

# SNACK/START

**CHIPS 'N' GRAVY** . . . . . **MS8 VS9**  
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)

**CRUMBED CHICKEN WINGS** . . . . . **MS14 VS15**  
Crumbed chicken wings in sticky bourbon BBQ sauce, ranch dip

**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)

# OYSTERS

**DOZEN NATURAL** . . . . . **MS32 VS34**

**½ DOZEN NATURAL** . . . . . **MS22 VS24**

**DOZEN KILPATRICK** . . . . . **MS33 VS35**

**½ DOZEN KILPATRICK** . . . . . **MS23 VS25**

# MAINS

**CHICKEN SCHNITZEL** . . . . . **MS21.5 VS23.5**  
Fresh chicken breast hand cut, crumbed served with chips salad and your choice of sauce

**CHICKEN PARMIGIANA** . . . . . **MS24.5 VS26.5**  
Fresh chicken schnitzel topped with house-made Napoli sauce, shaved leg ham and cheddar cheese with chips and salad

**LINGUINE CARBONARA** . . . . . **MS19.5 VS21.5**  
Traditional carbonara; Bacon & Mushrooms in cream sauce

**WILD MUSHROOM RISOTTO** . . . . . **MS19.5 VS21.5**  
Risotto of seasonal wild mushrooms, baby spinach, shaved parmesan & toasted macadamia nuts (gf, v, vg option)

**BUTTERED CHICKEN BREAST** . . . . . **MS24 VS26**  
French trimmed Chicken breast cooked in a rich & creamy blend of tomatoes & spices, served with braised jasmine rice, crisp poppadom & mango chutney

**CHICKEN KATSU BURGER** ♥♥ . . . . . **MS20 VS22**  
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)

**CHAR-GRILLED PORK SIRLOIN** . . . . . **MS20 VS22**  
Served with buttery mash, steamed broccolini & cider jus

**SZECHUAN SUMMER STIR-FRY** . . . . . **MS18 VS20**  
Seasonal vegetables stir fried with a Szechuan sauce tossed through Singapore noodles 🌶️🌶️  
Add Prawns, Tofu or Grilled chicken **\$8.00**

# SALADS

**THAI BEEF SALAD** . . . . . **MS18 VS20**  
Pan-seared beef, cucumber, capsicum, red onion, grated carrot, chilli, bean sprouts, coriander & house made soy, ginger, lime & lemongrass dressing

**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 GRILLED CHICKEN TO YOUR SALAD FOR \$8**

# SEAFOOD

**LONGBOARD** . . . . . **MS110 VS120**  
**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 VS21.5**  
Balter XPA battered New Zealand hoki, chips, tartare sauce & lemon

**SALT & PEPPER CALAMARI** . . . . . **MS19.5 VS21.5**  
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)

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

**CHAR-GRILLED SWORDFISH STEAK** ♥♥ . . . . . **MS28 VS30**  
Served with classic Niçoise salad; crispy cos lettuce, chilled chat potatoes, green beans, olives, cherry tomatoes, boiled egg & vinaigrette (gf)

# ALL DAY PIZZA

## CLASSICS

**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

**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)

**PRIMAVERA** . . . . . **MS24 VS26**  
Sugo, mozzarella, roquette, cherry tomatoes, prosciutto & shaved parmesan

**CHICKEN, BACON & AVOCADO** ♥♥ . . . . . **MS24 VS26**  
Grilled chicken, bacon & avocado with tomato sugo, mozzarella & ranch sauce

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** . . . . . **MS20 VS22**  
Flame grilled wagyu patty, grilled bacon, cheddar cheese, sliced tomato, house pickles, 'Mac' sauce, cos lettuce, toasted brioche bun, chips & slaw  
- **Make it vegan, ask one of our team**

**STEAK BAGUETTE** . . . . . **MS21 VS23**  
Charred rib fillet minute steak, rocket, aioli, caramelised red onion served on a toasted garlic baguette

