



Menu

OPEN 7 DAYS A WEEK

M - Members NM - Non Members
Join for just \$5 a year!



5443 1298



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Maroochy
Surf Club

SUNDAY



All Day
PARMI DEAL
\$28
parmi & pot



ENTREE

Entrées are served before mains by default.

Let us know if you prefer otherwise

Garlic Bread V			9
add cheese			4
add bacon			4
Vegetable Spring Rolls (4) V			16
Served with homemade sweet chilli sauce			
Beer Battered Mozzarella Sticks (8)			18
Served with sour cream and cocktail sauce			
Cheeseboard GFOA			31
Three cheeses, dried fruit, nuts, quince paste and crackers			
Fresh Mooloolaba King Prawns (300g / 500g) GF	300g	500g	
Mooloolaba prawns served with a seafood dipping sauce and tartare sauce	31	40	
Oysters (½ doz / 1 doz) GF	½ doz	1 doz	
Natural w lemon	24	40	
Kilpatrick w lemon	28	46	
Sea and Citrus Platter			46
Fresh oysters (6), kilpatrick oysters (6), Mooloolaba prawns (6), crumbed fried prawns (4), with tartare sauce, seafood dipping sauce, pickled ginger, and toasted ciabatta			
Salt and Pepper Squid			24
Served with house made cocktail sauce and tartare sauce			
Tasting Board			36
Beer battered mozzarella, spring roll, crumbed calamari, crumbed whiting, cheesy garlic bread, tartare sauce and seafood dipping sauce.			
Karaage Loaded Fries			28
Crispy fries topped with karaage bites, sweet soy glaze, and topped with fried noodles			
Chips and Aioli V VGOA GF			12

JOIN AS A
SOCIAL MEMBER
FOR ONLY \$5

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.

SALADS

M NM

Caesar Salad **GFOA**

Baby cos lettuce, crispy bacon, garlic croutons, parmesan, hard-boiled egg, anchovies and Caesar dressing

24 26

Pork and Mango Salad **GF**

Crispy pork belly tossed with rocket, cucumber, heirloom tomatoes, mango, and toasted almond flakes, finished with a mango and lime vinaigrette

28 30

Chicken Satay Salad **GF**

Tender grilled chicken satay served over Asian mixed greens, tossed in our signature Thai honey and ginger dressing, and finished with toasted peanut crumbs

28 30

Vegan Super Salad **VG GF**

Cos lettuce, red beans, avocado, chickpea, red quinoa, cherry tomatoes, pomegranate and sunflower kernels, topped with tofu and finished with a lemon dressing

26 28

Summer Greens and Halloumi Salad **V GF**

Cos lettuce, carrot, cucumber, radicchio, tomato, avocado, peach, mung beans, pecan nuts and grilled halloumi, with a maple and pomegranate dressing

26 28

Toppers

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

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

Tex Mex

Chicken schnitzel topped with BBQ sauce, chorizo, squid, corn, pineapple, and mozzarella

31 33

The Mariner

Chicken Schnitzel topped with Napoli sauce, prawns, avocado, mozzarella, and hollandaise sauce

31 33

Bolognese Melt

Chicken schnitzel topped with beef bolognese, red onion, jalapeños, and mozzarella, finished with guacamole, sour cream, and crispy corn chips

32 34

Loaded Bacon and Cheese

Chicken schnitzel topped with Napoli sauce, bacon, spinach, and red onion, finished with burrata cheese and melted mozzarella

32 34

Upgrade to steamed veg or roasted potatoes **1 each**

MONDAY



\$26

CURRY NIGHT

from 5:30pm

SERVED WITH
YELLOW RICE, GREEK
YOGURT, MANGO
CHUTNEY AND
POPPADUM

SENIORS

MUST PRESENT SENIORS CARD ON PURCHASE

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

KIDS

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

DESSERT MENU

MEMBERS \$12 NON-MEMBERS \$14

BAKED BERRY CHEESECAKE

CREAMY NEW-YORK STYLE CHEESECAKE, SET A TOP A BISCUIT BASE TOPPED WITH FRESH BERRIES, BERRY COULIS, AND CHANTILLY CREAM

TRIO OF WONDER (GFO)

CLASSIC VANILLA ICE CREAM, FROZEN YOGHURT, AND MERRY FRUIT SORBET, SERVED WITH MIXED BERRY COMPOTE, FRESH BERRIES, AND A CRISP WAFER BISCUIT

LEMON MERINGUE TART

CHOCOLATE GANACHE, FRESH BERRIES, AND BERRY FRUIT SORBET

CHOCOLATE FONDANT

CLASSIC VANILLA ICE CREAM, CHOCOLATE SAUCE, FRESH BERRIES, AND GOLD DUSTED CHOCOLATE POWDER

STICKY DATE PUDDING

DATE FILLED SPONGE WITH BUTTER SCOTCH SAUCE, VANILLA ICE CREAM, AND FRESH BERRIES

Support our LifeSavers!

