

SNACK/START

CHIPS 'N' GRAVY **MS8 V9**
Sharing size bowl of hot chips & your choice of sauce (gf)

GOLDEN FRIED WEDGES **MS8.5 VS9.5**
Served with sour cream & sweet chilli sauce (v)

BARRAMUNDI FISH CAKES **MS14 VS15**
Hand made & crumbed in house, potato, barramundi & herb fish cakes, Béarnaise sauce & lemon

COCONUT CRUMBED PRAWNS **MS14 VS15**
6 coconut crumbed prawns served with sweet chilli mayo

SALT & PEPPER CALAMARI **MS14 VS15**
Salt & pepper calamari served with remoulade (gf)

COOLY FRIED CHICKEN **MS13 VS14**
Crispy fried chicken pieces served with smoky chipotle aioli

SESAME SCALLOPS **MS16 VS18**
4 Pan seared scallops, sesame oil, nam jim Thai dressing, fresh coriander & chilli (gf)

CHILLI & GARLIC PRAWNS **MS16 VS18**
5 King prawns in chilli & garlic, topped with fresh parsley, cooked in your own cast iron sizzling pot served with a crusty baguette (gfo)

BREADS

GARLIC BREAD **MS7.5 VS8.5**
House baked baguette with confit garlic butter (v)

GARLIC & CHEESE BREAD **MS8.5 VS9.5**
House baked baguette with confit garlic butter, mozzarella & parmesan (v)

GARLIC PIZZA BREAD **MS9.5 VS10.5**
Freshly baked pizza bread with confit garlic & parmesan (v) (gfo)
VEGAN CHEESE + \$1

OYSTERS

DOZEN NATURAL **MS31 VS33**

½ DOZEN NATURAL **MS21 VS23**

DOZEN KILPATRICK **MS32 VS34**

½ DOZEN KILPATRICK **MS22 VS24**



MAINS

CHICKEN SCHNITZEL **MS21 VS23**
Fresh chicken breast hand cut, crumbed served with chips salad and your choice of sauce

CHICKEN PARMIGIANA **MS24 VS26**
Fresh chicken schnitzel topped with house-made Napoli sauce, shaved leg ham and cheddar cheese with chips and salad

LINGUINE CARBONARA **MS19 VS21**
Traditional carbonara; Bacon & Mushrooms in cream sauce

WILD MUSHROOM RISOTTO **MS19 VS21**
Risotto of seasonal wild mushrooms, baby spinach, shaved parmesan & toasted macadamia nuts (gf, v, vg option)

SPAGHETTI ARRABBIATA **MS21 VS23**
Spaghetti pasta in house made tomato Arrabbiata sauce, cherry tomatoes, roast capsicum, zucchini & fresh basil (vg)

CHICKEN KATSU BURGER **MS19 VS21**
Japanese crumbed buttermilk chicken breast, chipotle aioli, Katsu sauce, cos lettuce, house pickles, crunchy slaw, sesame bun, house fries

MOROCCAN AUBERGINE **MS20 VS22**
Whole Moroccan spiced egg plant charred & roasted with orange scented cous cous tabbouleh (Vg)

LAMB SHANK **MS27 VS29**
12-hour house braised lamb shank, creamy mash, seasonal greens & red wine jus (gf)

PORK BELLY **MS26 VS28**
Slow cooked & pressed belly pork, wholegrain mustard savoy cabbage, buttery mash & braising juices

SALADS

HALLOUMI & WATERMELON SALAD . . **MS18 VS20**
Grilled halloumi, fresh watermelon, chilli, mint, pickled red onions, toasted seeds & lime vinaigrette (gf)(v)

ROAST PUMPKIN SALAD (GF, V) . . . **MS18 VS20**
Roast pumpkin, feta, spinach, wild rocket, pomegranate, dukkha (vg option)

GREEK SALAD **MS18 VS20**
Cherry tomatoes, cucumber, kalamata olives, spinach, red onion & feta (gf, v)

TRADITIONAL CAESAR SALAD **MS18 VS20**
Cos lettuce, croutons, bacon, boiled egg, anchovies, shaved parmesan & Caesar dressing (gfo)

ADD GARLIC PRAWNS OR CRISPY CHICKEN TO YOUR SALAD FOR \$8

SEAFOOD

WEEKEND LONGBOARD **MS110 VS120**
(available Friday, Saturday and Sunday, excludes Sunday night)
Our signature seafood feast for two or more!