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

**HALF RACK** . . . . . **MS25 VS27**  
**FULL RACK** . . . . . **MS37 VS39**

# STEAKS

**400GR OP RIB** . . . . . **MS39 VS41**  
On the bone Angus steak, aged for a minimum of 28 days and finished on our char-grill, served with chips, dressed salad & your choice of sauce

**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 & SAUCES

(all sides are gf)

**CHIPS** . . . . . **MS5 VS6**

**SWEET POTATO FRIES** . . . . . **MS5 VS6**

**STEAMED SEASONAL GREENS** . . . . . **MS5 VS6**

**CREAMY MASH** . . . . . **MS5 VS6**

**COLESLAW** . . . . . **MS5 VS6**

**GARDEN SALAD** . . . . . **MS5 VS6**

**MUSHROOM, PEPPERCORN, DIANNE, GRAVY, BEARNAISE OR AIOLI** (all sauces are gf) . . . . **\$2.5**

# THANK YOU

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

# NIPPERS

ADD A KIDS SOFT DRINK, PADDLE POP AND A KIDS ACTIVITY PACK FOR \$3

- CHICKEN NUGGETS** . . . . . \$10  
Crispy nuggets, served with chips
- PASTA** . . . . . \$10  
Linguine pasta in a tomato sauce & parmesan cheese
- CALAMARI** . . . . . \$10  
Kids size salt & pepper calamari, served with chips
- FISH & CHIPS** . . . . . \$10  
Mini fish & chips
- KIDS PIZZA** . . . . . \$10  
Margarita or Hawaiian

## HI EVERYONE



I'M CHLOE DUNEMANN AND I AM REPRESENTING COOLANGATTA SURF LIFE SAVING CLUB @COOLYSLSC THIS YEAR IN SURF WOMAN OF THE YEAR. SURF WOMAN OF THE YEAR IS AN ANNUAL FUNDRAISING PROGRAM FOR SURF LIFE SAVING QUEENSLAND @LIFESAVINGQLD THAT FOCUSES ON DEVELOPING YOUNG WOMEN IN THEIR PERSONAL AND LIFE SAVING SKILLS. AS AN AMBASSADOR IN 2021 I WILL BE CONDUCTING FUNDRAISING EVENTS AND REPRESENTING SURF LIFE SAVING QUEENSLAND IN ORDER TO RAISE VITAL FUNDS TO HELP US ACHIEVE OUR MISSION - ZERO PREVENTABLE DEATHS IN QUEENSLAND PUBLIC WATERS. THANK YOU FOR YOUR SUPPORT AND DON'T FORGET TO SWIM BETWEEN THE #REDANDYELLOW



YOU CAN HELP BY CHOOSING ONE OF THE MEALS WITH A RED AND YELLOW HEART AND THE CLUB WILL DONATE .50 CENTS FROM EACH MEAL TO MY FUNDRAISING.

#THISISLIFESAVING #SURFWOMAN2021

# DEC/JAN SPECIALS

**TUNA POKE BOWL** . . . . . M\$26 V\$28  
Tuna sashimi, sushi rice, avocado, bok choy, bell pepper, carrot & cucumber, tamari-orange dressing & crushed wasabi peas



**300 GR PRAWNS** . . . . . M\$24 V\$26  
300 gr chilled local prawns served with cocktail sauce & lemon



**MEDITERRANEAN BBQ CHICKEN** . . . M\$26 V\$28  
Marinated char-grilled chicken served with 2 sides of gourmet salads; potato & garden salads (gf)



**LYCHEE MOJITO** . . . . . \$16  
Bacardi rum, Lychee liqueur, muddled with fresh mint served on ice topped with soda water in a long glass



# CAFÉ

- BANANA BREAD** . . . . . M\$4.5 V\$5
- RAISIN TOAST** . . . . . M\$4.5 V\$5
- COOKIES** . . . . . M\$3 V\$3.5
- SLICES** . . . . . M\$4 V\$4.5
- GLUTEN FREE SLICES** . . . . . M\$5 V\$5.5
- ASSORTED CAKES & DESSERTS** . . . . . M\$8 V\$9

