



northburleigh  
surflifesavingclub  
gold coast since 1949

**Menu**

Lunch | Dinner | Wine

## starters

	members	guests
<b>Crusty Garlic Bread (V)</b>	6.00	6.90
add cheese	1.00	1.50
<b>Tuscan Flat Bread (V)</b>	9.00	11.00
aged balsamic, extra virgin olive oil, dukkah		
<b>Steak Fries (V)</b>	6.80	7.50
aioli or gravy		
<b>Monterey Cheese Sticks (V)</b>	8.00	9.00
crumbed & deep fried cheese sticks, black aioli		
<b>Potato Wedges (V)</b>	9.00	10.50
sweet chilli sauce, sour cream		
<b>Tex Mex Queso Dip (V)</b>	13.00	14.50
spicy 3 cheese dip & warm tortilla chips		

## shared boards serves 2 - 4 people

<b>Asian</b>	27.00	29.50
honey soy chicken drums, fried spring rolls, steamed dumplings, fried panko prawns, soy sesame edamame & dipping sauces		
<b>Mexican (GF)</b>	27.00	29.50
chipotle marinated pulled pork & blackened corn soft tacos (x6) with lettuce, tomato, serrano pepper sauce & green tomatillo salsa		
<b>Vegetarian (V)</b>	27.00	29.50
corn fritters, charred chilli broccolini, grilled haloumi, soy sesame edamame, falafel balls, stuffed bell peppers, toasted pita bread & savoury yoghurt dip		

## sangas, wraps & burgers (please note availability)

<b>BLT</b> (avail. lunch only)	9.00	10.50
bacon, locally grown lettuce, sliced tomato, mayonnaise on texas style bread, steak fries		
<b>Chicken Souvlaki Wrap</b> (avail. lunch only)	16.00	17.50
tender chicken pieces, quinoa tabouli, locally grown lettuce, sliced tomato, sweet chilli sauce, sour cream served with steak fries. (*omit chicken for avocado V)		
<b>Kratzman Burger</b> (avail. lunch only)	18.00	19.50
lemon & thyme marinated chicken breast, smashed avocado, locally grown lettuce, sliced tomato, steak fries		
<b>Veggie Burger (V)</b> (avail. lunch only)	19.00	20.00
falafel pattie, grilled haloumi, cos, sliced tomato, spicy capsicum relish, savoury yoghurt, sweet potato fries		
<b>Aussie Steak Burger</b> (avail. lunch & dinner)	18.00	19.50
char grilled rib eye steak, cheese, locally grown lettuce, sliced tomato, beetroot, mayonnaise, smokey BBQ sauce, steak fries		
<b>Americana Burger</b> (avail. lunch & dinner)	19.00	21.00
char grilled angus beef pattie, locally grown lettuce, sliced tomato, jack cheese, fried onion rings, green tomato pickle, mustard, ketchup, steak fries		

## salads

<b>Happy Salad (V)</b>	16.00	17.50
super antioxidant kale, spinach, broccoli, grapes, roasted sunflower seeds, almonds, pear, goji berry, quinoa, citrus dressing		
<b>Macadamia &amp; Spiced Chicken</b>	19.00	20.50
lemon myrtle dusted chicken fillets, locally grown mixed lettuce, bacon pieces, cucumber, red onion, feta, roasted macadamia nuts, semi dried tomatoes, ranch dressing		
<b>Zesty Thai Beef &amp; Cashew</b>	25.00	27.00
seared beef strips, fresh leafy greens, rice noodles, fried onions, aromatic herbs, sprouts, tomato, cucumber, spicy sriracha chilli sauce		
<b>Caesar</b>	16.00	17.50
cos, crisp pancetta, garlic croutons, parmesan, egg (GF) omit croutons		
add grilled chicken tenders (GF)	6.00	6.50
add fresh local prawns (GF)	8.00	8.50
add smoked salmon rosettes (GF)	9.00	9.50

(V) vegetarian

(GF) gluten free

(GF\*) option to delete the gluten elements. please note that substitutes for the deleted elements will not be provided unless otherwise indicated on the menu.

Due to the high volume nature of our kitchen we cannot offer vegan meals or guarantee that there will not be nut product cross contamination.

