

the big finish

Please ask your waiter for today's dessert special or look for our specials board.

Chef's Choice Tartlets 8
served w raspberry coulis and vanilla ice cream.

Ice Cream Sundae 8
a classic, served w your choice of chocolate, strawberry or caramel sauce

60's Split 8
fresh banana, split down the middle and topped w vanilla ice cream, chocolate sauce, chopped nuts, whipped cream...don't forget the wafers

Selection of Farmhouse Cheeses (for 2) 16.5
a selection of cheeses served w a sweet red onion marmalade, tomato chutney, bread wafers, fruit and water crackers

Don't want to share??? Cheese (for 1) 10

the snacks

Available 12pm to 3pm Weekdays...11.30am to 4.30pm Saturday/Sunday)

Garlic Damper Loaf 9
Our Own Szechuan Squid **GF** 15
Antipasto 19
Beer Battered Fish & Chips 8 /piece
Beer Battered Chips 6
Crunchy Wedges 8

the sides

House Salad **GF** 4.5
Beer Battered Chips 4.5
Potato Mash 4.5
Seasonal Vegetables **GF** 4.5

the \$15 lunch deal

Choose from one of the following: (Available 12pm to 3pm Weekdays and 11.30am to 3.00pm Saturday and Sunday)

Gourmet Burger 15
tender gourmet beef patty topped with bacon, cheese, salad, served w chilli tomato relish and beer battered chips

Open Steak Sandwich 15
rib fillet on toasted baguette w roasted flat mushrooms, onion marmalade and cheese

Crumbed Squid Rings 15
deliciously light Panko crumbs, served w house salad, beer battered chips and aioli

Quiche of the Day 15
served w fresh house salad

the nippers menu

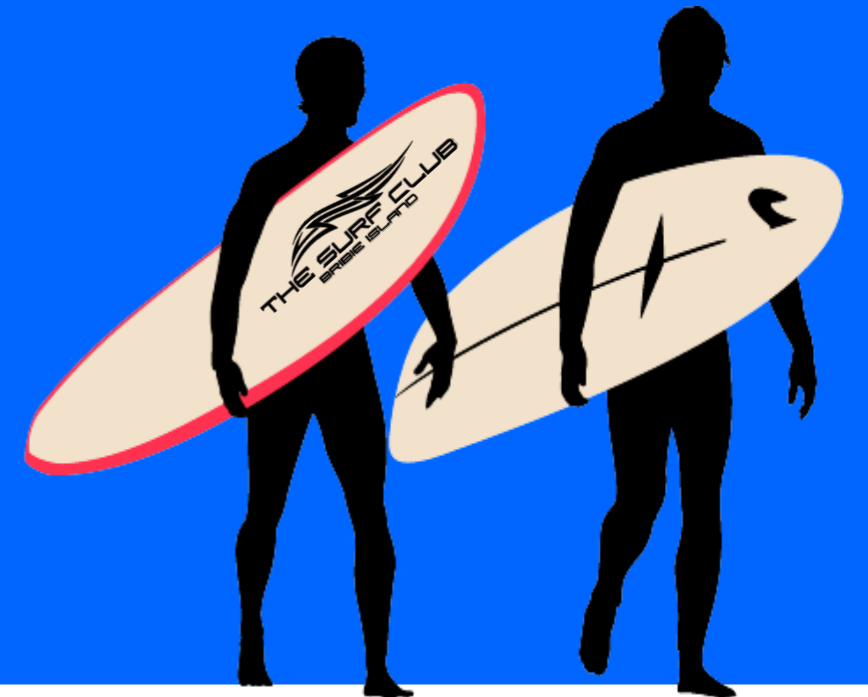
Your choice from any of the items below and for our guests under 12 we include a soft drink and an ice cream

Rib Fillet Steak **GF** 10
Beer Battered Flathead Fillet 10
Crumbed Chicken Tenderloins 10
Crumbed Squid Rings 10
Spaghetti Bolognese w Cheese 10

The above dishes are served w chips and salad (excluding spaghetti)


THE SURF CLUB
BRIBIE ISLAND

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the menu
spring/summer2013

Where possible and subject to seasonality "The Surf Club" always sources fresh local produce. Thank you for dining with us, please advise your wait staff for any special dietary needs and note that our meals may contain nut, milk and wheat products.

