



Menu

OPEN 7 DAYS A WEEK

M - Members NM - Non Members
Join today - \$5 for 1 year or \$10 for 3 years!



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 V			16
Served with house made tartare and cocktail sauce			
Cheeseboard V GFOA			28
Three cheeses, dried fruit, nuts, quince paste and crackers			
Fresh Mooloolaba King Prawns (300g / 500g) AUS GF	300g	500g	
Mooloolaba prawns served with a seafood dipping sauce and tartare sauce	31	40	
Oysters (½ doz / 1 doz) AUS	½ doz	1 doz	
Natural w lemon GF	24	40	
Kilpatrick w lemon	28	46	
Winter Hot Seafood Share Platter MIX			54
Kilpatrick oysters (6), Rocket crumbed prawns (4), Crumbed Calamari (6), Salt and pepper squid (6), Chips, Toasted Ciabatta bread (2), Tartare sauce, lemon and Seafood sauce.			
Salt and Pepper Squid IMP			24
Served with house made cocktail sauce and tartare sauce			
Chefs Selection Platter IMP			36
Beer Battered Mozzarella sticks (4), spring roll (2), crumbed calamari (4), Tempura whiting (2), 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 A YEAR

OR 3 YEARS FOR \$10

GF: Gluten Free GFOA: Gluten Free Option Available

V: Vegetarian VG: Vegan VGOA: Vegan Option Available

IMP: Imported Seafood AUS: Australian Seafood MIX: Mixed Origin Seafood

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.

MONDAY



\$26
CURRY NIGHT

from 5:30pm

SERVED WITH RICE,
GREEK YOGURT,
MANGO CHUTNEY
AND POPPADUM

SALADS

M NM

- Caesar Salad** GFOA 24 26
Baby cos lettuce, crispy bacon, garlic croutons, parmesan, hard-boiled egg, anchovies and Caesar dressing
- Crunchy Pork Belly and Toasted Walnut Salad** GF 28 30
Fresh rocket leaves with heirloom tomato and cucumber, topped with crispy pork belly, pomegranate, tossed in a white balsamic dressing and finished with crunchy walnuts and bacon bites
- Chicken Satay Salad** GF 28 30
Oven roasted tender satay chicken, served with mung beans, cos lettuce, carrots, snow peas, heirloom tomato tossed with honey ginger dressing finished with peanut crumb
- Chickpea Power Bowl** VG 26 28
Chickpea Falafel, quinoa, heirloom tomato, cucumber, avocado, cos, pomegranate finished with lemon and tahini dressing
- Thai Beef Salad** GF 28 30
Succulent tender beef strips with fresh mint, tomato, onion, crisp cos lettuce and carrot, tossed in a vibrant Thai dressing and finished with toasted sesame seeds.

Toppers

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

SCHNITZELS

M NM

All schnitzels are panko crumbed 200g fresh chicken breast.
Served with chips and salad

- Chicken Schnitzel** 24 26
Served with your choice of sauce and fresh lemon
- Traditional Parmigiana** 28 30
Chicken schnitzel topped with Napoli sauce, ham, and mozzarella
- Maroochy Special** 30 32
Chicken schnitzel topped with BBQ sauce, ham, chorizo, bacon, pineapple, and mozzarella
- Smoked Peri Peri Parmi** 31 33
Chicken schnitzel topped with peri peri sauce, bacon, roasted capsicum, red onion and mozzarella, finished with smoked cheese
- The Mariner** AUS 31 33
Chicken Schnitzel topped with Napoli sauce, prawns, avocado, mozzarella, and hollandaise sauce
- Bolognese Melt** 32 34
Chicken schnitzel topped with beef bolognese, red onion, jalapeños and mozzarella, finished with guacamole, sour cream, and crispy corn chips
- Provolone and Prosciutto Parmy** 32 34
Chicken schnitzel topped with napoli sauce, shaved prosciutto, black olives, mozzarella, finished with melted provolone cheese and rocket leaves, served with chips and salad

Upgrade to steamed veg
or roasted potatoes 1 each



Support our LifeSavers!

