

# coastal dining

M = Member prices G = Guest prices

## STARTERS

	M	G
<b>Garlic Bread</b>	<b>7.2</b>	<b>9</b>
<b>Burrata</b> <small>V GF</small> (on request) toasted sourdough, rocket, walnuts, pomegranate and balsamic glaze	<b>17.6</b>	<b>22</b>
<b>Calamari Fritti</b> fried squid rings, aioli and lemon	<b>18.4</b>	<b>23</b>
<b>Garlic Mussels</b> onion, basil, white wine, napolitana sauce and toasted bread	<b>20</b>	<b>25</b>
<b>Seafood Starter Plate</b> Sydney rock oysters, fresh tiger prawns, smoke salmon, cocktail sauce and lemon	<b>20.8</b>	<b>26</b>
<b>Natural Oysters</b> <small>DF GF</small> ginger-lime mignonette dressing		
<b>½ Dozen</b>	<b>24</b>	<b>30</b>
<b>Dozen</b>	<b>44</b>	<b>55</b>
<b>Kilpatrick Oysters</b> <small>DF GF</small>		
<b>½ Dozen</b>	<b>27.2</b>	<b>34</b>
<b>Dozen</b>	<b>47.2</b>	<b>59</b>
<b>Mixed Oysters</b> <small>DF GF</small>		
<b>½ Dozen</b>	<b>25.6</b>	<b>32</b>
<b>Dozen</b>	<b>45.6</b>	<b>57</b>

## SALADS

<b>Blueberry &amp; Goats Cheese</b> <small>GF V</small>	<b>24</b>	<b>30</b>
spinach, dill, pomegranate, goat cheese, toasted walnuts and honey dijon		
<b>Grilled Chicken</b> <small>DF GF</small>	<b>24</b>	<b>30</b>
cos lettuce, cherry tomatoes, cucumber, red onion and balsamic dressing		
<b>Prawn &amp; Avocado</b> <small>DF GF</small>	<b>26.4</b>	<b>33</b>
mixed leaves, red onion, cherry tomatoes, cucumber and Greek style dressing		

<b>Salad Extras</b>	
+ avocado	<b>4</b>
+ grilled chicken	<b>6.4</b>
+ grilled prawns	<b>8</b>
+ fresh tiger prawns	<b>8</b>
+ smoked salmon	<b>8</b>

## MAINS

	M	G
<b>Chicken Schnitzel</b> mixed leaf salad, fries and choice of sauce	<b>24</b>	<b>30</b>
<b>Halloumi Burger</b> <small>V</small> lettuce, tomato, portobello mushroom, grilled halloumi, tomato relish, aioli, with fries	<b>24</b>	<b>30</b>
<b>Loaded Hamburger</b> bacon, egg, lettuce, tomato, cheese, beetroot relish, pineapple, peri-peri sauce and fries	<b>25.6</b>	<b>32</b>
<b>Chicken Schnitzel Burger</b> lettuce, tomato, cheese, peri-peri sauce and fries	<b>25.6</b>	<b>32</b>
<b>Fish &amp; Fries</b> <small>DF</small> beer battered hoki, mixed leaf salad, fries and tartare	<b>28</b>	<b>35</b>
<b>Salt &amp; Pepper Squid</b> <small>DF</small> mixed leaf salad, fries and tartare	<b>28.8</b>	<b>36</b>
<b>Seafood Basket</b> beer battered hoki, panko crumbed prawns, squid rings, mixed leaf salad, fries and tartare	<b>31.2</b>	<b>39</b>
<b>Cold Seafood Plate</b> <small>GF</small> Moreton bay bug, smoked salmon, fresh tiger prawns, natural oysters, cocktail sauce and lemon	<b>60</b>	<b>75</b>
<b>Lobster Mornay</b> mixed leaf salad, fries and lemon		
<b>Half Lobster</b>	<b>49.6</b>	<b>62</b>
<b>Whole Lobster</b>	<b>88</b>	<b>110</b>

