

Autumn

H A R V E S T

GRILLED ATLANTIC SALMON

On a salad of roasted beetroot, pumpkin, feta, rocket, onion & pine nuts with salsa verdé & balsamic glaze.

28.90 | 30.90

SEAFOOD RISOTTO

Sautéed barramundi, salmon, prawns & mussels on a lemongrass, saffron & pea risotto topped with freshly shaved parmesan.

26.50 | 28.50

MEXICAN CHICKEN BOWL

Spiced pulled chicken, black beans, charred corn, guacamole, sour cream & Mexican rice with soft tortillas.

20.70 | 22.70

VEAL SCHNITZEL

With parsley mash, seasonal vegetables & mushroom cream sauce.

26.70 | 28.70



northburleigh
surflifesavingclub

WEEKEND BREAKFAST

SATURDAY & SUNDAY 7AM - 10.30AM

WEEKDAY BRUNCH

MONDAY - FRIDAY 10AM - 11AM

LUNCH 7 DAYS

11.30AM - 3PM

DINNER

SUNDAY - THURSDAY 5.30PM - 8.30PM

FRIDAY & SATURDAY 5.30PM - 9PM

10% SURCHARGE APPLIES
ON PUBLIC HOLIDAYS

PLEASE SEE OVER FOR CHILDRENS & SENIORS MENUS

STARTERS

CRUSTY GARLIC BREAD (V)

MEMBERS 6.00 GUESTS 7.00

GRILLED CHEESE GARLIC BREAD

MEMBERS 7.00 GUESTS 8.50

CHAR GRILLED FLAT BREAD (V)

with a trio of dips

MEMBERS 10.80 GUESTS 11.80

COCONUT PRAWNS

with chilli mango dipping sauce

MEMBERS 13.50 GUESTS 15.50

HALLOUMI FRIES (V)

with spicy arrabiatta dipping sauce

MEMBERS 13.80 GUESTS 14.80

SWEET POTATO FRIES (GF, V)

with chipotle mayonnaise

MEMBERS 9.90 GUESTS 10.90



BURGERS

PULLED PORK BURGER (LUNCH & DINNER)

with apple-cabbage slaw, Sweet Baby Ray's BBQ sauce & steak fries

MEMBERS 19.00 GUESTS 21.00

VEGGIE BURGER (V) (LUNCH ONLY)

chickpea & lentil pattie, grilled haloumi, smashed avocado, crisp lettuce, tomato relish served with sweet potato fries

MEMBERS 19.00 GUESTS 21.00

AUSSIE STEAK BURGER (LUNCH & DINNER)

char grilled rib eye steak, cheese, crisp lettuce, sliced tomato, beetroot, seeded mustard mayonnaise with steak fries on the side

MEMBERS 19.00 GUESTS 21.00

NB BURGER (LUNCH & DINNER)

char grilled angus beef pattie, crisp lettuce, tomato relish, sliced cheese, sweet pickle, aioli & BBQ sauce, served with steak fries

MEMBERS 19.00 GUESTS 21.00



MAINS

PUMPKIN & FETA FILO PARCEL (V)

with caramelised onion served with a tossed salad & sweet potato gaufrettes

MEMBERS 18.90 GUESTS 20.80

BEEF PAPPARDELLE

pappardelle pasta tossed with slow cooked beef & roasted cherry tomatoes in a rich red wine sauce with freshly grated parmesan

MEMBERS 19.00 GUESTS 21.00

PRAWN & CHICKEN STIRFRY (GF) (*V)

fresh vegetables, garlic, ginger, chilli plum sauce, coconut rice

MEMBERS 22.50 GUESTS 24.50

CHICKEN SCHNITZEL

house salad, steak fries, choice of sauce

MEMBERS 19.50 GUESTS 21.50

CHICKEN PARMIGIANA

Napoli sauce, triple smoked ham, melted mozzarella cheese, house salad, steak fries

