

coastal dining

M = Member prices G = Guest prices

STARTERS

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

SALADS

Blueberry & Goats Cheese GF V	24	30
spinach, dill, pomegranate, goat cheese, toasted walnuts and honey dijon		
Grilled Chicken DF GF	24	30
cos lettuce, cherry tomatoes, cucumber, red onion and balsamic dressing		

Prawn & Avocado DF GF	26.4	33
mixed leaves, red onion, cherry tomatoes, cucumber and Greek style dressing		
Salad Extras		
+ avocado	4	5.5
+ grilled chicken	6.4	8
+ grilled prawns	8	10
+ fresh tiger prawns	8	10
+ smoked salmon	8	10

MAINS

	M	G
Chicken Schnitzel mixed leaf salad, fries and choice of sauce	24	30
Loaded Hamburger bacon, egg, lettuce, tomato, cheese, beetroot relish, pineapple, burger sauce and fries	25.6	32
Chicken Schnitzel Burger bacon, lettuce, tomato, cheese, onion, peri-peri sauce and fries	25.6	32
Fish & Fries DF beer battered hoki, mixed leaf salad, fries and tartare	28	35
Salt & Pepper Squid DF mixed leaf salad, fries and tartare	28.8	36
Seafood Basket beer battered hoki, panko crumbed prawns, squid rings, mixed leaf salad, fries and tartare	31.2	39
Cold Seafood Plate GF Moreton bay bug, smoked salmon, fresh tiger prawns, natural oysters, cocktail sauce and lemon	60	75
Lobster Mornay mixed leaf salad, fries and lemon		
Members ½ 49.6 / Whole 88		
Guests ½ 62 / Whole 110		

SHARING

Meat Platter GF	104	130
grilled pork sausage, chicken skewers, choice of steak, choice of sauce and charred broccolini		
Seafood Platter	240	300
fresh natural 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		

GRILL

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

PASTA

Fettuccini Boscaiola bacon, mushroom, shallots in a cream sauce	25.6	32
Moreton Bay Bug Fettuccini prawns, scallops, cherry tomatoes, chilli, garlic, ginger, shallots and rosé sauce	33.6	42
Spaghetti Marinara mixed seafood in a napolitana sauce	33.6	42
Pasta Option gluten free pasta	3.2	4

LITTLE PEEPS

Burger & Fries lettuce, tomato, cheese and tomato sauce	14.4	18
Chicken Wedges & Fries tomato sauce	14.4	18
Fish Cocktails & Fries tartare sauce + meals include a soft drink or juice and a scoop of gelato or sorbet	14.4	18

SIDES

	M	G
Bowl of Fries choice of sauce	9.6	12
Mixed Leaf Salad DF GF	10.4	13
Tomato Salad	10.4	13
Potato Wedges sweet chilli sauce and sour cream	11.2	14
Sweet Potato Wedges aioli	12	15
Charred Broccolini DF GF VG V olive oil and balsamic glaze	14.4	18

DESSERTS

Passionfruit Pannacotta GF passionfruit coulis and fresh berries	14.4	18
Strawberry Pavlova GF berry compote, chantilly cream and coulis	14.4	18
Vanilla Bean Crème Brûlée GF almond biscotti	14.4	18
Selection of Ice Creams & Sorbet Members regular 7.2 / large 9.6 Guests regular 9 / large 12		

MEMBER ONLY OFFERS



Please advise staff of any allergies, when placing your order. To maintain the quality and consistency of our dishes, we are unable to accommodate modifications. We appreciate your understanding.

DF = Dairy Free **GF** = Gluten Free **VG** = Vegan **V** = Vegetarian