## SHARING

<b>Meat Platter</b> <small>GF</small>	<b>104</b>	<b>130</b>
grilled pork sausage, chicken skewers, choice of steak, choice of sauce, charred broccolini and fries		
<b>Seafood Platter</b> fresh natural or kilpatrick (x8) oysters, smoked salmon, fresh tiger prawns, half lobster mornay, market fish fillet, Moreton Bay bug, squid rings, panko crumbed prawns, mixed leaf salad, fries, cocktail and tartare sauce	<b>240</b>	<b>300</b>

## GRILL

	M	G
<b>250gm Pasture Fed Rump</b> <small>GF</small>	<b>31.2</b>	<b>39</b>
mixed leaf salad, fries and choice of sauce		
<b>300gm Sirloin</b> <small>GF</small>	<b>39.2</b>	<b>49</b>
mixed leaf salad, fries and choice of sauce		
<b>Market Fish</b>		
<b>Grilled Barramundi</b> <small>GF</small>	<b>29.6</b>	<b>37</b>
<b>Grilled Salmon</b> <small>GF</small>	<b>33.6</b>	<b>42</b>
kipfler potatoes, grilled broccolini, salsa verde and lemon		
<b>Sauce Options</b>		
gravy, mushroom, diane, peppercorn, mustard or aioli		
+ extra sauce	<b>2.4</b>	<b>3</b>

## PASTA

<b>Spaghetti Napolitana</b> <small>V</small>	<b>24</b>	<b>30</b>
onion, chilli, garlic, basil, cherry tomato, and Napolitana sauce		
<b>Fettuccini Boscaiola</b>	<b>25.6</b>	<b>32</b>
bacon, mushroom, shallots in a cream sauce		
<b>Moreton Bay Bug Fettuccini</b>	<b>33.6</b>	<b>42</b>
prawns, scallops, cherry tomatoes, chilli, garlic, ginger, shallots and rosé sauce		
<b>Pasta Option</b>		
gluten free pasta	<b>3.2</b>	<b>4</b>

## LITTLE PEEPS

<b>Beef Burger &amp; Fries</b>	<b>14.4</b>	<b>18</b>
lettuce, tomato, cheese and tomato sauce		
<b>Chicken Wedges &amp; Fries</b>	<b>14.4</b>	<b>18</b>
tomato sauce		
<b>Fish &amp; Fries</b>	<b>14.4</b>	<b>18</b>
tartare sauce		
+ meals include a soft drink or juice and a scoop of gelato or sorbet		

## SIDES

	M	G
<b>Bowl of Fries</b>		
choice of sauce		
<b>Mixed Leaf Salad</b> <small>DF GF</small>	<b>10.4</b>	<b>13</b>
<b>Steamed Vegetables</b> <small>V</small>	<b>10.4</b>	<b>13</b>
<b>Potato Wedges</b>	<b>11.2</b>	<b>14</b>
sweet chilli sauce and sour cream		
<b>Sweet Potato Wedges</b>	<b>12</b>	<b>15</b>
aioli		
<b>Charred Broccolini</b> <small>DF GF VG V</small>	<b>14.4</b>	<b>18</b>
olive oil and balsamic glaze		

## DESSERTS

<b>Vanilla Pannacotta</b> <small>GF</small>	<b>14.4</b>	<b>18</b>
passionfruit coulis and fresh berries		
<b>Pavlova</b> <small>GF</small>	<b>14.4</b>	<b>18</b>
berry compote, chantilly cream and coulis		
<b>Crème Brûlée</b> <small>GF</small>	<b>14.4</b>	<b>18</b>
almond biscotti		
<b>Costal Affogato</b>		
espresso shot, frangelico, french vanilla gelato and chocolate flakes		
<b>Non-alcoholic</b> <b>14</b>		
<b>Selection of Ice Creams &amp; Sorbet</b>		
<b>Regular</b>	<b>7.2</b>	<b>9</b>
<b>Large</b>	<b>9.6</b>	<b>12</b>

## MEMBER ONLY OFFERS



^Terms and conditions apply.  
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