*Menu design inspiration from 'The Performers' film by Greg MacGillivray

the starters

- Garlic Damper Loaf** **9**
w lashings of cheese and garlic butter
- Pizza Bread** **9.5**
topped w pesto, tomato & fetta
- Fresh Oysters**
only the best we can source from SA's Coffin Bay, Tasmania's Barilla Bay, Sydney Rock, or local Toorbul Point. See the board for this week's origin
- | | | | | |
|-----------------------------|-----------|-------------|------------|-------------|
| Natural GF | 6 oysters | 16.5 | 12 oysters | 26.5 |
| Kilpatrick GF | 6 oysters | 17.5 | 12 oysters | 28.5 |
- Topped with crispy grilled bacon and Chef's own Worcestershire sauce

the light meals

- Half Shell Scallops** **GF**
Infused w chilli & lime, served in their half shells
(perfect with bubbles... try De Bortoli's 'Rococo' with this dish)
- | | | | | |
|--|------------|-----------|-------------|-----------|
| | 6 scallops | 15 | 12 scallops | 30 |
|--|------------|-----------|-------------|-----------|
- Smoked Salmon and Prawn Salad** **GF** **19.5**
w cucumber ribbons, cherry tomatoes, Spanish onion, mesculin lettuce dressed w olive oil
(A tasty little twosome—share a bottle of Amadio Pinot Grigio with this)
- The Surf Club Caesar** **VO** **15.5**
baby gem cos leaves, bacon shards, crispy croutons, shaved parmesan, tossed through a classic style Caesar dressing and topped w a boiled egg
(Try this w a glass of Vinoque Yarra Valley Chardonnay...oh yeah!)
- Upgrade to a Chicken / Prawn or Salmon Caesar** **19**
- Soft Shell Crab** **18.5**
Dusted in Szechuan seasoning, served w a petite Asian salad of rocket, carrot & red cabbage tossed w olive oil
(Crowded House Sauvy Blanc is a great accompaniment to this dish)
- Antipasto for One** **GF** **V** **19**
Or if you like to share... for Two **23**
perfect for a lazy lunch... a selection of cheeses and meats, w pickles, relish, olives, tomatoes and crusty bread
(Give a bottle of Altamont's Montepulciano a go... just ask for a Monty)
- Greek Salad** **GF** **V** **15**
mesculin leaf mix w cucumber, capsicum, tomato, feta, black olives and balsamic dressing
(For something different how about Red Claw Pinot Noir...?)

the mains

- Beer Battered Fish and Chips** **19**
fresh caught barramundi served w house salad, beer battered chips and tartare sauce
(Team this w a bottle of Shaw & Smith Sauv Blanc for a memorable meal)
- Grilled Market Fish Fillets** **GF** **26.5**
served w a warm salad of oven roasted roma tomatoes, asparagus, feta, chat potatoes, capers and parsley
(Could be a winner with a summery Rosé... try our La Linea)
- Fisherman's Lunch** **24**
scallops in the half shell, Szechuan squid, beer battered flathead and fresh king prawns w baby salad and tartar sauce
(Shellfish & Chardy... try Red Claw for a winner)
- Smoked Salmon Fettuccine** **23.5**
Fettuccine w smoked salmon, capers, asparagus, tossed w lemon dill oil
(Chapel Hill Verdelho is delicious w this creamy dish)
- Grilled Salmon Fillet** **24**
served on a bed of potato mash, asparagus and drizzled in hollandaise sauce
(A delicious combo w BK's Gewurtztraminer...)
- Mushroom & Herb Risotto** **V** **18.5**
A selection of fresh mushrooms in a creamy herb risotto finished w rocket and parmesan
(Works well with Vinoque Nebbiolo...)
- Chicken Breast Supreme** **24.5**
pan roasted breast stuffed w semi-dried tomatoes and camembert accompanied by creamy mash, broccolini and béarnaise sauce
(Accompany w a cheeky little rascal, literally—Holm Oak's Arneis)
- The Surf Club Schnitzel** **19.5**
chicken schnitzel w our house salad and beer battered chips
(Fox Gordon Viognier is great with a Schnitzel!)
- The Surf Club Parmigiana** **20.5**
chicken schnitzel topped w homemade Napoli sauce and grilled cheese, served w beer battered chips and house salad
(A good ol' parmie deserves a good ol' Chardy... De Bortoli's Lorimer)

the legend

- V** **VO** Vegetarian / Vegetarian Option
GF **GO** Gluten Free / Gluten Free Option

the signature

Our Own Szechuan Squid **15 / 23.5**

w feta cheese, olives, tomato, cucumber batons, capers, parsley and dressed rocket
(De Bortoli Sauvignon Blanc w this dish)

Frito Misto (Seafood) Platter (For Two) **80** (For Three) **110**

fresh local crab, scallops in the half shell, Szechuan squid, beer battered flathead, oysters: fresh and Kilpatrick, king prawns and Moreton Bay bug w sliced tropical fruit and green salad, served w a side of chips, lemon wedges and tartare sauce
(Dog Point Chardonnay is sensational w seafood)



the char grill

Delicious 100 day grain fed beef cooked to your liking then topped with your choice of our own sauces; Red Wine Jus, Pepper, Mushroom, Dianne, Red Onion Relish or Béarnaise Sauce
(Thorn Clarke Shotgun Shiraz is great w steak)

220gm Eye Fillet Steak **29**

300gm Beef Rib Fillet **29**

400gm Black Angus Rump **29**

served w potato mash and broccolini; seasonal vegetables; or salad and beer battered chips

Add Some Reef to your Beef **9**

our mouthwatering creamy garlic sauce w scallops, prawns, and shallots to add to your choice of steak from our char-grill

(Add this to your steak and enjoy the creamy Shaw & Smith Chardonnay)