Mixed ½ dozen oysters, grilled bug, sand crab, fresh Mooloolaba prawns, tempura prawns, pan-seared scallops, Tasmanian smoked salmon, salt & pepper calamari, Balter XPA battered NZ hoki, house fries, garden salad, seafood sauce & remoulade, house-baked baguette & whipped butter

GRILLED BARRAMUNDI **MS22.5 VS24.5**
Our best selling fish, served with chips salad and lemon (gf)

BEER BATTERED NZ HOKI **MS19.5 VS21.50**
Balter XPA battered New Zealand hoki, chips, tartare sauce & lemon

SALT & PEPPER CALAMARI **MS19.50 & V \$21.50**
Served with remoulade ,chips & salad (gf)

FISHERMAN'S BASKET **MS26 VS28**
Beer battered perch, salt & pepper calamari, coconut prawns, garlic prawn skewers, salad, chips & tartare sauce

GRILLED SALMON **MS26 VS28**
Grilled Atlantic Salmon served on saffron & field mushroom risotto, baby spinach & shaved parmesan (gf)

THE FISHERMAN'S PIE **MS22 VS24**
Creamy house made seafood marinara & peas, topped with buttery mash & parsley crumb crust

PRAWN FETTUCCINI **MS25 VS27**
Pan fried prawns in white wine & garlic cream sauce, fresh parsley & fettuccini pasta

MARKET FISH **SMP**
Fresh market fish of the day with chef's accompaniments (ask your server for today's dish)

ALL DAY PIZZA

CLASSICS

GARLIC PIZZA BREAD **MS9.50 VS10.50**
Freshly baked pizza bread with confit garlic & parmesan

MARGHERITA **MS17 VS19**
Tomato sugo, basil, mozzarella & cherry tomatoes

HAWAIIAN **MS19 VS21**
Tomato sugo, double smoked shaved leg ham, pineapple & mozzarella

MEATLOVERS **MS21 VS23**
Char-grilled chicken, shaved leg ham, pepperoni, bacon, house bbq bourbon sauce, capsicum, red onion & mozzarella

PEPPERONI **MS19 VS21**
Tomato sugo, mozzarella & sliced pepperoni

SUPREME **MS21 VS23**
Pepperoni, capsicum, red onion, mushroom, olives, anchovies, tomato sugo & mozzarella

SIGNATURE

PIG **MS24 VS26**
Slow roast pork belly, poached pear, buffalo mozzarella & house bbq bourbon sauce

DUCK **MS24 VS26**
Confit duck, hoy sin sauce, capsicum, spring onions, cucumber & sesame

CHOOK **MS24 VS26**
Char-grilled chicken breast, tomato sugo, pesto, feta & wild rocket

PRAWN **MS24 VS26**
Grilled prawns, avocado, red onion, wild rocket, anchovies, tomato sugo & chilli infused EVOO

GARDEN **MS24 VS26**
Roast pumpkin, mushroom, toasted pine nuts, cherry tomatoes, olives, spinach, tomato sugo & bocconcini (gf)

Gluten Free Base +\$3 // Vegan Cheese +\$1

Half and half pizza's are not available

FROM THE GRILL

ADD GARLIC PRAWNS TO YOUR GRILL FOR \$8

WAGYU CHEESEBURGER **MS19 VS21**
Flame grilled wagyu patty, grilled bacon, cheddar cheese, sliced tomato, house pickles, 'Mac' sauce, cos lettuce, toasted brioche bun, skinny fries & slaw - **Make it vegan, ask one of our team**

CHARGRILLED CHICKEN BREAST . . . **MS24 VS26**
Sous vide chicken breast finished on the chargrill, served with creamy mash, seasonal greens, bacon & onion jus (gf)

SLOW COOKED BBQ PORK RIBS
Slow cooked pork ribs, house BBQ sauce, chips & house slaw (gf)

