wok tossed Asian greens, char sui sauce, crispy shallots                                 | 17.0 LG |

**\*\*Complement your salad or wok dish with a tapas/topper\*\***



### Sea Produce

|  |         |
|--|---------|
| Beer Battered Flathead, steak fries, aioli, petite salad with preserved lemon  | 23.0    |
| Local Crumbed Butterfly Whiting, steak fries, aioli, petite salad and wakame   | 22.0    |
| Pancho Crumbed Calamari, steak fries, aioli, petite salad  | 22.0    |
| Bucket of chilled whole local prawns (500gms) crusty bread, aioli  | 30.0 LG |
| Crispy Skinned Barramundi (sustainable/ocean), mango & green curry puree, coconut, lemon myrtle rice   | 30.0 LG |
| Char Grilled Snapper fillet (local), aioli, petite salad and chips   | 30.0 LG |
| Seared Tasmanian Salmon (sustainable/ocean) preserved lemon, baby spinach, black olive, popped wild rice, labneh                                     | 29.0 LG |
| Seafood Tower for 2 - Oysters natural, chilled whole prawns, seared Moreton Bay bugs, crumbed calamari, crumbed whiting, salad, sauces, crusty bread | 75.0    |

### Pasture Products

*All Steaks served with jacket potato, coleslaw & vine ripened tomato  
OR jacket potato, sautéed greens.  
mushroom or 3 pepper sauce or red wine jus (LG)*

|   |      |
|---|------|
| 350 gram T-Bone   | 26.5 |
| 250 gram Rib fillet   | 29.5 |
| 150 gram Eye fillet   | 27.0 |
| 220 gram Eye fillet   | 34.0 |
| BBQ Meaty Ribs, St. Louis style, cajun potatoes, broccolini                     | 28.0 |
| Pork Belly, low and long cooked, Asian slaw, chilli caramel sauce, jasmine rice | 28.0 |

### Extras

|                          |           |
|--------------------------|-----------|
| Chips - aioli            | 6.5 LG v  |
| Duckfat fat chips, aioli | 9.5 LG    |
| Steamed greens           | 10.0 LG v |
| Salad leaves, balsamic   | 8.0 LG v  |
| Petite salad             | 3.5 LG v  |
| Aioli                    | 2.0       |
| Jug of gravy             | 4.0       |

**Please Check the Specials Board**

LG - Low Gluten  
v - Vegetarian

Most meals can be adapted to suit dietary needs, please ask the cashier

**OPEN 7 DAYS**

**Monday Friday**

**Saturday & Sunday**

**Breakfast from 8am**

**Lunch, Snacks, Dinner**

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