

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

WEEKEND 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

WEEKENDS ONLY, FROM 5PM FRIDAYS

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

WEEKLY SPECIALS

MONDAY

BARRA NIGHT

A GORGEOUS GRILLED FILLET OF BARRAMUNDI SERVED WITH CHIPS AND SALAD

\$17 M & \$19 VIS
+ ADD A GARLIC BREAD FOR \$5

TUESDAY

PIZZA NIGHT

ANY PIZZA FROM OUR CLASSICS AND SIGNATURE PIZZAS

AND TAKE \$5 OFF THE LISTED PRICE
+ ADD A GARLIC BREAD FOR \$5

WEDNESDAY

SCHNITTY NIGHT

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

\$17 M & \$19 VIS
+ UPGRADE TO A PARMY FOR \$3
+ ADD A GARLIC BREAD FOR \$5

THURSDAY

STEAK NIGHT

250GR RUMP STEAK, CHIPS & SALAD WITH YOUR CHOICE OF SAUCE

\$19 M & \$21 VIS
+ ADD A GARLIC BREAD FOR \$5

WEEKEND

BREAKFAST

FROM 8AM - 10AM
SATURDAY & SUNDAY

CAFÉ

BANANA BREAD MS\$4.5 VS\$5

RAISIN TOAST MS\$4.5 VS\$5

COOKIES MS\$3 VS\$3.5

SLICES MS\$4 VS\$4.5

GLUTEN FREE SLICES MS\$5 VS\$5.5

ASSORTED CAKES & DESSERTS MS\$8 VS\$9

All served with cream or ice cream

HOT DRINKS

ESPRESSO MS\$3.5 VS\$4

CAPPUCCINO, FLAT WHITE, LATTE MS\$4 VS\$4.5

LONG BLACK MS\$4 VS\$4.5

MOCHA MS\$4 VS\$4.5

POT OF TEA FOR ONE MS\$4 VS\$4.5

Green Tea, Lemon Infusion, English Breakfast, Earl Grey

CHAI LATTE MS\$4 VS\$4.5

HOT CHOCOLATE MS\$4 VS\$4.5

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

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

AFFOGATO MS\$7 VS\$8

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

Add a shot of Frangelico (after 10am only) MS\$10.5 VS\$12

SMOOTHIES

DETOX MS\$9 VS\$10

Blueberries, banana, dates & boysenberries with milk

REBOOT MS\$9 VS\$10

Pineapple or apple juice with mango, pineapple, banana & passionfruit

BOOSTER MS\$9 VS\$10

Pineapple or apple juice with banana, mango, spinach & lime juice

CHOC BERRY MS\$9 VS\$10

Blueberries, strawberries, dark chocolate, raspberries, cranberries & milk

WEEKEND BREAKFAST

8.00 – 10AM, EVERY SATURDAY & SUNDAY

EGGS YOUR WAY MS\$9 VS\$10
Two free-range eggs cooked your way on toasted ciabatta & house relish
. **ADD BACON OR 2 SAUSAGES \$5**

EGGS BENEDICT MS\$14 VS\$15
Classic poached eggs, double smoked leg ham, house hollandaise sauce

BUTTERMILK PANCAKES MS\$12 VS\$13
Freshly cooked buttermilk pancakes, seasonal berry compote, Chantilly cream & maple syrup

BELGIAN LIEGE WAFFLES MS\$15 VS\$16
Traditional Liege recipe vanilla scented Belgian waffles, caramelised banana, strawberries & salted caramel ice cream

GRANOLA BOWL MS\$15 VS\$16
Our house made toasted oat granola with dried fruits & nuts, served with honeyed labneh yoghurt & fresh berries

SURF TOAST MS\$16 VS\$17
Avocado, marinated feta, blistered cherry tomatoes, aged balsamic, extra virgin olive oil & lime **ADD AN EGG \$2.50**

FRITTERS MS\$14 VS\$15
Smoked corn, zucchini & parmesan fritters, avocado mousse, balsamic dressed roquette **ADD AN EGG \$2.50**

SURFS UP! MS\$19 VS\$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 MS\$16 VS\$17
Avocado, blistered cherry tomatoes, rosemary roast field mushroom, roast pumpkin, house tomato relish, toasted ciabatta

CROQUE MADAME ❤️👉 MS\$16 VS\$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 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