HALF RACK **MS24 VS26**
FULL RACK **MS36 VS38**

STEAKS

250GR PREMIUM EYE FILLET **MS37 VS39**
28 Day house-aged premium eye fillet served with dauphinoise potato, grilled field mushroom, wilted spinach & grain mustard Jus (gf)

250GR SELECT RUMP **MS26 VS28**
Char-grilled steak, chips, dressed salad & your choice of sauce (gf)

300GR PREMIUM SIRLOIN **MS31 VS33**
Char grilled steak, chips, dressed salad & your choice of sauce (gf)

300GR GRAIN FED RIB FILLET **MS34 VS36**
Char grilled steak, chips, dressed salad & your choice of sauce (gf)

SIDES

(all sides are gf)

CHIPS **MS5 VS6**

SKINNY FRIES **MS5 VS6**

SWEET POTATO FRIES **MS5 VS6**

STEAMED SEASONAL GREENS **MS5 VS6**

CREAMY MASH **MS5 VS6**

COLESLAW **MS5 VS6**

GARDEN SALAD **MS5 VS6**

SAUCES

(all sauces are gf)

MUSHROOM, PEPPERCORN, DIANNE, GRAVY,

BEARNAISE OR AIOLI **\$2.5**

SENIORS LUNCH

Seniors lunch includes a slice of cake served with cream or ice cream

½ **CHICKEN SCHNITZEL** **MS16 VS18**
Served with chips, salad & your choice of sauce

BATTERED FISH **MS16 VS18**
Beer battered perch fillets, chips, salad & tartare sauce

BEEF LASAGNE **MS16 VS18**
Classic beef lasagne, garden salad, chips

PIE & MASH **MS16 VS18**
Chef's pie, creamy mash & peas

NIPPERS

Add a kids soft drink, paddle pop and a kids activity pack for \$3

CHICKEN NUGGETS **MS10**
Crispy nuggets, served with chips

PASTA **MS10**
Linguine pasta in a tomato sauce & parmesan cheese

CALAMARI **MS10**
Kids size salt & pepper calamari, served with chips

FISH & CHIPS **MS10**
Mini fish & chips

KIDS PIZZA **MS10**
Margarita or Hawaiian

THANK YOU

FOR DINING AT THE COOLANGATTA SURF CLUB YOU ARE HELPING TO SAVE LIVES

THE MOST RECENT PATROL SEASON TOOK PLACE FROM SEPTEMBER 2019 TO MAY 2020. 48,934 VISITORS WERE RECORDED VISITING THE BEACH DURING THIS TIME, WITH 34 RESCUES, 2,078 PREVENTATIVE ACTIONS, 150 FIRST AID TREATMENTS, 139 PEOPLE TREATED FOR MARINE STINGS AND OVER 6,043 HOURS OF PATROLLING THE BEACH.

ALL THIS WORK WAS COMPLETED BY THE 178 VOLUNTEER SURF LIFE SAVERS OF THE COOLANGATTA SURF LIFE SAVING CLUB.

EVERY TIME YOU ENJOY A DRINK, HAVE A BITE TO EAT, PLAY A GAME OF KENO OR PLAY THE POKIES YOU ARE CONTRIBUTING TO THE TRAINING AND EQUIPMENT OUR LIFE SAVERS NEED TO KEEP THE BEACHES SAFE.

