

ENTRÉE		M	NM
Garlic Bread V			9
	add cheese		4
	add bacon		4
Arancini Balls V	served with house made tartare sauce and sweet chilli	15	16
Soup of the Day	served with toasted ciabatta	21	22
Cheeseboard GFOA	Three cheeses, dried fruit, nuts, quince paste and crackers	27	28
Fresh Tiger Prawns GF	300g tiger prawns served with a seafood dipping sauce and tartare sauce	30	31
Oysters GFOA		½ doz	1 doz
	Natural w lemon	23 24	38 40
	Kilpatrick w lemon	27 28	44 46
Oyster Platter	Baked w spinach & hollandaise	25 26	43 45
	Mix of all 3 selection	29 30	46 48
Karaage Chicken	Twice-cooked chicken bites tossed in a smoky BBQ glaze served with crispy fried noodles	27	28
Salt and Pepper Squid	served with house made soy miso and tartare sauce	23	24
Tasting Board	Crumbed fried prawns, spring rolls, cheesy garlic bread and crumbed calamari	35	36
Chips and Aioli V			12

BURGERS & WRAPS		M	NM
All burgers and wraps are served with chips Gluten Free Bun available - \$1			
Angus Beef Burger	Angus beef patty, bacon, cheddar cheese, iceberg lettuce, tomato, beetroot, tomato relish, and sriracha aioli	26	28
Steak Sandwich GFOA	Rib fillet, caramelised onion, iceberg lettuce, tomato, beetroot, cheddar cheese, BBQ and aioli sauce on Turkish bread	28	30
Vegetarian Burger V/VGOA/GFO	Plant based burger patty, caramelised onion, lettuce, tomato, avocado, and vegan aioli	26	28
Cheesy Garlic Grilled Chicken Wrap	Garlic marinated roasted chicken breast, avocado, cos lettuce, cheddar cheese, grilled capsicum, and aioli	27	29
Mexican Pulled Pork Quesadilla	Slow-cooked pulled pork, white onion, tomato, jalapeño, grilled capsicum, and melted cheese in a folded tortilla, served with guacamole and sour cream	28	30

SCHNITZELS		M	NM
All schnitzels are panko crumbed chicken breast. Served with chips and salad			
Chicken Schnitzel	Served with your choice of sauce and fresh lemon	24	26
Traditional Parmigiana	Chicken schnitzel topped with napoli sauce, ham, and mozzarella	28	30
Maroochy Special	Chicken schnitzel topped with BBQ sauce, ham, chorizo, bacon, pineapple, and mozzarella	30	32
The Mariner	Chicken Schnitzel topped with napoli sauce, prawns, avocado, mozzarella, and hollandaise sauce	31	33
Mexican Schnitzel	Chicken schnitzel topped with chilli con carne, red beans, pickled onion, jalapeños, and mozzarella, finished with guacamole and sour cream, and crunchy corn chips	32	34
Spicy Sea	Chicken schnitzel topped with pineapple-cut squid, chorizo, spinach, capers, olives, and mozzarella, finished with a drizzle of chipotle mayo	32	34
	Upgrade to steamed veg or roasted potatoes	1 each	

MAINS		M	NM
Fish and Chips	Southern Blue Panko Crumbed Whiting served with chips, house salad, tartare sauce, and lemon	23	25
Calamari	Crumbed calamari rings served with chips, house salad, tartare sauce, and lemon	24	26
Fisherman's Catch	Fresh tiger prawns (4), panko crumbed whiting, natural oysters (2) and crumbed calamari, served with chips and salad, and tartare sauce	36	38
Salmon 200g GF	Served with rosemary-marinated potato wedges, spinach, cherry tomatoes, fava beans, seasonal greens, rocket pesto, and a caper-lemon vinaigrette	42	44
Roast of the Day GF	Roast of the day served with roasted potatoes, pumpkin, steamed vegetables, and gravy	25	27
Pan-fried Chicken GF	Served with roasted sweet potato, baby spinach, cherry tomatoes, buckwheat, and romesco sauce	28	30
Fettuccine Al Ragu	Slow-cooked beef ragu with carrots, celery, onion, garlic, and cherry tomatoes. Finished with parmesan, and fresh basil leaves	32	34
Slow Cooked Beef Cheeks GF	Tender beef cheeks braised until meltingly soft, served with creamy mash, winter root vegetables, and a rich braising jus	42	44

SALADS		M	NM
Caesar GFOA	Baby cos lettuce, crispy bacon, garlic croutons, parmesan, hard-boiled egg, anchovies and Caesar dressing	24	26
Pork and Arugula	Crispy pork belly tossed with rocket, cucumber, heirloom tomatoes, pomegranate seeds, and black raisins. Finished with a maple-mustard dressing and served with toasted ciabatta	28	30
Crunchy Iceberg Lettuce and Apple	Crisp iceberg lettuce with sweet apple, heirloom tomato, beetroot, baby spinach, red radish, and caramelised walnuts. Finished with a creamy Roquefort blue cheese dressing	24	26
Buddha Bowl	Iceberg lettuce, avocado, chickpeas, tomatoes, buckwheat, corn chips, vegan aioli, and toasted pumpkin seeds	28	30

