



Menu

OPEN 7 DAYS A WEEK

M - Members NM - Non Members
Join for just \$5 a year!



5443 1298



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Maroochy
Surf Club

SUNDAY



All Day
PARMI DEAL
\$28
parmi & pot



ENTREE

Entrées are served before mains by default.

Let us know if you prefer otherwise

Garlic Bread V			9
add cheese			4
add bacon			4
Vegetable Spring Rolls (4) V			16
Served with homemade sweet chilli sauce			
Beer Battered Mozzarella Sticks (8)			18
Served with sour cream and cocktail sauce			
Cheeseboard GFOA			28
Three cheeses, dried fruit, nuts, quince paste and crackers			
Fresh Mooloolaba King Prawns (300g / 500g) GF	300g	500g	
Mooloolaba prawns served with a seafood dipping sauce and tartare sauce	31	40	
Oysters (½ doz / 1 doz) GF	½ doz	1 doz	
Natural w lemon	24	40	
Kilpatrick w lemon	28	46	
Sea and Citrus Platter			52
Fresh oysters (6), kilpatrick oysters (6), Mooloolaba prawns (6), crumbed fried prawns (4), with tartare sauce, seafood dipping sauce, pickled ginger, and toasted ciabatta			
Salt and Pepper Squid			24
Served with house made cocktail sauce and tartare sauce			
Tasting Board			36
Beer battered mozzarella, spring roll, crumbed calamari, crumbed whiting, cheesy garlic bread, tartare sauce and seafood dipping sauce.			
Karaage Loaded Fries			28
Crispy fries topped with karaage bites, sweet soy glaze, and topped with fried noodles			
Chips and Aioli V VGOA GF			12

JOIN AS A

SOCIAL MEMBER

FOR ONLY \$5

GF: Gluten Free GFOA: Gluten Free Option Available
V: Vegetarian VG: Vegan VGOA: Vegan Option Available

Our Chefs take all available precautions to accommodate guests with dietary requirements. Please be aware that our food may contain or come into contact with common allergens; we are unable to guarantee allergen-free catering.

SALADS

M NM

Caesar Salad **GFOA**

Baby cos lettuce, crispy bacon, garlic croutons, parmesan, hard-boiled egg, anchovies and Caesar dressing

24 26

Pork and Mango Salad **GF**

Crispy pork belly tossed with rocket, cucumber, heirloom tomatoes, mango, and toasted almond flakes, finished with a mango and lime vinaigrette

28 30

Chicken Satay Salad **GF**

Tender grilled chicken satay served over Asian mixed greens, tossed in our signature Thai honey and ginger dressing, and finished with toasted peanut crumbs

28 30

Vegan Super Salad **VG GF**

Cos lettuce, red beans, avocado, chickpea, red quinoa, cherry tomatoes, pomegranate and sunflower kernels, topped with tofu and finished with a lemon dressing

26 28

Summer Greens and Halloumi Salad **V GF**

Cos lettuce, carrot, cucumber, radicchio, tomato, avocado, peach, mung beans, pecan nuts and grilled halloumi, with a maple and pomegranate dressing

26 28

Toppers

Avocado (half)	5	Smoked Salmon	8
Grilled Chicken	7	Crumbed Calamari (4)	8
Spicy Pulled Pork	7	Crumbed Fried Prawns (4)	12

SCHNITZELS

M NM

All schnitzels are panko crumbed chicken breast.
Served with chips and salad

Chicken Schnitzel

Served with your choice of sauce and fresh lemon

24 26

Traditional Parmigiana

Chicken schnitzel topped with Napoli sauce, ham, and mozzarella

28 30

Maroochy Special

Chicken schnitzel topped with BBQ sauce, ham, chorizo, bacon, pineapple, and mozzarella

30 32

Tex Mex

Chicken schnitzel topped with BBQ sauce, chorizo, squid, corn, pineapple, and mozzarella

31 33

The Mariner

Chicken Schnitzel topped with Napoli sauce, prawns, avocado, mozzarella, and hollandaise sauce