All served with cream or ice cream

# HOT DRINKS

- ESPRESSO** . . . . . M\$3.5 V\$4
- CAPPUCCINO, FLAT WHITE, LATTE** . . . . . M\$4 V\$4.5
- LONG BLACK** . . . . . M\$4 V\$4.5
- MOCHA** . . . . . M\$4 V\$4.5
- POT OF TEA FOR ONE** . . . . . M\$4 V\$4.5  
Green Tea, Lemon Infusion, English Breakfast, Earl Grey
- CHAI LATTE** . . . . . M\$4 V\$4.5
- HOT CHOCOLATE** . . . . . M\$4 V\$4.5
- Upsize (Mug or Extra Shot of Coffee)** . . . . . \$0.5
- Specialty Milks (Soy, Almond or Lactose Free)** . . . . . \$0.7
- AFFOGATO** . . . . . M\$7 V\$8  
Double scoop of vanilla bean gelato served with a shot of fresh espresso
- Add a shot of Frangelico (after 10am only)** . . . . . M\$10.5 V\$12

# SMOOTHIES

- DETOX** . . . . . M\$9 V\$10  
Blueberries, banana, dates & boysenberries with milk
- REBOOT** . . . . . M\$9 V\$10  
Pineapple or apple juice with mango, pineapple, banana & passionfruit
- BOOSTER** . . . . . M\$9 V\$10  
Pineapple or apple juice with banana, mango, spinach & lime juice
- CHOC BERRY** . . . . . M\$9 V\$10  
Blueberries, strawberries, dark chocolate, raspberries, cranberries & milk

# WEEKEND BREAKFAST

8.00 – 10AM, EVERY SATURDAY & SUNDAY

- EGGS YOUR WAY** . . . . . M\$9 V\$10  
Two free-range eggs cooked your way on toasted ciabatta & house relish  
..... **ADD BACON OR 2 SAUSAGES \$5**
- EGGS BENEDICT** . . . . . M\$14 V\$15  
Classic poached eggs, double smoked leg ham, house hollandaise sauce
- BUTTERMILK PANCAKES** . . . . . M\$12 V\$13  
Freshly cooked buttermilk pancakes, seasonal berry compote, Chantilly cream & maple syrup
- BELGIAN LIEGE WAFFLES** . . . . . M\$15 V\$16  
Traditional Liege recipe vanilla scented Belgian waffles, caramelised banana, strawberries & salted caramel ice cream
- GRANOLA BOWL** . . . . . M\$15 V\$16  
Our house made toasted oat granola with dried fruits & nuts, served with honeyed labneh yoghurt & fresh berries
- SURF TOAST** . . . . . M\$16 V\$17  
Avocado, marinated feta, blistered cherry tomatoes, aged balsamic, extra virgin olive oil & lime . . . . . **ADD AN EGG \$2.50**
- FRITTERS** . . . . . M\$14 V\$15  
Smoked corn, zucchini & parmesan fritters, avocado mousse, balsamic dressed roquette . . . . . **ADD AN EGG \$2.50**
- SURFS UP!** . . . . . M\$19 V\$20  
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** . . . . . M\$16 V\$17  
Avocado, blistered cherry tomatoes, rosemary roast field mushroom, roast pumpkin, house tomato relish, toasted ciabatta
- CROQUE MADAME** ♥♥ . . . . . M\$16 V\$17  
Classic French Toasted Breakfast Sandwich: shaved leg ham, gruyere cheese & creamy bechamel in toasted sourdough with a fried egg

# 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
- BACON** . . . . . \$5
- SMOKED SALMON** . . . . . \$6
- HOUSE-MADE BBQ BEANS** . \$3
- HOUSE MADE HASH** . . . . . \$4
- EGG** . . . . . \$2.5
- AVOCADO** . . . . . \$4
- ROAST TOMATO** . . . . . \$3
- TOAST** . . . . . \$4
- MUSHROOMS** . . . . . \$4