Add Ons		
Fried Egg		5
Avocado (half)		5
Grilled Chicken		7
Spicy Pulled Pork		7
Smoked Salmon		8
Crumbed Calamari (4)		8
Crumbed Fried Prawns (4)		12

SIGNATURE CUTS		M	NM
Our premium cuts are cooked with care and served with traditional sides and a choice of classic sauces.			
Black Angus Rump 250g GFOA	Served with your choice of two sides; chips and salad, or roasted potatoes and steamed vegetables	37	39
Black Angus Rib Fillet 250g GF	Served with rosemary-marinated kipfler potatoes, sautéed spinach and white onion, fava beans, and blistered vine-ripened tomatoes	45	47
Black Angus Striploin 280g GFOA	Served with chips, caesar salad, and blistered cherry tomatoes	46	48
Crumbed Fried Lamb Cutlet	Served with creamy mash potatoes and buttered greens	44	46
Additional Sauces Available		Gravy	Diane
		Mushroom	Pepper
		Garlic Cream	

Toppers		
Fried Egg		5
Onion Rings (4)		6
Crumbed Calamari (4)		8
Crumbed Fried Prawns (4)		12

P I Z Z A

MNM

All pizzas cooked on a 12" base.
Vegan cheese and gluten-free bases available +\$5

Margherita V/VGOA Napoli sauce with melted mozzarella and sliced fresh tomato	25	27
Spicy Hawaiian Napoli base topped with spicy chorizo, sweet pineapple, black olives, and melted mozzarella.	26	28
BBQ Chicken and Bacon BBQ sauce base with chicken, bacon, mushroom, red onion, and mozzarella	28	30
Pepperoni Napoli base with pepperoni, Italian herbs, and mozzarella	26	28
Prosciutto and Rocket Napoli base topped with roasted capsicum, sundried tomatoes, black olives, and mozzarella, finished with parmesan flakes and a drizzle of basil oil	27	29
Three Amigos Napoli base with chicken, chorizo, bacon, capsicum, red onion, sundried tomatoes, mozzarella, and finished with chipotle mayo	32	34
Vegetarian Napoli base with capsicum, spinach, mushrooms, kalamata olives, feta, sundried tomatoes, red onion, and mozzarella	28	30
Bacon and Egg BBQ base topped with crispy bacon, red onion, baby spinach, mushrooms, and mozzarella, finished with hard-boiled egg	26	28
Smoked Salmon and Buffalo Mozzarella Napoli base topped with smoked salmon, capers, sundried tomatoes, jalapeños, and buffalo mozzarella. Finished with a drizzle of chipotle mayo	29	31

S E N I O R S

MUST PRESENT SENIORS CARD ON PURCHASE

Panko Crumbed Whiting Served with chips, house salad, lemon and tartare sauce	19
Crumbed Calamari Served with chips, house salad, lemon and tartare sauce	18
Beef Rissoles Served with roasted potatoes, steamed vegetables and gravy	20
Karaage Chicken Twice-cooked chicken bites tossed in a smoky BBQ glaze served with crispy fried noodles and chips	20
Crumbed Fried Panko Rocket Prawns Served with chips, house salad, and tartare sauce	18

WHAT'S ON

CURRY NIGHT

Monday from 5:30pm

STEAK NIGHT

Wednesday from 5:30pm

ROAST NIGHT

Thursday from 5:30pm

PARMI & POT

All Day Sunday

K I D S M E A L S

15

for kids 12 and under – includes soft drink and ice cream

- Crumbed Calamari Rings with chips and salad
- Crumbed Whiting with chips and salad
- Chicken Nuggets with chips and salad
- Minute Steak GFOA with chips and salad
- Margarita 7" Pizza topped with napoli sauce and mozzarella
- Crumbed Fried Prawns with chips and salad and tartare sauce

GF: Gluten Free GFOA: Gluten Free Option Available
V: Vegetarian VG: Vegan VGOA: Vegan Option Available

Our Chefs take all available precautions to accommodate guests with dietary requirements. Please be aware that our food may contain or come into contact with common allergens; we are unable to guarantee allergen-free catering.



Menu

Open 7 DAYS A WEEK

Lunch
12 - 2:30pm daily

Dinner
5:30 - 8pm (Sun-Thurs)
5:00 - 8:30pm (Fri-Sat)

Inbetween Menu
2:30 - 5:30 daily

- 5443 1298
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