## seafood

	members	guests
<b>Spicy Salt &amp; Pepper Squid</b> wombok, crisp noodle salad, sweet soy glaze, spicy sriracha chilli sauce	17.50	19.00
<b>Calamari &amp; Chips</b> crumbed & fried calamari rings, house salad, lemon & tartare	18.00	19.80
<b>Fish &amp; Chips</b> house salad, lemon & tartare	19.00	21.00
<b>Prawn Cutlets &amp; Chips</b> 6 crumbed & fried cutlets, house salad, lemon & tartare	19.00	21.00
<b>North Burleigh Trawler Basket</b> fried fish, crumbed scallops, calamari, prawn cutlets, potato cake, steak fries, lemon & tartare	19.00	21.00
<b>House Smoked Salmon (200g, chilled) (*GF)</b> pickled beetroot, charred pumpkin, broccolini, kale, radish salad, preserved lemon ricotta & crisp bread (*omit crisp bread GF)	24.00	26.00
<b>Chilled Mooloolabah Ocean Prawns (300g, GF)</b> served with aioli & lemon	25.00	27.50
<b>Hot n Cold Seafood Share Board serves 2 - 4 people</b> chilled local prawns, chilled smoked salmon, fried salt & pepper squid, battered fish, calamari rings, crumbed scallops, prawn cutlets, potato cakes, steak fries, lemon, tartare & 1000 island sauce	85.00	95.00
<b>Fresh Fish Of The Day - See The Daily Specials Board</b>	market price	

## pasta & stirfry

<b>Vegetarian Lasagne (V)</b> layers of fresh pumpkin pasta, napoli, ricotta, sweet potato, spinach, onion, leeks, zucchini, fire roasted capsicum, house salad	18.50	19.80
<b>Beef Lasagne</b> layers of rich homemade bolognese, béchamel, fresh pasta, house salad	18.50	19.80
<b>Penne Bolognese (GF*)</b> rice & corn pasta, rich robust bolognese sauce, creamy mozzarella, levain sourdough roll (*omit roll GF)	16.50	18.50
<b>Garlic Prawn Linguine</b> rocket, chilli, lemon, white wine cream sauce, parmesan, toasted Tuscan flat bread	25.00	27.50
<b>Penne Pollo Pomodoro (GF)</b> rice & corn pasta, chicken, spinach, semi dried tomatoes, olives, feta, rich napoli sauce	18.50	20.00
<b>Prawn &amp; Chicken Stirfry (GF)</b> fresh vegetables, garlic, ginger, chilli plum sauce, coconut rice	22.00	24.50
<b>Vegetarian Stirfry (V) (GF)</b> fresh vegetables, garlic, ginger, chilli plum sauce, coconut rice	16.00	17.50

## mains

<b>Mexi Beef &amp; Bean Nachos (GF)</b> pulled stringy beef, blackened corn, green tomatillo salsa, cheese, sour cream, smashed avocado	19.50	21.50
<b>Chicken Schnitzel</b> house salad, steak fries, choice of sauce	19.00	21.00
<b>Chicken Parmigiana</b> napoli sauce, triple smoked ham, creamy mozzarella cheese, house salad, steak fries	21.00	23.00
<b>Indian Butter Chicken Curry</b> basmati coconut rice, savoury yoghurt, kasoundi, pappadums	20.00	22.00
<b>Greek Lamb Rump (GF)</b> marinated in sesame, lemon, garlic, herbs, warmed cous cous, savoury yoghurt, sautéed kale, pan juices	22.00	24.00
<b>Chicken Chorizo Supreme (*GF)</b> spicy spanish sausage, creamy mozzarella, fire roasted red peppers, potato rosti, broccolini, salsa verde (*omit rosti GF)	24.50	26.50
<b>Smoked BBQ Pork Belly (GF)</b> fresh sprout & apple carolina slaw, fried potato bravos, chipotle mayo, rosemary garlic jus	26.00	28.50
<b>Steaks are served with either roasted herbed potatoes &amp; vegetables OR house salad &amp; chips with your choice of sauce</b>		
<b>Rump 200g (GF)</b> - light choice cut Nolans private selection grain fed aged beef	18.00	19.80
<b>Sirloin 300g (GF)</b> - black angus Southern Highlands NSW	30.00	33.00
<b>Rump 400g (GF)</b> - full cut Nolans private selection grain fed aged beef	31.00	34.00
add creamy garlic prawns	5.00	6.00

**Sauces** - homestyle gravy, creamy mushroom, five pepper sauce, dienne, rosemary & garlic jus (GF), selection of hot sauces

## seniors menu

members

guests

available for lunch & dinner upon presentation of a seniors card

<b>Half Chicken Schnitzel</b> house salad, steak fries, choice of sauce	12.00	13.00
<b>Fish &amp; Chips</b> house salad, lemon & tartare	13.50	15.00
<b>Prawn Cutlets (3)</b> steak fries, house salad, lemon & tartare	13.50	15.00
<b>Penne Bolognese (*GF)</b> rice & corn pasta, rich robust bolognese sauce, creamy mozzarella, levain sourdough roll (*omit roll GF)	13.50	15.00
<b>Seniors Steak 120g (GF)</b> Seniors Steak 120g (GF)	15.00	16.00

## nippers menu

for children up to 12 years of age.