SURF RESCUE

DHL

SURF RE

DHL

Raffles

Friday and Saturday

6pm - 7pm

BURGERS & WRAPS

M NM

All burgers and wraps are served with chips

Gluten Free Bun available - \$1

Angus Beef Burger	26	28
Angus beef patty, bacon, cheddar cheese, iceberg lettuce, tomato, beetroot, pickle gherkins, tomato relish, and sriracha aioli		
Steak Sandwich GFOA	28	30
Rib fillet, caramelised onion, iceberg lettuce, tomato, beetroot, cheddar cheese, BBQ and aioli sauce on Turkish bread		
Vegetarian Burger V VGOA	26	28
Vegetarian burger patty, iceberg lettuce, tomato, avocado, caramelized onion, beetroot, and vegan aioli		
Grilled Chicken Wrap	27	29
Herb marinated Roasted chicken breast, avocado, cos lettuce, tomato, cheddar cheese, and chipotle mayo		
Mexican Pulled Pork Quesadilla	28	30
Slow-cooked pulled pork, white onion, tomato, jalapeño, grilled capsicum, and melted cheese in a folded tortilla, served with guacamole and sour cream		

MAINS

M NM

Fish and Chips	23	25
Southern Blue Panko Crumbed Whiting served with chips, house salad, tartare sauce, and lemon		
Calamari	24	26
Crumbed calamari rings served with chips, house salad, tartare sauce, and lemon		
Fisherman's Catch	36	38
Fresh tiger prawns (4), panko crumbed whiting, crumbed fried prawns (2), natural oysters (2), and crumbed calamari, served with chips and salad, and tartare sauce		
Salmon 200g GF	42	44
Served with rosemary-marinated potato wedges, spinach, cherry tomatoes, fava beans, seasonal greens, rocket pesto, and a caper-lemon vinaigrette		
Roast of the Day GF	25	27
Roast of the day served with roasted potatoes, pumpkin, steamed vegetables, and gravy		
Pan-fried Chicken GF	28	30
Served with roasted sweet potato, baby spinach, cherry tomatoes, buckwheat, and romesco sauce		
Prawn and Garlic Pappardelle	32	34
Fresh pappardelle tossed with prawns, spinach, and cherry tomatoes in a garlic butter and tomato-based white wine sauce, finished with grated parmesan and micro herbs		
Slow Cooked Beef Cheeks GF	42	44
Tender beef cheeks braised until meltingly soft, served with creamy mash, winter root vegetables, and a rich braising jus		



WEDNESDAY

from 5:30pm

STEAK NIGHT

\$28

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 GF	37	39
Served with your choice of two sides; chips and salad, or roasted potatoes and steamed vegetables		
Black Angus Rib Fillet 250g GF	45	47
Served with rosemary-marinated kipfler potatoes, sautéed spinach and white onion, fava beans, and blistered vine-ripened tomatoes		
Black Angus Striploin 280g GFOA	46	48
Served with chips, caesar salad, and blistered cherry tomatoes		
Mixed Grill Plate	63	65
280g Angus beef striploin, pork sausages (2), crumbed lamb cutlets (2), crumbed calamari rings (3), Caesar salad, flatbreads, and citrus tomato & onion salsa, served with your choice of sauce		

PIZZA

M NM

All pizzas cooked on a 12" base.

Vegan cheese and gluten-free bases available +\$5

Margherita	25	27
Napoli sauce with melted mozzarella and sliced fresh tomato		
Deluxe Hawaiian	26	28
BBQ base topped with bacon, onion, sweet pineapple, chorizo, and melted mozzarella		
BBQ Chicken and Bacon	28	30
BBQ sauce base with chicken, bacon, mushroom, red onion, and mozzarella		
Pepperoni	26	28
Napoli base with pepperoni, Italian herbs, and mozzarella		
Bolognese Feast	28	30
Napoli base slow cooked beef bolognese with bacon, mushroom, red onion, roasted capsicum, mozzarella, finished with parmesan and basil oil		
Three Amigos	32	34
Napoli base with chicken, chorizo, bacon, capsicum, red onion, sundried tomatoes, mozzarella, and finished with chipotle mayo		
Vegetarian	28	30
Napoli base with capsicum, spinach, mushrooms, kalamata olives, feta, sundried tomatoes, red onion, and mozzarella		
Pepperoni Sicilian	28	30
Napoli base topped with anchovy, black olives, red onion, spinach, oregano, pepperoni, and mozzarella		
Ocean Supreme	32	34
Napoli base topped with prawns, fish bites, squid, sundried tomato, capsicum, mozzarella, finished with chipotle mayo and rocket leaves		

Additional Sauces Available

Gravy Diane Mushroom
Pepper Garlic Cream
3 each

Toppers

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

THURSDAY



ROAST NIGHT

\$22*

from 5:30pm

*members price