

SIGNATURE DISH



NB'S CREOLE SEAFOOD FEAST

Fresh Australian seafood - 1/2 Lobster, whole Blue Swimmer Crab, 2 Morton Bay Bugs, 4 XL Black Tiger Prawns simmered in an aromatic broth with Chorizo sausage, corn and red potatoes tossed through Creole spiced butter. Accompanied by: Assorted condiments, bread rolls & souvenir bib. With your choice of either a bucket of Great Northern Super Crisp (4) or a bottle 821 Sauvignon Blanc 150 (serves 2 - avail Fri - Sun lunch & dinner)



Summer Stunners

CAULIFLOWER & MUSHROOM SALAD

dried rubbed & scorched cauliflower, oven roasted field mushrooms served with fresh herbs, chickpea crisps & finished with a tahini & coconut dressing 22.90 (VG)

TROPPO PARMIGIANA

traditional chicken breast parmigiana topped with pineapple, sriracha mayo & served with coconut prawns, mango chutney, steak fries & house salad 27.50

MARKET FISH

pan-fried salmon fillet with herb crumb served with oven roasted sweet potato shards, mushy pea aioli, micro herb salad & lemon 33 (GF)

BLACK PEPPER PRAWNS

QLD jumbo tiger prawns tossed in sweet & spicy pepper sauce served with jasmine rice 36.50



PLEASE SEE OVER FOR CHILDRENS & SENIORS MENUS

STARTERS

CRUSTY GARLIC BREAD (V) 7.50

GRILLED CHEESE GARLIC BREAD 9.00

OLIVES, ONIONS & FLAT BREAD (V) 13.00
marinated Kalamata olives, pickled onion & grilled flatbread

SALT & PEPPER SQUID 14.50
with petite Asian salad & lime aioli

BARRAMUNDI SPRING ROLLS (3) 14.50
with soy lime dipping sauce

SWEET POTATO FRIES (GF, V) 11.40
with chipotle mayonnaise



BURGERS

CHICKEN BURGER 22.90
grilled chicken breast, bacon, sliced avocado, provolone cheese, lettuce & tomato relish served with steak fries

BEYOND BEEF BURGER (VG) 22.90
beyond plant-based beef pattie smashed avocado, oak lettuce, tomato relish, vegan mayo, served with sweet potato fries

BURLEIGH BEEF BURGER 22.90
Angus beef double patties, double American cheese, bacon, onion, smoky bbq & special sauce with steak fries on the side

BURLEIGH FISH BURGER 22.90
battered NZ hoki, lettuce, tomato with our homemade tartare sauce on a toasted milk bun with steak fries on the side



SEAFOOD

FISH & CHIPS 22.50
beer battered flathead fillets with house salad, steak fries, lemon & tartare

FRIED SELECTION 23.00
crispy beer battered flathead, panko crumbed calamari, prawn cutlets, house salad, steak fries, lemon & tartare

SEAFOOD TASTING BOARD 37.00
a selection of fresh natural oysters, chilled QLD prawns, herb crusted salmon & salt & pepper squid served with fries, lemon & dipping sauces

CREAMY GARLIC PRAWNS (GF) 25.50
sautéed prawns in a creamy garlic sauce served with aromatic jasmine rice

MAINS

CHICKEN SCHNITZEL 22.50
house salad, steak fries, choice of sauce

CHICKEN PARMIGIANA 24.00
napoli sauce, triple smoked ham, melted mozzarella cheese, house salad, steak fries

MEXI CASA PARMIGIANA 26.00
mex salsa, triple smoked ham, melted mozzarella cheese topped with sour cream, house salad, steak fries 2.00
ADD: AVO

MARGARITA GNOCCHI 22.90
gnocchi tossed through oven baked butternut pumpkin, house made Napoli sauce & finished with bocconcini & basil pesto

SLOW-COOKED PORK TACO BOARD 23.90
slow-cooked pork shoulder served with soft flour tortillas, grilled pineapple salsa, jalapeno sauce, sour cream, lettuce & tomato



SALADS

MACADAMIA & SPICED CHICKEN 24.50
lemon myrtle dusted chicken fillets, locally grown mixed lettuce, bacon pieces, cucumber, red onion, feta, roasted macadamia nuts, semi dried tomatoes, ranch dressing

SPICY SALT & PEPPER SQUID 24.50
wombok salad, crispy noodles, Asian dressing & spicy sriracha mayo

SANTE FE SALAD (GF) 22.90
fire-roasted corn, black beans, cheddar cheese, tortilla shards, capsicum, tomato, Spanish onion & chopped mixed greens with spicy peanut-shallot vinaigrette 6.00
ADD: vegan chicken | marinated chicken (VG omit cheese)



STEAKS

RUMP 250G (*GF) 29.00
GRASS FED PINNACLE SIRLOIN MB2+ 300G (*GF) 38.00
served with your choice of roasted herb potatoes & steamed vegetables or chips & salad + sauce.