TUESDAY PIZZA NIGHT

ANY PIZZA FROM OUR CLASSICS AND SIGNATURE PIZZAS

\$15 M & \$17 VIS

ADD A GARLIC PIZZA BREAD FOR \$5
+ FULL MENU AVAILABLE
& KIDS MENU AVAILABLE

WEDNESDAY SCHNITTY NIGHT

CHICKEN BREAST SCHNITZEL, CHIPS & SALAD WITH YOUR CHOICE OF SAUCE

\$15 M & \$17 VIS

UPGRADE TO A PARMY FOR \$3

ADD A GARLIC PIZZA BREAD FOR \$5
+ FULL MENU AVAILABLE
& KIDS MENU AVAILABLE

THURSDAY STEAK NIGHT

250GR NOLAN'S PRIVATE SELECTION RUMP STEAK, CHIPS & SALAD WITH YOUR CHOICE OF SAUCE

\$18 M & \$20 VIS

ADD A GARLIC PIZZA BREAD FOR \$5
+ FULL MENU AVAILABLE
& KIDS MENU AVAILABLE

WEEKEND BREAKFAST

FROM 8AM - 10.30AM

SATURDAY & SUNDAY

SUNDAY ROAST NIGHT

CHEF'S ROAST OF THE DAY

\$20 M & \$22 VIS

DINNER FROM 5PM - 8PM
+ FULL MENU AVAILABLE
& KIDS MENU AVAILABLE

CAFÉ

THE TOASTIE **MS7 VS8**
Ham, cheese & tomato or a combo of all 3
(Not available through breakfast lunch or dinner service)

BANANA BREAD **MS4.5 VS5**

RAISIN TOAST **MS4.5 VS5**

COOKIES **MS3 VS3.5**

SLICES **MS4 VS4.5**

GLUTEN FREE SLICES **MS5 VS5.5**

2 SCONES WITH JAM AND CREAM **MS5.5 VS6**

SWEET MUFFINS **MS3.5 VS4**

ASSORTED CAKES & DESSERTS **MS8 VS9**

All served with cream or ice cream

PLEASE ASK OUR TEAM ABOUT OUR CHEF'S DESSERTS

HOT DRINKS

ESPRESSO **MS3.5 VS4**

CAPPUCCINO, FLAT WHITE, LATTE **MS4 VS4.5**

LONG BLACK **MS4 VS4.5**

MOCHA **MS4 VS4.5**

POT OF TEA FOR ONE **MS4 VS4.5**

Green Tea, Lemon Infusion, English Breakfast, Earl Grey

CHAI LATTE **MS4 VS4.5**

HOT CHOCOLATE **MS4 VS4.5**

Upsize (Mug or Extra Shot of Coffee) **\$0.5**

Specialty Milks (Soy, Almond or Lactose Free) **\$0.7**

AFFOGATO **MS7 VS8**

Double scoop of vanilla bean gelato served with a shot of fresh espresso

Add a shot of Frangelico (after 10am only) . . . **MS10.5 VS12**

COLD DRINKS

ICED COFFEE OR ICED CHOCOLATE **MS5 VS6**

MILKSHAKES **MS5 VS6**

Caramel, Chocolate, Strawberry, Vanilla, Banana or Lime

WEEKEND BREAKFAST

8.00 – 10.30AM, EVERY SATURDAY & SUNDAY

EGGS YOUR WAY **MS9 VS10**
Two free-range eggs cooked your way on toasted ciabatta & house relish
. **ADD BACON OR 2 SAUSAGES \$5**

EGGS BENEDICT **MS14 VS15**
Classic poached eggs, double smoked leg ham, house hollandaise sauce

BUTTERMILK PANCAKES **MS12 VS13**
Freshly cooked buttermilk pancakes, seasonal berry compote, Chantilly cream & maple syrup

BELGIAN LIEGE WAFFLES **MS15 VS16**
Traditional Liege recipe vanilla scented Belgian waffles, caramelised banana, strawberries & salted caramel ice cream

GRANOLA BOWL **MS15 VS16**
Our house made toasted oat granola with dried fruits & nuts, served with honeyed labneh yoghurt & fresh berries

MOROCCAN BAKED EGGS **MS15 VS16**
Pot roasted tomato, chickpea & spinach, baked with 2 free-range eggs, grilled ciabatta

SURF TOAST **MS16 VS17**
Avocado, marinated feta, blistered cherry tomatoes, aged balsamic, extra virgin olive oil & lime **ADD AN EGG \$2.50**

FRITTERS **MS14 VS15**
Smoked corn, zucchini & parmesan fritters, avocado mousse, balsamic dressed roquette **ADD AN EGG \$2.50**

SURFS UP! **MS19 VS20**
Two free-range eggs cooked your way, grilled bacon, roast tomato & field mushroom, a butchers select sausage, house-made hash, house made BBQ beans, toasted ciabatta

