



FROM THE PAN

CHICKEN CARBONARA

Served with linguini, chicken, red onion, mushroom and bacon in a white wine and garlic cream sauce, with shaved parmesan

SEAFOOD MARINARA

Served with linguini, pan sautéed tiger prawns, scallops and fish, garlic, red onion, white wine and roasted tomato sauce with fresh herbs

PROSCUITTO WRAPPED CHICKEN SUPREME (GF)

Stir-fried Asian vegetables, chive creamed potatoes and Thai infused grilled prawns

SLOW BRAISED PORK BELLY (GF)

Served with green apple and date salsa, braised leeks, sautéed broccolini and pink peppercorn jus

BAKED VEGETARIAN STACK (GF)

Served with grilled haloumi, eggplant, zucchini, asparagus, field mushrooms with roasted capsicum dressing

M NM

24 26

28 30

26 28

28.50 30.50

24 26

CHEF'S SPECIALS

Check the menu board for daily and nightly specials.

\$10 MEMBERS LUNCH SPECIAL

Available 7 days a week, check the menu board for the monthly special

CHEFS HOUSE MADE CURRY

Served with steamed Jasmine rice, stir-fried Asian vegetables, pappadums and soft herbs

MONDAY NIGHT - RUMP AND WINGS NIGHT

Chargrilled 200g Rump Steak with Louisiana BBQ glazed chicken wings, Idaho baked potato and slaw

TUESDAY NIGHT - FREE TOPPER NIGHT

Free topper with any main from the Char Grill. Topper choices to choose from include creamy garlic prawns, battered onion rings, lemon pepper squid and Chefs special topper

WEDNESDAY NIGHT - ROAST NIGHT

Selection of pork, beef and lamb with steamed vegetables, Yorkshire pudding, roasted potatoes, pumpkin and gravy

SATURDAY MORNING - BREAKFAST MENU

Set menu available on Saturday mornings from 7:30am - 10am

SUNDAY MORNING - BUFFET BREAKFAST

Our Sunday morning buffet breakfast is available from 7:30am -10am

SUNDAY NIGHT - CHICKEN PARMY NIGHT

4 toppings to choose from, served with house salad and chips

M NM

10 14

24 26

26.50 28.50

FREE

14.90 16.90

17.95 19.95

19.95 21.95



(GF) - Gluten Free (GFO) - Gluten Free Options | M - Members NM - Non-Members
If you have any special allergy requirements please let our friendly staff know and we will be happy to do our best to meet them.

SURF BAR MENU

AVAILABLE FROM 12PM-8PM DAILY

LIGHT MEALS

RIB FILLET STEAK SANDWICH

Thick cut bread with 12 hours slow cooked rib fillet, cheddar cheese, mesclun, fresh tomato, aioli, tomato relish, BBQ sauce and chips

WAGYU BEEF BURGER

Toasted panini with wagyu beef, cheddar cheese, rocket, balsamic tomatoes, caramelized onion, pesto and chips

THAI STYLE VEGETARIAN SPRING ROLLS

Served with Asian slaw and mint and coriander dressing

M NM

18.5 20.5

18.5 20.5

14.5 16.5

PIZZA 12" Pizza bases freshly made in-house and pizza oven baked.

PEPPERONI

On a Napoli base with pepperoni and mozzarella

SATAY CHICKEN

On a satay base with roasted chicken, semi-dried tomatoes, red onion, roasted capsicums, mozzarella and minted yoghurt

PORK BELLY

On a Napoli base with slow braised pork belly, bok choy, roasted peppers, spiced cashews, red onion jam, mozzarella and fried shallots

VEGETARIAN

On a Napoli base with spinach, fetta, pesto, caramelized onion, haloumi, mushrooms, roasted capsicum, cherry tomatoes, olives and mozzarella

MAROOCHY MEAT LOVERS

On a BBQ base with pepperoni, ham, beef, chorizo, mozzarella and bacon

TANDOORI LAMB

On a Napoli base with tandoori lamb, semi-dried tomatoes, red onion, olives, capsicum, fetta, mozzarella and minted yoghurt

FIREBREATHER

On a Napoli base with pepperoni, chorizo, bacon, brie, red onion, fresh chilli, jalapenos, mozzarella and sriracha aioli

M NM

17 19

22 24

22 24

22 24

24 26

24 26

24 26

GLUTEN FREE BASE AVAILABLE

3 EXTRA

SIDES

BEER BATTERED CHIPS with aioli

with sour cream and sweet chilli

BOLOGNAISE LOADED CHIPS

with melted mozzarella

SIDE SALAD

with French dressing

M NM

7 9

7.50 9.50

12.50 14.50

4.50

NIPPERS MENU

All Nipper meals are served with ice-cream or jelly.
Nipper colouring in packs are available for \$2.

