

ALL DAY BREADS

	MEMBERS	VISITORS
GARLIC BREAD House baked butter and garlic baguette (v)	\$7.50	\$8.50
CHEESY GARLIC BREAD House baked butter and garlic baguette with melted cheese (v)	\$8.90	\$9.90
BAKED FOCACCIA DUO Local handmade olive focaccia and semidried tomato focaccia breads, served with hummus, balsamic olive oil and roasted confit garlic (vg)	\$12	\$13
GARLIC PIZZA Pizza base, roast garlic cloves, light sprinkle of melted cheese, hollandaise and parsley (v)	\$13	\$14

ALL DAY SNACK, START OR SHARE

	MEMBERS	VISITORS
CRISPY PORK BELLY TURKISH 🌶️ Fried pork belly and chilli jam on Turkish toast (2 slices)	\$15	\$16
BARRAMUNDI SPRING ROLLS Handmade barramundi and vegetable spring rolls with a chilli plum dipping sauce	\$15	\$16
MOROCCAN TEMPURA CAULIFLOWER Lightly floured tempura cauliflower, toasted almonds, kale chips, vegan aioli and pineapple chutney (vg)	\$15	\$16
GARLIC MUSSELS Half shell NZ Mussels (6) with garlic butter, fried capers and fresh lemon (gf)	\$16	\$18
SPICY CHICKEN WINGS 🌶️ Crispy chicken wings with Louisiana style hot sauce and a side of truffle aioli (gf)	\$15	\$16
SESAME SCALLOPS 🌶️ Half shell Hervey bay scallops (4), with a citrus & chilli twist and fresh lemon (gf)	\$16	\$18
CHILLI AND GARLIC PRAWNS 🌶️ 5 King prawns in chilli, garlic and parsley, cooked in a cast iron sizzling pot, served with a fragrant basmati salad (gf)	\$16	\$18
JALAPENO POPPERS 🌶️ Beer battered jalapenos stuffed with lightly spiced cheese filling served with curry aioli	\$14	\$15
BOWL OF KING PRAWNS 400gr of Mooloolaba King Prawns served in their shell on ice with seafood sauce and lemon (gf)	\$30	\$32
POTATO WEDGES Golden fried wedges served with sour cream and sweet chilli sauce	\$9	\$10
STEAK FRIES & GRAVY Bowl of our awesome steak fries with gravy (gf)	\$8.50	\$9.50

FRESH OYSTERS

	MEMBERS	VISITORS
NATURAL Pacific Plate served with fresh lemon (gf)		
HALF DOZEN	\$21	\$23
DOZEN	\$33	\$35
KILPATRICK Baked with bacon and rich tangy sauce (gf)		
HALF DOZEN	\$23	\$25
DOZEN	\$36	\$38
ROCKEFELLER Baked with garlic butter, parsley and hemp seed (gf)		
HALF DOZEN	\$23	\$25
DOZEN	\$36	\$38

MAINS

	MEMBERS	VISITORS
CHICKEN SCHNITZEL Fresh hand crumbed chicken breast, fries, salad and your choice of sauce	\$22	\$24
CHICKEN PARMIGIANA Fresh hand crumbed chicken breast, double smoked leg ham, house made Napoli sauce, golden grilled cheese, house fries and salad	\$24.90	\$26.90
LINGUINE CARBONARA Bacon and mushrooms in a cream white wine sauce topped with parmesan	\$19.50	\$21.50
CRISPY SKIN PORK BELLY Crispy skin pork belly with roasted baby potatoes, green beans and gravy (gf)	\$25	\$27
LAMB GNOCCHI Overnight braised lamb, slow cooked root vegetables, baby spinach, potato gnocchi and shaved parmesan	\$24	\$26
BAKED HEMP SEED MUSHROOMS Baked whole field mushrooms stuffed with baby spinach, eggplant mash, red roast peppers and hemp seed, served on a butternut pumpkin steak with beetroot pesto (vg)(gf)	\$24	\$26
LAMB AND ROSEMARY SAUSAGES Fat lamb and rosemary sausages, mash potato, green peas, gravy and fried onions	\$19	\$21
CHICKEN AND MUSHROOM NOODLE STIR FRY Marinated chicken strips, Asian greens, mushrooms, hokkien noodles, almonds and tamarind soy glaze	\$18	\$20
PORK SHANK VINDALOO 🌶️🌶️ Pork shank slow cooked in vindaloo sauce served with basmati rice, pickled radish and mango chutney	\$26	\$28



BAKED FOCACCIA DUO

GRILL

Our char grilled steaks are typically sourced from the northern NSW and South East QLD regions. MSA certified, grass fed for flavour and finished on grain for tenderness.

