

coastal dining

M = Member prices G = Guest prices

STARTERS

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

SALADS

Blueberry & Goats Cheese GF V spinach, dill, pomegranate, goat cheese, toasted walnuts and honey dijon	24	30
Grilled Chicken DF GF cos lettuce, cherry tomatoes, cucumber, red onion and balsamic dressing	24	30
Prawn & Avocado DF GF (I) mixed leaves, red onion, cherry tomatoes, cucumber and Greek style dressing	26.4	33
Salad Extras		
+ avocado	4	5.5
+ grilled chicken	6.4	8
+ grilled prawns (I)	8	10
+ fresh tiger prawns (A)	8	10
+ smoked salmon (I)	8	10

MAINS

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

SHARING

Meat Platter GF grilled pork sausage, chicken skewers, choice of steak, choice of sauce, charred broccolini and fries	104	130
Seafood Platter (M) 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	240	300

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 (A) (I) Grilled Salmon GF (A) (I) kipfler potatoes, grilled broccolini, salsa verde and lemon	29.6	37
	33.6	42
Sauce Options gravy, mushroom, diane, peppercorn, mustard or aioli		
+ extra sauce	2.4	3

PASTA

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

LITTLE PEEPS

Beef Burger & Fries lettuce, tomato, cheese and tomato sauce	14.4	18
Chicken Wedges & Fries tomato sauce	14.4	18
Fish & Fries (I) 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
Steamed Vegetables V	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

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

MEMBER ONLY OFFERS



^Terms and conditions apply.
Visit mooneymooneyclub.com.au for full details.

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 | **(A)** = Australian **(M)** = Mixed Imported **(I)** = Imported