VEGAN BREAKFAST **MS16 VS17**
Avocado, blistered cherry tomatoes, rosemary roast field mushroom, roast pumpkin, house tomato relish, toasted ciabatta

NIPPERS

PANCAKES **\$8**
2 kids pancakes dusted with icing sugar served with maple syrup and whipped cream

BACON AND EGG **\$8**
Small bacon and egg on toast with a hash brown

TOAST **\$4**
2 pieces of thick toast with jam or Vegemite

EXTRAS TO ADD TO ANY MEAL

SAUSAGES (2) **\$5** **EGG** **\$2.5**

BACON **\$5** **AVOCADO** **\$4**

SMOKED SALMON **\$6** **ROAST TOMATO** **\$3**

HOUSE-MADE BBQ BEANS . **\$3** **TOAST** **\$4**

HOUSE MADE HASH **\$4** **MUSHROOMS** **\$4**

SHIRAZ



MASTERPEACE SHIRAZ SWAN HILL, VIC

Aroma-packed with plum and dark and juicy berry with a touch of black pepper.

HESKETH ART SERIES SHIRAZ LIMESTONE COAST, SA

Dark fruits & spice - fine acid gives finesse to the palate with savoury flavours.

KALLESKE MOPPA SHIRAZ BAROSSA, SA

Full-bodied palate is bright & flavoursome. Juicy red & black fruit dominate with complex gentle oak. It's organic, bio-dynamic & vegan-friendly!

2 MATES 'THE FIRST X1' 2017 MCLARENVALE, SA

The 2017 is the eleventh vintage of this outstanding drop. Over the years James Halliday has awarded this wine a handful of 96 and 97 out of 100!

PENFOLDS BIN 2 SHIRAZ MATARO SOUTH AUSTRALIA

Typical Rhone-style blending Shiraz & Mourvedre dark berried fruit flavours, fig, dark chocolate, integrated fine tannins and balanced oak.

PEPPERJACK SCOTCH FILLET GRADED SHIRAZ MCLAREN VALE, SA

Pepperjack Graded is highly concentrated with lots of fruit flavour, and a richness to balance the rich flavours of the Scotch Fillet.

CABERNET

MASTERPEACE CABERNET SAUVIGNON SWAN HILL, VIC

Soft and easy to drink with up front berry fruit delicate tannin.

PEPPER TREE CABERNET SAUVIGNON COONAWARRA, SA

Ripe aromas of cassis & blackberry. A full-flavoured palate of sweet ripe fruit & dried herb notes.

WYNNS OLD VINE BLACK LABEL CAB SAUV COONAWARRA, SA

Flavours of blackcurrant, with layers of minty Coonawarra Cabernet characters, fine grained tannins. Integrated creamy oak adds length & depth on the finish.

LIGHT RED & PINOT NOIR

BLUE SANDS MERLOT VIC

Mid palate Cabernet with rich fruit weight with blackcurrant flavours.

PIKE & JOYCE RAPIDE PINOT NOIR SOUTH AUSTRALIA

A bouquet of fresh strawberry and dark cherry fruits with some earthy, forest floor notes underlying.

MESTA TEMPRANILLO SPAIN

Vibrant & juicy, lighter style unoaked red wine with expressive aromas of red berries, rosemary & a touch of liquorice (Organic & Vegan).

ST HUBERTS 'THE STAG' PINOT NOIR YARRA VALLEY, VIC

Dark berry fruits & ripe cherry notes mingle with spicy characters, finishing with a hint of oak. The structure is light to medium bodied & the palate is framed by subtle dusty tannins.

RED BLEND

FULL MOON DOUBLE BARREL GSM SOUTH AUSTRALIA

Classic Australian red with superb fruit flavours and elegant soft finish

VOYAGER ESTATE "GIRT BY SEA" CAB MERLOT MARGARET RIVER, WA

Rich & smooth with complex layers of red & dark berry fruits (Vegan).

ROSÉ



PEACE LOVE & KISSES ROSÉ SWAN HILL, VIC

Bright fruit-driven slightly aromatic nose with good mid-weight, culminating in a gentle firm crisp finish

TE KAIRANGA PINOT NOIR ROSÉ MARTINBOROUGH, NZ

Beautiful perfume of rose petal with lifted strawberry aromas and fresh flowing fruit flavour.