ADD TOPPERS: CREAMY GARLIC PRAWNS 5.50
| SALT & PEPPER SQUID | EGG | ONION RINGS | AVO
Aioli (GF)| Home Style Gravy | Creamy Mushroom| Peppercorn| Dianne | Rosemary & Garlic Jus (GF)

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

MEMBERS RECEIVE 10% OFF TOTAL BILL

SENIORS MENU

UPON PRESENTATION OF A SENIORS CARD

SENIORS CHICKEN SCHNITZEL house salad, steak fries, choice of sauce	14.50
FISH & CHIPS house salad, lemon & tartare	15.50
PRAWN CUTLETS (3) steak fries, house salad, lemon & tartare	15.50
SENIORS GNOCCHI gnocchi tossed through oven baked butternut pumpkin, house made Napoli sauce & finished with bocconcini & basil pesto	15.50
SENIORS RUMP STEAK 200G (*GF) house salad, steak fries & your choice of sauce	17.50

SAUCES [INCLUDED WITH SCHNITZELS & STEAKS] 2.50

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

SIDES

AVAILABLE LUNCH & DINNER ONLY

POTATO WEDGES (V) with sweet chilli & sour cream	10.50
STEAK FRIES (V) with aioli or gravy	8.00
STEAMED VEGETABLE BOWL (V) (GF) a variety of seasonal veggies	8.50
GRILLED CHICKEN TENDERS (X3) (GF)	7.50
HOUSE SALAD (V) (GF) with ranch dressing	10.00

KIDS LUNCH & DINNER MENU FOR CHILDREN UP TO 12 YEARS & SERVED WITH A DRINK & ICE CREAM!

CHEEKY MONKEY PICKY PLATTER (*GF) A happy selection of fresh fruit, vegetables, meat, cheese & crackers ideal for little fingers (GF omit crackers)	12.00
Tempura Dino Nuggets served with steak fries	12.00
Cheese Burger served with steak fries	12.00
Fish & Chips served with steak fries and tartare	12.00
Spaghetti Bolognese with grated mozzarella on top	12.00

(V) VEGETARIAN
(VG) VEGAN
(*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 THERE
WILL NOT BE NUT OR SEAFOOD PRODUCT CROSS
CONTAMINATION.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

WEEKEND BEACHSIDE BREAKFAST

Available Saturday & Sunday ONLY - 7am - 10.30am

SMASHED AVO & POACHED EGGS fresh avo & fetta on toasted sourdough with herb roasted tomato & 2 poached eggs ADD: BACON	13.50 6.00
BACON BENNY soft poached eggs, bacon, tomato & creamy hollandaise on a toasted English muffin	16.50
SMOKED SALMON BENNY soft poached eggs, smoked salmon, tomato & creamy hollandaise on a toasted English muffin	20.50
PANCAKES (3) (V) with maple syrup & ice cream	11.00
BERRY PANCAKES (3) (V) with house made berry compote & ice cream	11.00
BACON & EGGS cooked your way with roasted herb tomato and toasted sourdough	13.00
BIG BREAKFAST bacon, eggs cooked your way, beans, mushrooms, hash brown, chipolatas & tomato with toasted sourdough.	21.50
BREAKY BURGER toasted milk bun stacked with fried egg, bacon, hash brown, cheese & tomato relish ADD: AVO	13.00 2.00
AUSSIE OMELETTE a light and fluffy omelette with ham, feta, tomato & spinach served with toasted sourdough	17.00

ADD
EGG 1.50 | BACON (2) 6.00 | SAUTEED MUSHROOMS 4.50
| HASH BROWN 1.50 | 1/2 AVO 4.00 |

KIDS BREAKFAST MENU FOR CHILDREN UP TO 12 YEARS

Pancakes 2 fluffy pancakes with vanilla ice cream & maple syrup.	10.50 8.00
Breaky Bites 1 egg cooked your way & your choice of crispy bacon or chipolata & white toast or hash brown.	