Raffles
Friday and Saturday
6pm – 7pm

SENIORS

MUST PRESENT SENIORS CARD ON PURCHASE

- Southern Blue Tempura Whiting** IMP 19
Served with chips, house salad, lemon and tartare sauce
- Crumbed Calamari** IMP 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
- Salt and Pepper Squid** IMP 18
Served with chips and house salad
- Chicken Schnitzel** 20
180g fresh chicken schnitzel served with chips and salad, and your choice of sauce

KIDS

16

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

- Crumbed Calamari Rings** with chips and salad IMP
- Southern Blue Tempura Whiting** with chips and salad IMP
- Chicken Nuggets** with chips and salad
- Minute Steak** GFOA with chips and salad
- Pepperoni 7" Pizza** topped with napoli sauce, pepperoni and mozzarella
- Margarita 7" Pizza** topped with napoli sauce and mozzarella
- Fried Mac and Cheese** V with chips and salad

DESSERT MENU

MEMBERS \$14 NON-MEMBERS \$16

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, BERRY FRUIT SORBET, FROZEN YOGHURT, SERVED WITH MIXED BERRY COMPOTE, FRESH BERRIES, AND A CRISP WAFER BISCUIT

CHOCOLATE PRALINE TART
CHOCOLATE PRALINE FILLING, FRESH BERRIES, AND MANGO SORBET

LEMON MERINGUE TART
LEMON MERINGUE TART, SERVED WITH FRESH BERRIES, AND LEMON SORBET

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



WEDNESDAY

from 5:30pm

STEAK NIGHT

\$28

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

120g 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 IMP

23 25

Southern Blue Tempura Whiting served with chips, house salad, tartare sauce and lemon

Crumbed Calamari IMP

24 26

Crumbed calamari rings served with chips, house salad, tartare sauce and lemon

Ocean Catch MIX

38 40

Mooloolaba fresh Tiger Prawns (6), Tempura whiting (2), crumbed fried prawns (4), natural oysters (2), crumbed calamari (3), served with chips, salad, tartare sauce and lemon wedges

Pan-fried Salmon AUS GF

42 44

Served with potato wedges, spinach, cherry tomatoes, seasonal greens, rocket pesto and passionfruit and white miso vinaigrette

Roast of the Day GF

25 27

Roast of the day served with roasted potatoes, pumpkin, steamed vegetables and gravy

Pan-fried Chicken Breast GF

29 31

Served with wild mushrooms, spinach, sweet potato, blister tomato, topped with mushroom sauce

Fettuccine with Beef Meat Balls

33 35

Tender beef meatballs tossed with fettuccine pasta, tomato concasse, and sauteed spinach in a creamy garlic tomato sauce

Slow Braised Beef Ragu GF

38 40

Slow braised beef in a rich tomato and red wine sauce, served with mash potatoes and seasonal steamed vegetables and rich braising jus

Red Wine Braised Beef Cheeks GF

42 44

Slow cooked braised beef cheeks, served with creamy mash potato, winter root vegetables, and rich braising jus

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

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 roast potato wedges, sautéed spinach and white onion, mushrooms and blistered vine-ripened tomatoes		
Black Angus Striploin 280g GFOA	46	48
Served with chips, caesar salad and blistered cherry tomatoes		
Mixed Grill IMP	72	74
250g Beef striploin, pork sausages (2), lamb cutlet (2), crumbed prawns (4), grilled bacon, blister tomato, fried egg and chips with your choice of sauce		

PIZZA

M NM

All pizzas cooked on a 11" base.

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

Margherita	25	27
Napoli sauce with melted mozzarella and sliced fresh tomato		
The Surf Hawaiian Pizza	26	28
BBQ base topped with ham, chorizo, sweet pineapple and 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		
Meat Lover	32	34
Napoli base with chorizo, bacon and rich bolognaise, topped with mozzarella		
Three Amigos	32	34
Napoli base with chicken, chorizo, bacon, capsicum, red onion, sundried tomatoes, mozzarella and finished with chipotle mayo		
Vegetarian V VGOA	28	30
Napoli base with capsicum, spinach, mushrooms, kalamata olives, feta, sundried tomatoes, red onion and mozzarella		
Capriccio Supreme	32	34
Napoli base topped with ham, pepperoni, mushroom, olives, onion and mozzarella finished with rocket leaves		
Cajun Prawn Delight AUS	32	34
Cajun marinated prawns on a napoli pizza base topped with red onion, spinach, tomato salsa, avocado mash, sour cream and mozzarella finished with rocket leaves		