



LUNCH

BEGINNINGS

STONED BAKED GARLIC CHEESE BREAD 8

TURKISH BREAD & DIPS 14

Three dips: olives, feta & sundried tomato

SMALL PLATES – ENTRÉES OR SHARING
(or...order with sides for a main meal)

SWEET CORN & CRAB FRITTERS (4) 14

Japanese mayo, pickled ginger

SALT & PEPPER CALAMARI 14

Lime mayo, lemon

ARANCINI RISOTTO BALLS (ENTREE) 14

Sun-dried tomato, basil, pumpkin, whipped feta

HAND ROLLED PORK SPRINGROLLS (3) 16

Asian salad, hoisin plum dip

SMOKED SALMON BRUSCHETTA 17

Dill sour cream, pickled balsamic onions, tomato & capers on toasted ciabatta

EIGHT OYSTERS – LOCAL SYDNEY ROCK (GF)

Kilpatrick 26

Natural 24

Smoked salmon, dill cream, wasabi on side 26

Single oysters 4

FAVOURITES

CHICKEN BREAST SCHNITZEL

House salad, steakhouse fries, rich gravy 19

OR

With our famous creamy garlic prawns 25

SURF CLUB SURF & TURF 27

Rump steak, creamy garlic prawns, steakhouse fries, house salad

ARANCINI RISOTTO BALLS MAIN 18

Sun-dried tomato, basil, pumpkin, whipped feta, Mediterranean salad, aioli, kumera crisps

GRASS-FED SIRLOIN STEAK

Peppercorn sauce, roasted chat potatoes, steamed greens 34

OR

Barbecued king prawns, hollandaise sauce, roasted chat potatoes, steamed greens **(GF)** 37

MAIN SALADS

SUPERFOOD CHICKEN SALAD (GFO) 24

Coconut poached chicken breast, avocado, pepitas, radish, barley pearls, cherry tomatoes, roasted beetroot, balsamic pickled onions, artisan croutons, leaves, our savoury granola, balsamic maple dressing

Without chicken 19

PUMPKIN HALOUMI CHICKEN SALAD (GF) 24

Chermoula grilled chicken breast, sweet roasted pumpkin, roasted beetroot, fire grilled capsicum, panfried haloumi, dukkah sprinkle, balsamic reduction

Without chicken 19

CHICKEN CAESAR SALAD (GFO) 24

Moroccan grilled chicken breast, house dressing, shaved parmesan, bacon, artisan bread croutons

Without chicken 19

THAI BEEF SALAD (GF) 24

Grass-fed rump, sticky lime, nam jim, roasted cashews, crispy noodles, Asian slaw



SEAFOOD MAINS

TRADITIONAL FISH & CHIPS 22

Reef fish fillets with a crisp batter, house salad, fries, lemon, tartare

LOCAL WHITING FILLETS & CAESAR SALAD 26

Crushed macadamia coated whiting fillets, fries, tartare, lemon

SURF CLUB SEAFOOD BOX 29

Tempura king prawns, crisp battered fish, salt & pepper calamari, house salad, fries, tartare
+ 3 Natural King Prawns for 7

GREEK STYLE SEAFOOD SALAD (GFO) 26

Warm grilled calamari, prawns, greenshell mussels, roasted potatoes, Greek salad, torn herbs, garlic, aioli, lemon olive oil dressing

SALT & PEPPER CALAMARI 24

Crusted scored calamari with Greek salad, fries

SALT & PEPPER PRAWNS 27

Crusted king prawns, Asian salad, mint, carrot, bean sprouts, crispy basket, sweet chilli glaze, lime mayo

GRILLED BARRAMUNDI (GF) 28

Crispy skinned fillet in lemon butter with house salad, sea salted potatoes, tartare

ATLANTIC SALMON & KING PRAWNS (GF) 32

Salmon fillet grilled in lemon, barbecued king prawns, Mediterranean salad, sweet roasted pumpkin, hollandaise, kumera crisps

BURGERS & WRAPS

BEEF CHEESE BURGER 16

House patty, American cheddar, caramel onions, tomato, lettuce, relish, steakhouse fries
+ fried egg 2
+ one rasher of bacon 2

CHICKEN TOASTED LEBANESE WRAP 18

Roasted chicken, pumpkin, basil, feta, sundried tomato, baby spinach in toasted wrap with salad greens, chips
Without chicken 16

TEMPURA FISH WRAP 16

Reef fish fillet, slaw, lime mayo, pickled ginger with chips
+ two tempura prawns 4

VEGAN TOASTED LEBANESE WRAP 14

Sweet roasted pumpkin, balsamic pickled onion, dukkah, basil, roasted tomato, baby spinach, tomato relish in toasted wrap with chips

EXTRAS & SIDES

House salad with lemon oil dressing 6

Steakhouse fries small 4

Steakhouse fries large 7

GF : Gluten free

GFO : Gluten free option available

SAUCES SIDES

Aioli, Gravy, Tomato Relish,
Garlic Cream, Pepper Sauce 4

Garlic cream with prawns 8



COLD DRINKS

JUICE BAR 500ML 8

Pick me up – green apple, pineapple, mint
Sunrise – orange, green apple, pineapple
Immune Boost – orange, green apple, lemon, ginger
Juicy Orange – classic vitamin C burst

SMOOTHIES 8

Local banana, honey, icecream, milk
Mixed Berries, icecream, milk

MILKSHAKES 6

+ extra icecream \$1 scoop
Chocolate, Strawberry, Caramel, Vanilla, Coffee, Mocha

ICED DRINKS 8

All with milk, vanilla ice cream, freshly whipped cream

Iced Coffee with Botero coffee syrup
Iced Chocolate with chocolate syrup
Iced Mocha with Botero coffee syrup & chocolate syrup

+ \$1

Soy milk, Almond milk, Lactose free milk, Macadamia milk

HOT DRINKS

COFFEES

Cups 4 Mugs 5
Cappuccino, Flat White, Mocha, Hot Chocolate, Long Black

Small 4 Tall 4.50
Latte, Long Macchiato, Vienna

Small 4
Espresso, Piccolo, Short Macchiato

AFFOGATO 6

Espresso shot, two scoops vanilla icecream, hazelnut, vanilla or caramel syrup

T2 TEAS – LOOSE LEAF

Small Pot 4 Large Pot 6
English Breakfast, French Earl Grey, Chai, Gunpowder Green, Just Peppermint

Small Pot 6 Large Pot 8
Chai infused with milk in the pot with honey on the side

+ \$1

Vanilla syrup, Caramel syrup, Hazelnut syrup, Soy milk, Almond milk, Lactose free milk, Macadamia milk

All our drinks are available for Take Away.