31 33

Bolognese Melt

Chicken schnitzel topped with beef bolognese, red onion, jalapeños, and mozzarella, finished with guacamole, sour cream, and crispy corn chips

32 34

Loaded Bacon and Cheese

Chicken schnitzel topped with Napoli sauce, bacon, spinach, and red onion, finished with burrata cheese and melted mozzarella

32 34

Upgrade to steamed veg or roasted potatoes **1 each**

MONDAY



\$26

CURRY NIGHT

from 5:30pm

**SERVED WITH
YELLOW RICE, GREEK
YOGURT, MANGO
CHUTNEY AND
POPPADUM**

SENIORS

MUST PRESENT SENIORS CARD ON PURCHASE

Panko Crumbed Whiting Served with chips, house salad, lemon and tartare sauce	19
Crumbed Calamari Served with chips, house salad, lemon and tartare sauce	18
Beef Rissoles Served with roasted potatoes, steamed vegetables and gravy	20
Karaage Chicken Twice-cooked chicken bites tossed in a smoky BBQ glaze served with crispy fried noodles and chips	20
Crumbed Fried Panko Rocket Prawns Served with chips, house salad, and tartare sauce	18

KIDS

15

for kids 12 and under - includes soft drink and ice cream

Crumbed Calamari Rings with chips and salad
Crumbed Whiting with chips and salad
Chicken Nuggets with chips and salad
Minute Steak GFOA with chips and salad
Margarita 7" Pizza topped with napoli sauce and mozzarella
Crumbed Fried Prawns with chips and salad and tartare sauce

DESSERT MENU

MEMBERS \$12 NON-MEMBERS \$14

BAKED BERRY CHEESECAKE

CREAMY NEW-YORK STYLE CHEESECAKE, SET A TOP A BISCUIT BASE TOPPED WITH FRESH BERRIES, BERRY COULIS, AND CHANTILLY CREAM

TRIO OF WONDER (GFO)

CLASSIC VANILLA ICE CREAM, BERRY FRUIT SORBET, WHITE CHOCOLATE AND RASPBERRY ICE CREAM, SERVED WITH MIXED BERRY COMPOTE, FRESH BERRIES, AND CRISP WAFER

LEMON MERINGUE TART

CHOCOLATE GANACHE, FRESH BERRIES, AND LEMON SORBET

TROPICAL PEBBLE

BAKED BRETON WITH MANGO MOUSSE, TROPICAL COMPOTE, TOPPED WITH COCONUT MOUSSE, SERVED WITH FRESH BERRIES AND WHITE CHOCOLATE RASPBERRY ICE CREAM

STICKY DATE PUDDING

DATE FILLED SPONGE WITH BUTTER SCOTCH SAUCE, VANILLA ICE CREAM, AND FRESH BERRIES

Support our LifeSavers!

SURF RESCUE

DHL

SURF RE

DHL

Raffles

Friday and Saturday

6pm - 7pm

BURGERS & WRAPS

M NM

All burgers and wraps are served with chips

Gluten Free Bun available - \$1

Angus Beef Burger 26 28

Angus beef patty, bacon, cheddar cheese, iceberg lettuce, tomato, beetroot, pickle gherkins, tomato relish, and sriracha aioli

Steak Sandwich GFOA 28 30

Rib fillet, caramelised onion, iceberg lettuce, tomato, beetroot, cheddar cheese, BBQ and aioli sauce on Turkish bread

Vegetarian Burger V VGOA 26 28

Vegetarian burger patty, iceberg lettuce, tomato, avocado, caramelized onion, beetroot, and vegan aioli

Grilled Chicken Wrap 27 29

Herb marinated roasted chicken breast, avocado, cos lettuce, tomato, cheddar cheese, and chipotle mayo

Mexican Pulled Pork Quesadilla 28 30

Slow-cooked pulled pork, white onion, tomato, jalapeño, grilled capsicum, and melted cheese in a folded tortilla, served with guacamole and sour cream

