coastal dining

M = Member prices **G** = Guest prices

ENTREES

	M	G
Garlic Bread	7.5	9.4
Assorted Breads and Dips (GF on request) hummus, baba ghanoush and beetroot dip	19	23.8
Cold Seafood Starter (A) GF natural oysters, smoked salmon, tiger prawns with lemon and cocktail sauce	30.5	38.2
Tiger Prawns (A) GF 240g whole unpeeled with lemon and cocktail sauce	26.5	33.2
Panko Calamari (I) lemon and tartare sauce	18	22.5
Burrata toasted sourdough, tomato, onion, basil and balsamic reduction	19.5	24.4
Panko Prawns (I) 6pc lemon and tartare sauce	18	22.5
Charcuterie and Antipasto Plate ham, salami, prosciutto, roasted capsicum, eggplant, zucchini with brie cheese, olives and crackers	21	26.3
Natural Oysters (A) DF GF lemon and mignonette sauce		
½ Dozen	27	33.8
Dozen	49	61.3
Kilpatrick Oysters (A) DF GF		
½ Dozen	29.5	36.9
Dozen	57	71.3
Mixed Oysters (A) DF GF		
½ Dozen	28.3	35.4
Dozen	53	66.3

MAINS

	M	G
Cold Seafood (M) GF natural oysters, tiger prawns, smoked salmon, 1/2 Moreton Bay bug with cocktail sauce and lemon	60	75
Market Fish (A) GF with rocket leaves, cherry tomato, quinoa and feta salad, chat potatoes and dill sauce		
Barramundi	33	41.3
Salmon	34	42.5
Striploin (250gm) chips, salad and choice of sauce	39.5	49.4
Rump Steak (250gm) chips, salad and choice of sauce	34	42.5
Chicken Schnitzel chips, salad and choice of sauce	25.5	31.9
Panko Calamari (I) chips, salad and tartare sauce	27	33.8
Beer Battered Hoki (A) chips, salad, lemon and tartare sauce	30	37.5
Fisherman's Basket (M) beer battered hoki, calamari, panko prawns with chips, salad, lemon and tartare sauce	33.5	41.9
Chicken Schnitzel Burger lettuce, tomato, burger cheese, aioli with chips	27	33.8
Beef Burger bacon, egg, pineapple, burger cheese, lettuce, tomato, pickles and aioli with chips	27	33.8
Stuffed Chicken Supreme pearl couscous, rocket, semi-dried tomato, and feta salad, sweet potato chips and rosemary cream sauce	29	36.3
Lobster Mornay (I) chips and salad		
Half	53	66.3
Whole	86	107.5
Pork Ribs chips and slaw		
450g	36	45
900g	59	73.8
Chicken Caesar Wrap grilled chicken, cos lettuce, bacon, parmesan cheese with Caesar dressing	19	23.8
Sauce Options gravy, mushroom, peppercorn, dianne, mustard or aioli		
+ extra sauce	2.5	3.1

PASTA

	M	G
Vegetable Spaghetti onion, garlic, zucchini, capsicum, eggplant, olives and baby spinach in Napolitana sauce with parmesan.	25	31.3
Carbonara Fettuccine onion, garlic, bacon and white wine with parsley in cream sauce	26	32.5
Spaghetti Napolitana V onion, garlic, chilli, basil and cherry tomatoes in Napolitana sauce	24	30
Moreton Bay Bug Fettuccini (M) Moreton bay bug, prawns, scallops, onion, garlic, chilli, ginger, cherry tomatoes and shallots in rose sauce	38	47.5
Pasta Options Gluten Free Pasta | Vegan Pasta	3.5	4.4

SALADS

	M	G
Beetroot Salad GF mixed leaves, beetroot, walnuts, feta and honey-dijon style dressing	24	30
Prawn Salad (I) DF GF grilled prawns, avocado, mixed leaves, red onion, cherry tomatoes, cucumber and Greek style dressing	28	35
Caesar Salad bacon, egg, cos lettuce, anchovies, croutons & parmesan with Caesar dressing	20	25
Mixed Leaf Salad DF GF cherry tomato, cucumber, red onion and shredded carrots with Honey-Dijon dressing	15.5	19.4
Salad Extras		
+ Avocado	4.5	5.7
+ Grilled Chicken	7	8.8
+ Grilled Prawns (I)	8	10
+ Fresh Tiger Prawns (A)	8.5	10.7
+ Smoked Salmon (I)	9.5	11.9

LITTLE PEEPS

	M	G
Beef Burger and Chips	16	20
Chicken Nuggets and Chips		
Fish and Chips		
Steak and Chips		
Napolitana Pasta		

SHARING

	M	G
Seafood Platter (M) *Recommended for 2* natural oysters (x6), choice of grilled market fish fillet (Salmon or Barramundi), smoked salmon, fresh tiger prawns, half lobster mornay, whole Moreton Bay bug, Calamari, Panko prawns, mixed leaf salad, chips, lemon, cocktail and tartare sauce	246	307.5

SIDES

Bowl of Chips choice of sauce	10	12.5
Seasonal Vegetables V	10.5	13.2
Potato Wedges sweet chilli sauce and sour cream	12	15
Sweet Potato Chips aioli	14.5	18.2
Charred Broccolini DF GF VG olive oil and balsamic glaze	15	18.8

DESSERTS

(All desserts are made in house)

Lemon Curd Tart mascarpone cheese and fresh berries	15	18.8
Coconut Pannacotta GF berry compote and mixed berry coulis	15	18.8
Tiramisu layers of espresso-soaked ladyfinger biscuits, rich cream mixture and dusting of cocoa powder	15	18.8
Cheese Plate (GF on request) brie, cheddar and blue cheese with crackers, grapes, sliced apple and quince paste	18	22.5
Coastal Affogato espresso shot, Frangelico liqueur, vanilla gelato and grated chocolate	15	18.8
Non Alcoholic Affogato	14	17.5
Selection of Gelato and Sorbet		
Regular	7.5	9.4
Large	10.5	13.2

MEMBER ONLY OFFERS

members receive **20% OFF***

Pay by Points **40% OFF***

**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