All Nippers Meals are served with a drink & soft serve ice cream cup with topping

<b>Cheeky Monkey Picky Platter</b> a happy selection of fresh fruit, vegetables, meat, cheese & crackers ideal for little fingers	10.00	11.00
<b>Tempura Chicken Nuggets</b> served with steak fries	10.00	11.00
<b>Penne Bolognese (GF)</b> served with creamy mozzarella cheese	10.00	11.00
<b>Cheese Burger</b> served with steak fries	10.00	11.00
<b>Super Fish Stars</b> served with steak fries & tartare	10.00	11.00
<b>Calamari Rings</b> served with steak fries & tartare	10.00	11.00

## all day sides

<b>Fried Egg (GF)</b>	1.00	1.20
<b>Bacon Per Piece (GF)</b>	2.00	2.50
<b>Avocado Half seasonal (V) (GF)</b>	5.00	5.50
<b>Battered Onion Rings (x6) (V)</b>	6.00	6.50
<b>Steamed Vegetable Bowl</b> a variety of seasonal veges (V) (GF)	7.00	8.00
<b>Chicken Grilled Tenders (x3) (GF)</b>	8.00	9.00
<b>Rocket Salad</b> parmesan, aged balsamic (V) (GF)	5.00	5.50
<b>House Salad</b> ranch dressing (V) (GF)	9.00	10.00
<b>Smoked Salmon Rosettes (GF)</b>	9.00	9.50
<b>Charred Brocollini, Almonds, Black Aioli (V) (GF)</b>	10.00	10.50

## sauces

included with schnitzel & steaks

<b>Home Style Gravy</b>	2.00	2.50
<b>Creamy Mushroom</b>	2.00	2.50
<b>5 Pepper Sauce</b>	2.00	2.50
<b>Dianne</b>	2.00	2.50
<b>Rosemary &amp; Garlic Jus (GF)</b>	2.00	2.50
<b>Aioli (GF)</b>	2.00	2.50



# sparkling & champagne

Yellowglen 200ml Piccolos (assorted) - SE Aust  
 Stony Peak Sparkling Brut - VIC  
 Divici Prosecco NV Organic - Italy  
 Taylors Estate Pinot Noir Chardonnay Brut Cuvee - SA  
 Yellowglen Vintage Pinot Noir Chardonnay SE Aust  
 Mumm Cordon Rouge Brut NV - France

	members				guests			
	150ml.	250ml.	500ml.	bottle	150ml.	250ml.	500ml.	bottle
				7.00				7.80
	5.50			22.00	6.00			24.00
				30.00				32.50
				33.00				36.00
				35.00				38.00
				80.00				85.00

# white

Brown Brothers Crouchen Riesling (moselle style) - VIC  
 Orlando St. Helga Eden Valley Riesling - SA  
 Pocketwatch Chardonnay - NSW  
 Seppelt The Drives Chardonnay - VIC  
 Rosemount Estate Diamond Label Chardonnay - SA/NSW  
 Taylors Estate Clare Valley Chardonnay - SA  
 Orlando St Hilary Padthaway Chardonnay - SA  
 Squealing Pig Marlborough Sauvignon Blanc - NZ  
 821 South Marlborough Sauvignon Blanc - NZ  
 Serafino Goose Island Alelaide Hills Sauvignon Blanc - SA  
 De Bortoli Deen Vat 2 Sauvignon Blanc - VIC  
 Fifth Leg Treasure Hunter Sauvignon Blanc - WA  
 Stoneleigh Marlborough Sauvignon Blanc - NZ  
 Giesen Estate Marlborough Sauvignon Blanc - NZ  
 Stony Peak Semillon Sauvignon Blanc - VIC  
 Two in the Bush Semillon Sauvignon Blanc - SA  
 Taylors Promised Land Semillon Sauvignon Blanc - SA  
 Mount Lawson Semillon Sauvignon Blanc - NSW  
 Bremerton Mollie & Merle Verdelho - SA  
 Cape Schanck by T'Gallant Pinot Grigio - VIC  
 Serafino Bellissimo Pinot Grigio - SA  
 Brancott Estate Pinot Gris - NZ  
 Lindemans Early Harvest Crisp Dry White - NSW  
 Fiore Moscato - NSW  
 Jacob's Creek Twin Pickings Sauvignon Blanc Moscato - SA