	MEMBERS	VISITORS
CRISPY SKIN CHICKEN BREAST	\$24	\$26
Lemon and thyme marinated chicken breast, roasted until crispy		
250G RUMP	\$26	\$28
Yearling grass fed for maximum flavour		
300G PORTERHOUSE	\$32	\$34
120 day grain finished		
300G RIB EYE	\$36	\$38
120 day grain finished		

Served with a choice of steak fries, mash or baby roast potatoes, house salad and your choice of sauce: Gravy, Peppercorn, Mushroom, Dianne, Béarnaise or Hot sauce

TOPPERS

GRILLED PRAWNS	\$8
CALAMARI	\$8
CRUMBED SCALLOPS	\$8
JALAPENO POPPERS 🌶️	\$8
GRILLED BUG TAILS	\$12



THANK YOU

FOR DINING AT THE COOLANGATTA SURF CLUB

YOU ARE HELPING TO SAVE LIVES

THE MOST RECENT PATROL SEASON TOOK PLACE FROM SEPTEMBER 2020 TO MAY 2021. 48,455 VISITORS WERE RECORDED VISITING THE BEACH DURING THIS TIME, WITH 8 RESCUES, 493 PREVENTATIVE ACTIONS, 105 FIRST AID TREATMENTS, 88 PEOPLE TREATED FOR MARINE STINGS AND OVER 7,585 HOURS OF PATROLLING THE BEACH.

ALL THIS WORK WAS COMPLETED BY THE 164 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.

GF
GLUTEN FREE

V
VEGETARIAN

GF+
GLUTEN FREE OPTION

VG
VEGAN

SIDES

	MEMBERS	VISITORS
HOUSE GARDEN SALAD	\$6	\$7
STEAMED GREEN VEG	\$6	\$7
MASH	\$5	\$6
BABY ROAST POTATOES(GF)	\$5	\$6
SIDE OF FRIES	\$6	\$7
SIDE OF SAUCE (GF)	\$2.50	\$2.50

Gravy, Peppercorn, Mushroom, Dianne, Béarnaise or hot sauce



SEAFOOD TOWER
OUR DECADENT SEAFOOD FEAST FOR TWO

SEAFOOD

	MEMBERS	VISITORS
SEAFOOD CHOWDER IN A COB	\$18	\$20
Creamy chowder of seafood and vegetables served in a cob loaf and sliced lemon		
SEAFOOD TOWER	\$99	\$109
Our decadent seafood feast for two Half dozen natural oysters, Grilled Bug Tails, Mooloolaba prawns, half shell scallops, baby octopus, chilled marinated NZ mussels, smoked salmon, coconut prawns, calamari, battered Cod, house fries, garden salad, seafood sauce, tropical fruit and lemon		
CRUMBED BARRAMUNDI	\$22.50	\$24.50
Sustainably farmed fillet, in house crumbed house fries, mango salsa and lemon with salad		
GRILLED NORTHERN TERRITORY BARRAMUNDI	\$29	\$31
Wild caught 'Humpty Doo' skin-on Barra portion; served with roast baby potatoes, broccolini, charred cherry tomatoes, salsa-verde, fried capers and lemon (gf)		
SALMON	\$28	\$30
Tasmanian skin on salmon fillet served with sautéed bok choy, baby broccoli, and mushrooms in a black garlic, chilli, lemon grass and star anise broth (gf)		
PRAWN AND BUG FETTUCCINI	\$31	\$33
Pan fried prawns, Moreton Bay bugs, cherry tomatoes, baby spinach in white wine and garlic cream sauce, fresh parsley, parmesan and lemon		
FISHERMAN'S BASKET	\$25	\$27
Battered cod, parmesan dusted calamari, coconut prawns & crumbed scallops, fries, house salad, tartare and lemon		
CALAMARI	\$19.50	\$21.50
Parmesan dusted golden fried calamari and served with salad and curried mayo		



NIPPERS \$10

CHICKEN NUGGETS	Served with chips and tomato sauce
DOUBLE DOGS	Two mini dagwood dogs, chips and tomato sauce
CHEESEBURGER	Bun, beef patty, cheddar cheese and chips
FISH	Battered fish and chips
PIZZA	Hawaiian or Margherita
HEALTHY BOWL	Cherry tomatoes, sliced watermelon, ham, hummus, sliced cheese and handmade tortilla crisps
ADD TO YOUR NIPPER MEAL	
	KIDS SOFT DRINK, PADDLE POP \$3 AND KIDS ACTIVITY PACK