MEMBERS 21.00 GUESTS 23.00

BABY BACK PORK RIBS

house made slaw, charred corn & steak fries with a hickory smoked BBQ sauce

MEMBERS 33.70 GUESTS 35.70

MEMBERS GUESTS

SALADS

GRILLED HALLOUMI & PUMPKIN (V)

rocket, spiced pumpkin, red onion, chickpeas, hummus & candied pepitas tossed in a citrus dressing, topped with grilled haloumi

MEMBERS 18.00 GUESTS 20.00

MACADAMIA & SPICED CHICKEN

lemon myrtle dusted chicken fillets, locally grown mixed lettuce, bacon pieces, cucumber, red onion, feta, roasted macadamia nuts, semi dried tomatoes, ranch dressing

MEMBERS 19.50 GUESTS 21.50

AUTUMN COUS-COUS (V)

Israeli cous-cous with roasted pumpkin, dried cranberries, fennel, spinach & pecans with a sweet apple cider vinaigrette

MEMBERS 18.50 GUESTS 20.50

CLASSIC CAESAR (*V)

crunchy baby gem lettuce, shaved parmesan, crispy bacon pieces, anchovies & soft boiled egg tossed with toasted croutons & creamy house made Caesar dressing

MEMBERS 19.00 GUESTS 21.00

ADD CHICKEN

MEMBERS 5.00 GUESTS 5.00

ADD SMOKED SALMON

MEMBERS 7.00 GUESTS 7.00



SEAFOOD

SPICY SALT & PEPPER SQUID

wombok salad, crispy noodles, Asian dressing & spicy sriracha mayo

MEMBERS 19.00 GUESTS 21.00

FISH & CHIPS

beer battered flathead fillets with house salad, lemon & tartare

MEMBERS 19.00 GUESTS 21.00

FRIED SELECTION

crispy beer battered flathead, panko crumbed calamari, prawn cutlets, house salad, steak fries, lemon & tartare

MEMBERS 20.00 GUESTS 22.00

CHILLI PRAWN LINGUINE

sautéed prawns, cherry tomatoes, linguine & rocket tossed through a fiery chilli oil, served with fresh grilled lime

MEMBERS 25.50 GUESTS 27.50

BARRAMUNDI (GF)

served with smashed lemon potatoes, olives & snow peas in a citrus butter sauce

MEMBERS 31.90 GUESTS 33.90



STEAKS

RUMP 250G (*GF)

served with your choice of roasted herbed potatoes & steamed vegetables
OR chips & salad + sauce.

MEMBERS 20.90 GUESTS 22.90

SCOTCH FILLET 300G (*GF)

MEMBERS 34.50 GUESTS 36.50

T BONE 400G (*GF)

MEMBERS 37.80 GUESTS 39.80

SENIORS MENU

UPON PRESENTATION OF A SENIORS CARD

	MEMBERS	GUESTS
SENIORS CHICKEN SCHNITZEL house salad, steak fries, choice of sauce	12.00	14.00
FISH & CHIPS house salad, lemon & tartare	13.00	15.00
PRAWN CUTLETS (3) steak fries, house salad, lemon & tartare	13.00	15.00
BEEF PAPPARDELLE pappardelle pasta tossed with slow cooked beef & roasted cherry tomatoes in a rich red wine sauce with freshly grated parmesan	13.00	15.00
SENIORS RUMP STEAK 200G (*GF) house salad, steak fries and your choice of sauce	15.00	17.00

SIDES

AVAILABLE LUNCH & DINNER ONLY

	MEMBERS	GUESTS
FRIED EGG (GF)	1.00	1.50
BACON PER PIECE (GF)	2.00	2.50
POTATO WEDGES (V) with sweet chilli & sour cream	9.00	10.50
STEAK FRIES (V) with aioli or gravy	7.50	8.00
BATTERED ONION RINGS (X6) (V)	6.00	7.00
STEAMED VEGETABLE BOWL (V) (GF) a variety of seasonal veggies	7.00	8.50
GRILLED CHICKEN TENDERS (X3) (GF)	8.00	9.50
HOUSE SALAD (V) (GF) with ranch dressing	9.00	10.00