SAUVIGNON BLANC

MASTERPEACE SAUVIGNON BLANC SWAN HILL, VIC

A vibrant palate with green apple and tropical fruit flavours ending in a lingering crisp acidity.

KOPU SAUVIGNON BLANC MARLBOROUGH, NZ

Immediate appeal with its intense aromas of red and green pepper and fresh gooseberry. The palate is well weighted with full fresh passionfruit flavours accompanied by crisp acidity and notes of green apple.

THE PASS SAUVIGNON BLANC MARLBOROUGH, NZ

Tropical fruit flavours and vibrant acidity make for a crisp and refreshing wine. A typical Marlborough.

MATUA LANDS & LEGENDS SAUVIGNON BLANC MARLBOROUGH, NZ

This wine is overflowing with bright tropical notes, has crisp acidity and a really concentrated minerality on the palate.

OTHER WHITES

BLUE SAND PINOT GRIGIO SOUTH AUSTRALIA

Aromas of Tropical Fruits with a hint of citrus gives this wine a fresh and flavourful finish.

SCARBOROUGH OFFSHOOT VERDELHO HUNTER VALLEY

Aromas of green tea with hints of tropical fruit with a palate of orange blossom and citrus

EMPRESS PINOT GRIS LIMESTONE COAST, SA

Intense fruit aromas of Guava, nectarine and grapefruit with a refreshing acidity for a clean finish

HARTOG'S PLATE SAUVIGNON BLANC SEMILLON WA

Aromas of citrus and melon with a refreshing crisp dry finish

CHARDONNAY

MASTERPEACE CHARDONNAY SWAN HILL, VIC

A great white crisp, elegant and bristling with tropical flavour with a touch of lime.

SCARBOROUGH YELLOW LABEL CHARDONNAY HUNTER VALLEY, NSW

Chardonnay that is rich and mouth filling with creamy, buttery flavours.

COLDSTREAM HILLS CHARDONNAY YARRA VALLEY, VIC

The palate displays aromatic fruit characters of grapefruit and lemon barley, finishing with a well-balanced citrus acidity.



SMALL 150ML
= 1.5 STANDARD DRINKS



LARGE 250ML
= 2.5 STANDARD DRINKS

THE COOLANGATTA SURF CLUB
PRACTICES THE SAFE RESPONSIBLE
SERVICE OF ALCOHOL.

RIESLING



ST JOHNS ROAD EDEN VALLEY RIESLING EDEN VALLEY, SA

Delicate and aromatic, flavours of citrus & blossom with a creamy lingering finish.

HESKETH WATERVALE RIESLING CLARE VALLEY, SA

A fresh and clean palate with chalky acid that gives nice structure. Lemon curd and juicy grapefruit persist to give good length.

MOSCATO

HEART & SOUL WHITE MOSCATO SWAN HILL, VIC

The palate is fruity and fresh with a slight sweetness.

HEART & SOUL PINK MOSCATO SWAN HILL, VIC

Fruity with a slight spritz that leads to apricot and honey sensations with moderate sweetness.

SPARKLING



MASTERPEACE BLANC DE BLANC (200ML PICCOLO) SWAN HILL, VIC

MASTERPEACE BLANC DE BLANC SWAN HILL, VIC

A light bead with lifted fruit characters with a slight toast nuance.

HESKETH MAD ALICE CHARDONNAY PINOT NOIR ADELAIDE, SA

Fruit driven and fresh, this is an elegant style of sparkling wine.

SEPPELT THE GREAT ENTERTAINER PROSECCO ADELAIDE HILLS, SA

An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.

MOËT & CHANDON BRUT NV FRANCE

Need we say more?