ALL DAY PIZZA

	MEMBERS	VISITORS
MARGHERITA	\$17	\$19
Napoli base, cherry tomatoes, mozzarella (v)		
SUPREME	\$21	\$23
Napoli base, pepperoni, capsicum, red onion, mushroom, olives, anchovies, mozzarella		
HAWAIIAN	\$19	\$21
Napoli base, double smoked shaved leg ham, pineapple, mozzarella		
MEAT LOVERS	\$21	\$23
BBQ base, shaved ham, pepperoni, chicken breast, capsicum, red onion, mozzarella		
SMOKED SALMON	\$23	\$25
Napoli base, baby spinach, smoked salmon, red onion, bearnaise swirl, mozzarella and fried capers		
CURRY CHICKEN	\$21	\$23
Hummus base, chicken breast, capsicum, red onion, baby spinach, pineapple, curry powder, mozzarella		
VEGO	\$20	\$22
Napoli base, baby spinach, roast pumpkin, cherry tomatoes, mushrooms, almonds, beetroot pesto, mozzarella (v)		
LAMB	\$22	\$24
Napoli base, slow cooked lamb, baby spinach, red onion, olives, confit garlic, mozzarella		
PRAWN	\$24	\$26
Napoli base, grilled prawns, baby spinach, avocado, red onion, chilli, mozzarella		
ALTER YOUR PIZZA		
	SUBSTITUTE FOR A GLUTEN FREE BASE	\$4
	ADD AVOCADO	\$4
	HALF & HALF	\$2

BURGERS

	MEMBERS	VISITORS
WAGYU BURGER	\$19	\$21
Flame grilled wagyu beef patty, cheddar cheese, sliced tomato, sliced beetroot, house pickles, lettuce, house burger sauce, toasted handmade bun and fries		
MOROCCAN CHICKEN FOCACCIA	\$19	\$21
Moroccan spiced chicken breast, pineapple chutney, lettuce, tomato, cheese, toasted semidried tomato focaccia and fries (gfo)		
FISH BURGER	\$21	\$23
Battered NZ cod, lettuce, tomato, cheese, pink tartare sauce, fried capers, Turkish bread and fries (gfo)		
STEAK SANDWICH	\$21	\$23
Char grilled rib fillet minute steak, lettuce, tomato, beetroot, legendary BBQ sauce, fried onions, Turkish bread and fries (gfo)		
ADD TO YOUR BURGER		
	BACON	\$3
	EGG	\$2
	AVOCADO	\$4
	SUBSTITUTE FOR GLUTEN FREE BREAD	\$3

SALADS

	MEMBERS	VISITORS
WARM THAI BEEF	\$22	\$24
Marinated beef fillet, lettuce, red peppers, red onion, bean sprouts, cucumber and fried noodles with a sesame dressing		
CRUMBED CAMEMBERT	\$19	\$21
Fried crumbed camembert, baby spinach, cherry tomatoes, red onion, bacon, tortilla crisps, pickled red radish and green avocado dressing (v)		
BABY OCTOPUS	\$22	\$24
BBQ baby octopus, baby spinach, fetta, olives, roast capsicum, red onions, prosciutto shards and a tangy citrus dressing (gf)		
VEGAN SALAD	\$17	\$19
Roast pumpkin round, baby spinach, kale crisps, cherry tomatoes, red onion, roast capsicum, broccoli florets, dried spiced chickpeas, balsamic glaze (vg)		
GREEK SALAD	\$15	\$17
Greek salad of lettuce, olives, cucumber, cherry tomato, red onion, roast peppers and feta (v)		
ADD TO YOUR SALAD		
	GRILLED MOROCCAN CHICKEN	\$8
	SMOKED SALMON	\$8
	GRILLED PRAWN	\$8
	½ AN AVOCADO	\$4



WEEKLY SPECIALS

MONDAYS FROM 5PM

BURGER & BEER

ANY BURGER WITH A SCHOONER OF TAP BEER
\$16 M & \$18 VIS

EXCLUDES CRAFT & INTERNATIONAL BEER

TUESDAYS FROM 5PM

TOPPER NIGHT

ADD ANY TOPPER TO A MAIN MEAL

\$4 M & VIS

+ ADD A GARLIC BREAD FOR \$5

EXCLUDES BUGS & LIMIT 2 TOPPERS PER MAIN MEAL

WEDNESDAYS FROM 5PM

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

THURSDAYS FROM 5PM

STEAK NIGHT

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

\$19 M & \$21 VIS

+ ADD A GARLIC BREAD FOR \$5

*TERMS & CONDITIONS APPLY