	members				guests			
	150ml.	250ml.	500ml.	bottle	150ml.	250ml.	500ml.	bottle
	5.50	8.80		25.90	6.00	9.50		27.90
				28.50				30.50
				27.00				29.00
	5.60	9.00		26.50	6.20	9.70		28.50
				27.50				29.90
				33.00				36.00
	6.70	11.00		32.00	7.20	11.80		35.00
	6.50	10.50	20.00		7.00	11.50	22.00	
	5.50	8.80		25.90	6.00	9.50		27.90
	5.50	8.80		25.90	6.00	9.50		27.90
				26.50				28.90
	6.20	10.20		29.90	6.80	11.20		32.90
				32.50				35.50
				32.90				36.00
	4.80	7.80		22.00	5.20	8.50		24.00
	5.70	9.30		27.50	6.20	10.20		29.90
				26.50				28.50
	5.50	8.80		25.90	6.00	9.50		27.90
				29.90				32.90
				31.50				34.50
	6.20	10.20		29.90	6.80	11.20		32.90
	5.60	9.00		26.50	6.20	9.70		28.50
	5.50	8.80		25.90	6.00	9.50		27.90
				26.90				28.90
	5.60	9.00		26.50	6.20	9.70		28.50

## Barrel Fresh... Wine on tap fresh from the vineyard to your glass!

Our Barrel Fresh premium wine on tap guarantees quality, ensuring that the wine tastes exactly as the winemaker intended. Here at North Burleigh Surf Life Saving Club we have chosen the Saltram 1859 Barossa Shiraz and the Squealing Pig Marlborough Sauvignon Blanc to offer to you in your choice of a 150ml serve, a 250ml serve or 500ml caraffe.

Squealing Pig Marlborough Sauvignon Blanc - NZ	6.50	10.50	20.00		7.00	11.50	22.00	
Saltram 1859 Barossa Shiraz - SA	6.50	10.50	20.00		7.00	11.50	22.00	

## red

	members				guests			
	150ml.	250ml.	500ml.	bottle	150ml.	250ml.	500ml.	bottle
Bremerton Racy Rose - SA				29.90				32.90
De Bortoli Bella Riva Sangiovese Rose - VIC				27.50				29.50
Jacob's Creek Reserve Adelaide Hills Pinot Noir - SA				28.50				30.50
Wyndham Estate Bin 999 Merlot - NSW	5.20	8.30		24.00	5.70	9.00		26.00
Two in the Bush Merlot Cabernet - SA	5.70	9.30		27.50	6.20	10.20		29.90
Taylors Promised Land Cabernet Merlot - SA				26.50				28.50
Gramps Cabernet Merlot - SA				29.90				32.90
De Bortoli La Bossa Shiraz Cabernet Merlot - VIC	5.20	8.30		24.00	5.70	9.00		26.00
Penfolds Koonunga Hill 76 Shiraz Cabernet - SA				36.90				39.90
Stony Peak Shiraz Cabernet Sauvignon - VIC	4.80	7.80		22.00	5.20	8.50		24.00
Rosemount Estate Diamond Label Cabernet Sauvignon - SA	5.70	9.30		27.50	6.20	10.20		29.90
Rymill The Yearling Cabernet Sauvignon - SA				26.90				29.50
Jacob's Creek Reserve Coonawarra Cabernet Sauvignon - SA	6.00	9.80		28.50	6.50	10.50		30.90
Wynn's Coonawarra The Gables Cabernet Sauvignon - SA				33.50				36.50
Saltram 1859 Barossa Shiraz - SA	6.50	10.50	20.00		7.00	11.50	22.00	
Serafino Goose Island McLaren Vale Shiraz - SA	5.50	8.80		25.90	6.00	9.50		27.90
Taylors Estate Clare Valley Shiraz - SA				33.00				36.00
Little Berry McLaren Vale Shiraz - SA	6.20	10.20		29.90	6.80	11.20		32.90
Wolf Blass Private Release Barossa Shiraz - SA	5.70	9.30		27.50	6.20	10.20		29.90
Mount Lawson Shiraz - NSW	5.50	8.80		25.90	6.00	9.50		27.90
Jacobs Creek Double Barrel Shiraz - SA				36.90				39.90
Serafino Bellissimo Tempranillo - SA	6.20	10.20		29.90	6.80	11.20		32.90

## cellar master

	members				guests			
	150ml.	250ml.	500ml.	bottle	150ml.	250ml.	500ml.	bottle
Four in Hand Barossa Shiraz - SA				40.00				45.00
Montrose Black Shiraz - NSW				45.00				50.00
Penfolds Bin 28 Kalimna Shiraz - SA				50.00				55.00
Pepperjack Barossa Cabernet Sauvignon - SA				45.00				50.00
Taylors St Andrews Clare Valley Cabernet Sauvignon - SA				55.00				60.00
St Hugo Coonawarra Cabernet Sauvignon - SA				60.00				65.00

## dessert & fortified

	members		guests	
	glass	bottle	glass	bottle
De Bortoli Deen Vat 5 Botrytis Semillon (375ml) - VIC		25.00		28.00
De Bortoli Show Liqueur Muscat (500ml) - VIC		45.00		50.00
De Bortoli 8 Year Old Fine Tawny (per serving size) - VIC	5.70		6.00	