SAUCES [INCLUDED WITH SCHNITZELS & STEAKS] \$2.00 | \$2.50

AIOLI (GF) | HOME STYLE GRAVY | CREAMY MUSHROOM | PEPPERCORN | DIANNE | ROSEMARY & GARLIC JUS (GF)

BEACHSIDE WEEKEND BREAKFAST

AVAILABLE SATURDAY & SUNDAY 7AM - 10.30AM

	MEMBERS	GUESTS		MEMBERS	GUESTS
MUESLI BOWL (V) toasted muesli, layered honey, yoghurt, house made berry compote & fresh fruit.	9.00	9.90	TOAST choice of white, wholemeal or sourdough with a selection of condiments	5.00	5.50
FRUIT & WALNUT TOAST (V) date, apricot & butter.	7.00	7.50	MAPLE SHORT STACK PANCAKES (3) (V) maple syrup & ice cream	9.00	10.00
SMASHED AVO (V) fresh avo & fetta on toasted sourdough with lemon & chilli flakes ADD BACON + \$6.00	12.50	13.50	BERRY SHORT STACK PANCAKES (3) (V) house made berry compote & ice cream	11.00	12.00
BREAKY BURGER with fried egg, bacon, bbq sauce, cheese & hash browns on a milk bun.	12.00	13.00	BACON & EGGS cooked your way with roasted herb tomato on sourdough	12.00	13.00
BACON BENNY soft poached eggs, tomato & creamy hollandaise on sourdough.	17.00	18.50	FARM FRESH poached egg, sautéed mushrooms, rocket, lemon & avocado on sourdough.	14.00	15.00
SPANISH OMELETTE chorizo, roasted peppers, cheese, spinach & tomato on sourdough.	16.00	17.50	BIG BREAKFAST bacon, eggs cooked your way, beans, mushrooms, hash brown, chorizo & tomato on sourdough.	19.00	21.50
SMOKED SALMON with poached eggs, kale tabouli, sauce choron on sourdough	21.00	22.00	ADD EGG 1.20 BACON (2) 6.00 MUSHROOMS 4.30 HASH BROWN 2.50 AVOCADO 5.50 CHORIZO 5.00 SPINACH 3.00		

KIDS LUNCH & DINNER MENU

FOR CHILDREN UP TO 12 YEARS & SERVED WITH A DRINK & ICE CREAM CUP!

	MEMBERS	GUESTS
CHEEKY MONKEY PICKY PLATTER a happy selection of fresh fruit, vegetables, meat, cheese & crackers ideal for little fingers	10.50	11.50
TEMPURA CHICKEN NUGGETS served with steak fries	10.50	11.50
CHEESE BURGER served with steak fries	10.50	11.50
FISH & CHIPS served with steak fries and tartare	10.50	11.50
SPAGHETTI BOLOGNESE with grated mozzarella on top	10.50	11.50

KIDS BRUNCH & BREAKFAST MENU

AVAILABLE WEEKDAYS 10-11AM & WEEKENDS 7-10.30AM

FOR CHILDREN UP TO 12 YEARS

	MEMBERS	GUESTS
PANCAKES 2 fluffy pancakes with soft serve ice cream & maple syrup.	7.00	8.00
BREAKY BITES 1 egg cooked your way & your choice between crispy bacon or pork chipolata served with white toast or hash brown.	7.00	8.00
WAFFLE & STRAWBERRIES served with soft serve ice cream & maple syrup.	7.00	8.00

(V) VEGETARIAN (*V) VEGETARIAN VARIATION (GF) GLUTEN FREE (*GF) OPTION TO DELETE THE GLUTEN ELEMENTS.

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.

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