FORTIFIED & DESSERT



ANDREW PEACE CELLAR RELEASE MUSCAT RUTHERGLEN, VIC

Reddish amber in colour with luscious sweet raisin fruit flavours

SCARBOROUGH LATE HARVEST SEMILLON HUNTER VALLEY, NSW

Flavours of marmalade, apricot and Turkish delight with a sweet mid palate that finishes dry with the acid cleansing the palate

PENFOLDS CLUB PORT

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MEMBERS ENJOY A 10% DISCOUNT OFF THE LISTED PRICE

COCKTAILS

MOJITO
Bacardi rum, muddled with fresh mint and lime served on ice topped with soda water in a long glass

APEROL SPRITZ
Sparkling prosecco topped with aperol and soda water served on ice and garnished with fresh orange

ESPRESSO MARTINI
Vodka and kahlua shaken with ice and fresh espresso

FRUIT TINGLE
Vodka and blue curacao topped with lemonade and a dash of raspberry

WATERMELON SMASH
Vodka with pineapple passionfruit pulp and fresh watermelon shaken with cranberry and pineapple juice

FROZEN STRAWBERRY DAIQUIRI
Bacardi , triple sec, strawberry liqueur ,fresh strawberries sugar and lime juice blended with ice and rimmed with sugar

FROZEN MANGO DAIQUIRI
Bacardi , triple sec, mango liqueur ,mango pulp,sugar and lime juice blended with ice and rimmed with sugar

BLOODY MARY.
Vodka, Worcestershire sauce, lemon juice, tabasco and tomato

TOBLERONE
Kahlua, Frangelico, Baileys and fresh cream shaken over ice served in a honey& chocolate syrup lined cocktail glass

NEGRONI.
Campari, Cinzano Rosso and Gin served with fresh orange over ice in a short glass

CLASSIC MARGARITA
Tequila , triple sec, lime juice shaken with ice and rimmed with salt

FROZEN MARGARITAS

STRAWBERRY
Tequila, triple sec, strawberry liqueur ,fresh strawberries sugar and lime juice blended with ice and rimmed with sugar

MANGO
Tequila, triple sec, mango liqueur ,mango pulp sugar and lime juice blended with ice and rimmed with sugar

JUICE & SOFT DRINK

- APPLE JUICE
- ORANGE JUICE
- PINEAPPLE JUICE
- TOMATO JUICE

- SCHWEPES DRY GINGER ALE
- SCHWEPES GINGER BEER
- PEPSI
- PEPSI MAX
- COKE

- SCHWEPES NATURAL MINERAL WATER
300ml or 750ml
- SUNKIST SOLO
- PASSIONA

THIRSTY?

