

Entrées

Sourdough Cob (V) Warm sourdough with nori butter and chilli-garlic confit oil.	16
Hiramasa Kingfish Ceviche (GF) Coriander-mint-dill salad, pickled watermelon, radish and kaffir lime-coconut dressing.	30
Grilled Peach Salad (GF) Rocket, crisp prosciutto, bocconcini, cranberries and pistachios with orange-dill dressing. VO: without prosciutto.	24
Twice-Cooked Pork Belly (GF) Crispy pork belly bites with plum caramel, shaved fennel and orange salad.	24
Mooloolaba King Prawn Bucket (GF) 500g, with lemon and seafood sauce	34
Oysters (GF) (3) Natural with green nahm jim • Kilpatrick	15
Cheese & Prosciutto (GFO) Brie, hot honey, prosciutto and muscatel grapes	25



THE SURF CLUB
MOOLOOLABA

v | vegetarian

gf | gluten free

gfo | gluten free option

df | dairy free

dfo | dairy free option

*Please note this is a seasonal menu
and subject to change*

Mains

Double-Cooked Chicken Supreme (GF) 33
Served with duck fat potatoes and chicken jus.

Crispy Skin Barramundi 38
Soba noodle salad with cucumber, snow peas, carrot, fresh herbs and anise caramel. VGO: Crispy Tofu 30

Herb Roasted Lamb Backstrap (GF) 45
Duck fat potatoes with lemon-mint chimichurri and grilled lemon.

Crispy Skin Atlantic Salmon Fillet (GF) 42
Ginger, chilli & lemongrass broth with Asian greens. VGO: Crispy Tofu 30

200g Eye Fillet (GF) 43
Duck fat potatoes, jus and dienne butter.

Summer Seafood Broth (GF) 41
A light coastal broth with Mooloolaba king prawns, local scallops, mussels and reef fish, finished with tomato, fennel and lemon oil

SIDES 8

- Broccolini (VO)
- Maple-roasted carrots
- Rocket, fennel, orange, salad
- Rustic chips



Dessert

Toasted Waffles 16

White chocolate and caramel sauce,
fresh minted summer berries

Apple and Rhubarb Crumble 16

Vanilla bean ice cream rhubarb compote

Lemon Meringue Tart 16

Passionfruit coulis, white chocolate curls

Baked New York Cheesecake 16

Fresh raspberries, chantilly cream

Self-Saucing Chocolate Fondant 16

Sea salt and caramel ice cream,
chocolate curls



Wine

	G	B		G	B
CELLAR SELECTIONS			SPARKLING		
Duval-Leroy Brut Reserve Champagne, FRA		112	Jansz NV Tamar Valley, Tasmania	13.50	66
Joel Gott Barrel Aged Chardonnay California, USA		65	Angas Brut Premium Cuvée Riverland, South Australia		40
Joel Gott 815 Cabernet Sauvignon California, USA		65	Lost Farm Pinot Chardonnay Tamar Valley, Tasmania		67
Angove Medhyk Old Wines Shiraz McLaren Vale, South Australia		80	Charles Pelletier Blanc De Blancs Burgundy, France	10.50	42
Lost Farm Pinot Noir Tasmania, Australia		60	Redbank Prosecco King Valley, Victoria	10.50	42
RED			WHITE		
SHIRAZ			SAUVIGNON BLANC		
Pitchfork Shiraz Margaret River, Western Australia	11.25	45	Lambrook Sauvignon Blanc Adelaide Hills, South Australia	12.75	51
Basileus Shiraz Barossa Valley, South Australia	11.25	45	Bridgewood Sauvignon Blanc McLaren Vale, South Australia	9.75	39
Bridgewood Shiraz McLaren Vale, South Australia	9.75	39	Mount Riley Sauvignon Blanc Marlborough, New Zealand	10	40
MERLOT			Nautilus Sauvignon Blanc Marlborough, New Zealand		54
Les Peyrautins Merlot Languedoc, France	11.50	46	CHARDONNAY		
CABERNET SAUVIGNON			Casegrain Chardonnay Hastings River, New South Wales	12	48
Hopes End Aged Cabernet Sauvignon McLaren Vale, South Australia	10	40	Pitchfork Chardonnay Margaret River, Western Australia	11.25	45
PINOT NOIR/GRENACHE			PINOT GRIS/GRIGIO		
Little Birdie Pinot Noir McLaren Vale, South Australia	11.25	45	Mount Riley Pinot Gris Marlborough, New Zealand	11	44
Angove Family Crest Grenache McLaren Vale, South Australia	11.50	46	Talis Pinot Grigio Veneto, Italy	10.50	42
ROSE			RIESLING		
Lambrook Seed Rosé Adelaide Hills, South Australia	12.75	51	Basileus Riesling Clare Valley, South Australia	11.25	45
Les Peyrautins Rosé Languedoc, France	11.50	52			

Drinks

TAP BEER

	SCH	PINT
Balter XPA	12.60	16.50
Great Northern Original	9.50	12.70
Peroni (Glass 400ml)	11.90	
Great Northern Super Crisp	8.80	11.90
4 Pines	10.55	14.00
Brookvale Union Ginger Beer	11.55	15.10
Asahi (Glass 400ml)	14.10	18.95
Carlton Dry	10.35	13.70

STUBBIES

Corona	9.60
Stone & Wood	11.20
Byron Bay Larger	9.10
Hahn Gluten	9.20
Pure Blonde	9.60
Cascade Premium Light	8.40
Great Northern Zero	5.50
Carlton Zero	5.50
Somersby Cider (Apple & Pear)	9.60
XXXX Bitter	9.50
XXXX Gold	8.20
Guinness	13.00

BOTTLED WATER

Sparkling 250ml	5.50
Sparkling 750ml	9.00

JUICE

Orange, cranberry, pineapple and tomato	4.20
Apple	4.40

COFFEE

Cappuccino, Flat White, Latte Mocha, Hot Chocolate, Long Black Cup	4.50
Espresso Piccolo	3.50
Pot of Tea (Serves 1)	4
English Breakfast Peppermint Chamomile Green Tee Earl Grey	

LIQUEUR COFFEE

Each	12
Irish Cream Baileys Italian Frangelico Irish Jameson Mexican Kahlua Jamaican Tia Maria	
All served with espresso & cream	

Cocktails

All \$18.00

CLASSICS

Mojito

Bacardi, Lime, Mint, Soda

Moscow Mule

Vodka, Lime, Bundaberg

Japanese Slipper

Midori, Cointreau, lemon

Caipirinha

Cachaca, Lime, Cane sugar

SPRITZ

Aperol

Aperol, Prosecco, Soda

Elderflower

Elderflower, Lychee, Prosecco, Soda

Limoncello

Limoncello, Prosecco, Soda

MARTINI

French

Vodka, Chambord, Pineapple

Espresso

Vodka, Kahlua, Espresso, Gomme

Passion-Star

Vanilla Vodka, Passoa, Pineapple, Prosecco

Daiquiri

Classic

Bacardi, Lime, Gomme

Mango

Bacardi, Mango, Lime

Strawberry

Bacardi, Strawberry, Lime

Margarita

Classic

Tequila, Triple Sec, Lime

Chilli

Tequila, Triple Sec, Lime, Chilli, Rocks

Coconut Chilli

Coconut Tequila, Triple Sec, Coconut, Chilli, Rocks