Menu

OPEN 7 DAYS A WEEK

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

5443 1298

instagram.com/maroochysurfclub

facebook.com/maroochysurfclub

www.maroochysurfclub.com.au

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) Served with homemade sweet chilli sauce		16
Beer Battered Mozzarella Sticks (V) Served with house made tartare and cocktail sauce		16
Cheeseboard (V GFOA) Three cheeses, dried fruit, nuts, quince paste and crackers		28
Fresh Mooloolaba King Prawns (300g / 500g) (A GF) Mooloolaba prawns served with a seafood dipping sauce and tartare sauce	300g 31	500g 40
Oysters (½ doz / 1 doz) (A)	½ doz	1 doz
Natural w lemon (GF)	24	40
Kilpatrick w lemon	28	46
Winter Hot Seafood Share Platter (M) 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.		54
Salt and Pepper Squid (I) Served with house made cocktail sauce and tartare sauce		24
Chefs Selection Platter (I) Beer Battered Mozzarella sticks (4), spring roll (2), crumbed calamari (4), Tempura whiting (2), cheesy garlic bread, tartare sauce and seafood dipping sauce.		36
Karaage Loaded Fries Crispy fries topped with karaage bites, sweet soy glaze and topped with fried noodles		28
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
I: Imported Seafood A: Australian Seafood M: 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) Baby cos lettuce, crispy bacon, garlic croutons, parmesan, hard-boiled egg, anchovies and Caesar dressing	24	26
Pork Belly and Avocado Salad (GF) Fresh rocket leaves with heirloom tomato and cucumber, and avocado, topped with pork belly, tossed in a white balsamic dressing, and topped with toasted almond flakes	28	30
Smoked Chicken and Mango Salad (GF) Tender smoked chicken, served with cos lettuce, mango, avocado, heirloom tomato, cucumber, quinoa, tossed with lemon dressing, finished with crumbled goats cheese	28	30
Vegan Superfood Salad (VG) Chickpeas, cos lettuce, avocado, quinoa, tomato, cucumber, tossed with passionfruit vinairgrette, finished with toasted walnuts	26	28

Toppers

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

SCHNITZELS

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

	M	NM
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
Smoked Peri Peri Parmi Chicken schnitzel topped with peri peri sauce, bacon, roasted capsicum, red onion and mozzarella, finished with smoked cheese	31	33
The Mariner (A) 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
Provolone and Prosciutto Parmi Chicken schnitzel topped with napoli sauce, shaved prosciutto, black olives, mozzarella, finished with melted provolone cheese and rocket leaves, served with chips and salad	32	34

Upgrade to steamed veg or roasted potatoes 1 each



Raffles
Friday and Saturday
6pm - 7pm

SENIORS

MUST PRESENT SENIORS CARD ON PURCHASE

Southern Blue Tempura Whiting (I) 19
Served with chips, house salad, lemon and tartare sauce

Crumbed Calamari (I) 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 (I) 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 (I)

Southern Blue Tempura Whiting with chips and salad (I)

Chicken Nuggets with chips and salad

Minute Steak with chips and salad (GFOA)

Pepperoni 7" Pizza topped with napoli sauce, pepperoni and mozzarella

Margarita 7" Pizza topped with napoli sauce and mozzarella

Fried Mac and Cheese with chips and salad

DESSERT MENU

MEMBERS $15 NON-MEMBERS $17

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

TRIO OF WONDER (GFO)
CLASSIC VANILLA ICE CREAM, CHOCOLATE ICE CREAM, BERRY FRUIT SORBET, SERVED WITH MIXED BERRY COMPOTE, FRESH BERRIES, AND A CRISP WAFER BISCUIT

APPLE RHUBARB CRUMBLE
WARM APPLE RHUBARB CRUMBLE, FRESH BERRIES, AND VANILLA ICE CREAM

LEMON MERINGUE TART
LEMON MERINGUE TART, SERVED WITH FRESH BERRIES, AND VANILLA ICE CREAM

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

Add-Ons

Cheddar Cheese	2
Pineapple	3
Fried Egg	4
Bacon	4
Avocado	5



WEDNESDAY

from 5:30pm

STEAK NIGHT

$28

BURGERS & WRAPS

All burgers and wraps are served with chips
Gluten Free Bun available - $1

	M	NM
Angus Beef Burger Angus beef patty, bacon, cheddar cheese, iceberg lettuce, tomato, pineapple, pickle cucumber, tomato relish and aioli	27	29
Steak Sandwich (GFOA) 120g rib fillet, caramelised onion, iceberg lettuce, tomato, beetroot, cheddar cheese, BBQ sauce on Turkish bread	28	30
Vegetarian Burger (V VGOA) Vegetarian burger patty, iceberg lettuce, tomato, avocado, caramelized onion, beetroot and vegan aioli	26	28
Grilled Chicken Wrap Herb marinated roasted chicken breast, avocado, cos lettuce, tomato, cheddar cheese and chipotle mayo	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

MAINS

	M	NM
Fish and Chips (I) Southern Blue Tempura Whiting served with chips, house salad, tartare sauce and lemon	23	25
Crumbed Calamari (I) Crumbed calamari rings served with chips, house salad, tartare sauce and lemon	24	26
Ocean Catch (M) Mooloolaba fresh Tiger Prawns (4), Tempura whiting (2), crumbed fried prawns (4), natural oysters (2), crumbed calamari (4),served with chips, salad, tartare sauce and lemon wedge	38	40
Pan-fried Salmon (A GF) Served with roasted potato, spinach, cherry tomato and greens, finished with rocket pesto and passionfruit 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 Breast (GF) Served with wild mushrooms, spinach, sweet potato, blister tomato, topped with mushroom sauce	29	31
Linguine Prawn Thermidor Grilled garlic prawns (8), spinach and tomato, tossed in a rich Thermidor cream sauce, finished with grated Parmesan and micro herbs	33	35
Slow Braised Beef Cheeks (GF) Overnight braised Angus beef cheek, served with creamy mashed potatoes, roasted vegetables, and red wine gravy	43	45

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

Our premium cuts are cooked with care and served with traditional sides and a choice of classic sauces.

	M	NM
Black Angus Rump 250g (GF) 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 roast potato wedges, sautéed spinach and white onion, mushrooms and blistered vine-ripened tomatoes	45	47
Black Angus Striploin 280g (GFOA) Served with chips, caesar salad and blistered cherry tomatoes	46	48
Mixed Grill (I) 280g Beef striploin, pork sausages (2), crumbed lamb cutlet (2), crumbed calamari (4), grilled bacon, fried egg and chips with your choice of two sauces	72	74

PIZZA

All pizzas cooked on a 11" base.
Vegan cheese and gluten-free bases available +$5

	M	NM
Margherita Napoli sauce with melted mozzarella and sliced fresh tomato	25	27
Surf Hawaiian BBQ base topped with ham, chorizo, sweet pineapple and 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
Meat Lover Napoli base with chorizo, bacon and rich bolognaise, topped with mozzarella	32	34
Three Amigos Napoli base with chicken, chorizo, bacon, capsicum, red onion, sundried tomatoes, mozzarella and finished with chipotle mayo	32	34
Vegetarian (V VGOA) Napoli base with capsicum, spinach, mushrooms, kalamata olives, feta, sundried tomatoes, red onion and mozzarella	28	30
Capriccio Supreme Napoli base topped with ham, pepperoni, mushroom, olives, onion and mozzarella finished with rocket leaves	32	34
Cajun Prawn Delight (A) 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	32	34