HOMEMADE LINGUINI BOLOGNAISE

BEER BATTERED FLATHEAD, CHIPS & SALAD

CHICKEN NUGGETS, CHIPS and SALAD

KID'S HAM and PINEAPPLE PIZZA (GFO)

M NM

8 9

8 9

8 9

8 9



MENU



PIZZA BREADS & ENTRÉES

	M	NM
GARLIC PIZZA BREAD (GFO) On our very own garlic puree base topped with mozzarella	10	12
PROSCIUTTO and HALOUMI PIZZA BREAD (GFO) On a pesto and basil base topped with mozzarella	12	14
OYSTERS NATURAL (GF) Served with fresh lemon		
½ Dozen	20	22
1 Dozen	36	38
OYSTERS KILPATRICK (GF) Topped with smoked bacon, tomato, Worcestershire and Tabasco sauce		
½ Dozen	21	23
1 Dozen	38	40
CREAMY GARLIC PRAWNS (GF) Served with Jasmine rice and soft herbs	19	21
LEMON PEPPER SQUID Served with Greek salad caper and lemon aioli	19	21
CHORIZO, CASHEW AND CORIANDER ARANCINI Served with fresh rocket, parmesan and sriracha aioli with lemon	19	21
THAI STYLE VEGETARIAN SPRING ROLLS Served with Asian slaw, mint and coriander dressing	14.5	16.5



SALADS

	M	NM
CAJUN SPICED CHICKEN CAESAR SALAD (GFO) Served with baby cos lettuce, crispy bacon, garlic croutons, shaved parmesan and poached egg with Caesar dressing (anchovies optional)	19.5	21.5
SMOKED SALMON SALAD (GF) Served with Smoked Salmon, baby spinach, red onion, capers, cherry tomatoes, avocado with a dill mustard dressing	19.5	21.5
THAI SALAD Marinated beef or chicken strips, with spiced cashew nuts, Asian slaw, cherry tomatoes, cucumber and rice noodles with fresh herbs and sesame dressing	20	22



PIZZA

	M	NM
12" Pizza bases freshly made in-house and pizza oven baked.		
PEPPERONI On a Napoli base with pepperoni and mozzarella	17	19
SATAY CHICKEN On a satay base with roasted chicken, semi-dried tomatoes, red onion, roasted capsicums, mozzarella and minted yoghurt	22	24
PORK BELLY On a Napoli base with slow braised pork belly, bok choy, roasted peppers, spiced cashews, red onion jam, mozzarella and fried shallots	22	24
VEGETARIAN On a Napoli base with spinach, fetta, pesto, caramelized onion, haloumi, mushrooms, roasted capsicum, cherry tomatoes, olives and mozzarella	22	24
MAROOCHY MEAT LOVERS On a BBQ base with pepperoni, ham, beef, chorizo, mozzarella and bacon	24	26
TANDOORI LAMB On a Napoli base with tandoori lamb, semi-dried tomatoes, red onion, olives, capsicum, fetta, mozzarella and minted yoghurt	24	26
FIREBREATHER On a Napoli base with pepperoni, chorizo, bacon, brie, red onion, fresh chilli, jalapenos, mozzarella and sriracha aioli	24	26
GLUTEN FREE BASE AVAILABLE	3	EXTRA

(GF) - Gluten Free (GFO) - Gluten Free Options | M - Members NM - Non-Members
If you have any special allergy requirements please let our friendly staff know and we will be happy to do our best to meet them.

CHAR GRILLED

	M	NM
Steaks are cooked to your liking served with the choice of two sides.		
MSA 250G RUMP (GF)	27	29
MSA 300G RIB FILLET (GF)	33	35
500G T-BONE (GF)	35	37

SIDE OPTIONS

Beer Battered Chips	House Salad
Chive Mash Potatoes	Caesar Salad
Garlic Buttered Chats	Seasonal Steamed Vegetables

TOP YOUR STEAK

CREAMY GARLIC PRAWNS (GF)	8
BATTERED ONION RINGS	5
LEMON PEPPER SQUID	8
BBQ LOUISIANA WINGS	8

SAUCES

Choose from Roast Field Mushroom, Hollandaise, Gravy, Dianne, Pink Peppercorn Jus and Garlic Cream

EXTRA SAUCE	2
--------------------	---

NIPPERS MENU

All Nipper meals are served with ice-cream or jelly.
Nipper colouring in packs are available for \$2.

	M	NM
HOMEMADE LINGUINI BOLOGNAISE	8	9
BEER BATTERED FLATHEAD, CHIPS & SALAD	8	9
CHICKEN NUGGETS, CHIPS and SALAD	8	9
KID'S HAM and PINEAPPLE PIZZA (GFO)	8	9



SCHNITZEL SELECTION

All schnitzels are hand crumbed 250g fresh chicken breast served with the choice of two sides.

SIDE OPTIONS

Beer Battered Chips	House Salad
Chive Mash Potatoes	Caesar Salad
Garlic Buttered Chats	Seasonal Steamed Vegetables

CHICKEN SCHNITZEL Traditional golden house crumbed chicken breast schnitzel with your choice of sauce and fresh lemon	20	22
THE SURF Chicken schnitzel, garlic cream sauce, tiger prawns, avocado and mozzarella	25	27
THE MEXICAN Chicken schnitzel, Mexican salsa, jalapenos, Spanish pepperoni and mozzarella	23	25
THE PARMIGIANA Chicken schnitzel, Napoli sauce, shaved ham and mozzarella	23	25
THE GODFATHER Chicken schnitzel, Napoli sauce, bacon, pepperoni, chorizo and mozzarella	23	25

SALTWATER

Our seafood selection is locally sourced where possible.

CREAMY GARLIC PRAWNS (GF) Served with Jasmine rice and soft herbs	28	30
CLASSIC HERB CRUMBED FISH Served with chips, house salad, tartare, lemon and French dressing	22	24
FISHERMAN'S CATCH Beer battered flathead, panko crumbed prawns, tempura prawns, crumbed scallops, lemon pepper calamari, chips, house salad, French dressing and tartare sauce	25	27
CHARGRILLED MORETON BAY BUGS (GFO) Served with garlic, herb and chilli butter, Caesar salad and chips	38	40
FRESH CRISPY SKINNED BARRAMUNDI Served with chorizo, cashew and coriander arancini, fresh rocket and tomato chilli jam	29	31