ON TAP

CARLTON DRAUGHT
Bitterness: 22 BU - ABV: 4.6%

CARLTON DRY
Bitterness: 12 BU - ABV: 4.5%

GREAT NORTHERN ORIGINAL
Bitterness: 11 BU - ABV: 4.2%

VB
Bitterness: 25 BU - ABV: 4.6%

CARLTON MID
Bitterness: 25 BU - ABV: 3.5%

GREAT NORTHERN SUPER CRISP
Bitterness: 11 BU - ABV: 4.2%

PERONI NASTRO
Bitterness: 23 BU - ABV: 5.1%

STELLA ARTIOS
Bitterness: 20 BU - ABV: 5.0%

ASAHI BLACK
ABV: 5.2%

ASAHI SUPER DRY
Bitterness: 20 BU - ABV: 5.2%

4 PINES PACIFIC ALE
Bitterness: 15 BU - ABV: 3.5%

4 PINES PALE ALE
Bitterness: 35 BU - ABV: 5.1%

BALTER CAPTAIN SENSIBLE
Bitterness: 20 BU - ABV: 3.5%

BALTER XPA
Bitterness: 30 BU - ABV: 5.0%

CANADIAN CLUB & DRY
ABV: 4.8%

BROOKVALE UNION GINGER BEER
ABV: 4.0%

BOTTLES & CANS

CORONA
ABV: 4.5%

CORONA LIGERA
ABV: 3.2%

MILLER CHILL
ABV: 4.0%

TOOHEYS NEW
ABV: 4.6%

TOOHEYS OLD
ABV: 4.4%

CASCADE LIGHT
ABV: 2.4%

PURE BLONDE
ABV: 4.2%

CROWN LAGER
ABV: 4.9%

IRON JACK
ABV: 4.2%

IRON JACK CRISP LAGER
ABV: 3.5%

PERONI LEGGERA
ABV: 3.5%

STONE & WOOD PACIFIC ALE
ABV: 4.4%

GUINNESS DRAUGHT CAN
ABV: 4.1%

BALTER LAGER
ABV: 4.6%

BALTER IPA
ABV: 6.8%

BALTER STRONG PALE ALE
ABV: 5.9%

SLY FOX SESSION ALE
ABV: 4.5%

JAMES SQUIRE 150 LASHES
ABV: 4.2%

GREAT NORTHERN ZERO
ABV: 0%

RTD'S

- BUNDABERG RUM & COLA
- LAZY BEAR RUM & DRY
- JIM BEAM & COLA
- JACK DANIELS & COLA
- WILD TURKEY & COLA
- CANADIAN CLUB & DRY
- SMIRNOFF ICE
- SMIRNOFF DOUBLE BLACK
- VODKA CRUISERS

CIDER

- SOMERSBY PEAR
- SOMERSBY APPLE
- BULMERS ORIGINAL
- STRONGBOW ORIGINAL
- PURE BLONDE CIDER
- JAMES SQUIRE ORCHARD CRUSH

BOURBON

- JIM BEAM
- SOUTHERN COMFORT
- WILD TURKEY
- MAKERS MARK
- JIM BEAM BLACK
- NOB CREEK RYE

Patently aged in the deepest charred barrels and bottled at 50% ABV to maintain a big flavour. Made with a blend of the finest quality rye to create an extraordinarily smooth yet spicy finish.

WHISKEY / WHISKY

- TEACHERS
- JOHNNIE WALKER RED
- BALLANTINES SCOTCH
- CANADIAN CLUB
- JACK DANIELS WHISKEY

- JAMESONS IRISH WHISKEY
- FIREBALL WHISKEY
- JOHNNIE WALKER BLACK

AUCHENTOSHAN
Single Malt Scotch whisky - Triple distilled and matured solely in American bourbon casks.

LAPHROAIG
Premium Single Malt Scotch Whisky- from the Islay region in Scotland

MONKEY SHOULDER
Blended Triple Malt Scotch Whisky from the Speyside region in Scotland

VODKA

ZUBROWKA

ZUBROWKA BISON GRASS
Using harvested Bison grass, the grass is dried then used to flavour the spirit with a single blade left in each bottle.

23RD STREET SIGNATURE
(Renmark, SA)Smooth mouth-feel with evidence of sweetness from its sugarcane origins, a lingering, silky finish.

GREY GOOSE
Blended with spring water from the Cognac region, making Grey Goose the ultimate premium vodka.

RUM

- BUNDABERG RUM
- BACARDI WHITE RUM
- SAILOR JERRY
Spiced Caribbean Rum
- PAMPERO ESPECIAL
- MOUNT GAY ECLIPSE BARBADOS RUM

HUSK SPICED BAM BAM
(Tumbulgum, NSW)
Flavours add mandarin, orange peel, cinnamon quills and vanilla beans to add spice & sweetness. The recipe is rounded off with a sprinkle of sea salt

HUSK PURE CANE RUM
(Tumbulgum, NSW)
Fresh, vibrant and delicate, Pure Cane smells sweetly of crushed sugar cane, with a grassy & creamy flavour.

GIN

- LARIOS
- BOMBAY SAPPHIRE
- VICKERS PINK GIN

23RD STREET SIGNATURE
(Renmark, SA)
Aromas are led by juniper, Riverland mandarin and coriander, with hints of spices

HUSK INK GIN
(Tumbulgum, NSW)
Ink Gin comes from the second tier botanicals led by locally grown lemon myrtle leaf, coriander seed, Tasmanian pepper berry and freshly peeled sundried sweet orange peel

HUSK INK SLOE + BERRY GIN
(Tumbulgum, NSW)
The base gin was distilled with some of Ink Gin's star players - juniper berry, coriander, angelica and liquorice root.

LIQUEURS

- BAILEY'S IRISH CREAM
- CHAMBORD
- COINTREAU
- DRAMBUIE
- FRANGELICO
- KAHLUA
- MALIBU
- TIA MARIA

MEMBERS ENJOY A 10% DISCOUNT OFF THE LISTED PRICE