MAINS

M NM

Fish and Chips 23 25

Southern Blue Panko Crumbed Whiting served with chips, house salad, tartare sauce, and lemon

Crumbed Calamari 24 26

Crumbed calamari rings served with chips, house salad, tartare sauce, and lemon

Fisherman's Catch 36 38

Fresh tiger prawns (4), panko crumbed whiting, crumbed fried prawns (2), natural oysters (2), and crumbed calamari, served with chips and salad, and tartare sauce

Seared Salmon 200g GF 42 44

Served with rosemary-marinated potato wedges, spinach, cherry tomatoes, fava beans, seasonal greens, rocket pesto, and a caper-lemon vinaigrette

Roast of the Day GF 25 27

Roast of the day served with roasted potatoes, pumpkin, steamed vegetables, and gravy

Pan-fried Chicken Breast GF 28 30

Served with roasted sweet potato, baby spinach, cherry tomatoes, buckwheat, and romesco sauce

Prawn and Garlic Pappardelle 32 34

Fresh pappardelle tossed with prawns, spinach, and cherry tomatoes in a garlic butter and tomato-based white wine sauce, finished with grated parmesan and micro herbs

Slow Cooked Beef Cheeks GF 42 44

Tender beef cheeks braised until meltingly soft, served with creamy mash, winter root vegetables, and a rich braising jus



WEDNESDAY

from 5:30pm

STEAK NIGHT

\$28

Additional Sauces Available

Gravy Diane Mushroom
Pepper Garlic Cream
3 each

Toppers

Fried Egg 4
Onion Rings (4) 6
Crumbed Calamari (4) 8
Crumbed Fried Prawns (4) 12

THURSDAY



ROAST NIGHT

\$22*

from 5:30pm

*members price

SIGNATURE CUTS

M NM

Our premium cuts are cooked with care and served with traditional sides and a choice of classic sauces.

Black Angus Rump 250g GF	37	39
Served with your choice of two sides; chips and salad, or roasted potatoes and steamed vegetables		
Black Angus Rib Fillet 250g GF	45	47
Served with rosemary-marinated kipfler potatoes, sautéed spinach and white onion, fava beans, and blistered vine-ripened tomatoes		
Black Angus Striploin 280g GFOA	46	48
Served with chips, caesar salad, and blistered cherry tomatoes		
Mixed Grill Plate for Two	67	69
280g Angus beef striploin, pork sausages (2), crumbed lamb cutlets (2), crumbed calamari rings (3), Caesar salad, flatbreads, and citrus tomato & onion salsa, served with your choice of sauce		

PIZZA

M NM

All pizzas cooked on a 12" base.

Vegan cheese and gluten-free bases available +\$5

Margherita	25	27
Napoli sauce with melted mozzarella and sliced fresh tomato		
Deluxe Hawaiian	26	28
BBQ base topped with bacon, onion, sweet pineapple, chorizo, and melted mozzarella		
BBQ Chicken and Bacon	28	30
BBQ sauce base with chicken, bacon, mushroom, red onion, and mozzarella		
Pepperoni	26	28
Napoli base with pepperoni, Italian herbs, and mozzarella		
Bolognese Feast	28	30
Napoli base slow cooked beef bolognese with bacon, mushroom, red onion, roasted capsicum, mozzarella, finished with parmesan and basil oil		
Three Amigos	32	34
Napoli base with chicken, chorizo, bacon, capsicum, red onion, sundried tomatoes, mozzarella, and finished with chipotle mayo		
Vegetarian V VGOA	28	30
Napoli base with capsicum, spinach, mushrooms, kalamata olives, feta, sundried tomatoes, red onion, and mozzarella		
The Sicilian	28	30
Napoli base topped with anchovy, black olives, red onion, spinach, oregano, pepperoni, and mozzarella		
Seafood	32	34
Napoli base topped with prawns, fish bites, squid, sundried tomato, capsicum, mozzarella, finished with chipotle mayo and rocket leaves		