

*Welcome back  
from our Club family to yours!*

# MENU

**MONDAY - FRIDAY**

All day dining

**SATURDAY - SUNDAY**

Breakfast & all day dining

**THANK YOU FOR SUPPORTING  
OUR SURF CLUB**

*Voted Best Surf Club  
on the Gold Coast 2019*



## LUNCH

Available M-F 11.30am to 2.30pm

S-S 11.30am to 4pm

\$ MEMBER/NON MEMBER

### LINGUINE L'ORTO (V)

**\$14.5/15.5**

Linguine tossed in olive oil, w/ pumpkin, spinach, sun-dried tomato, red onion, shallots, ricotta & garlic, topped w/ shaved parmesan

### TRADITIONAL FISH & CHIPS

**\$14.5/15.5**

Traditional crumbed fish served w/ fries & crisp house salad

### NOLAN'S PRIVATE SELECTION

#### RUMP STEAK (200g)

**\$19/21**

Char-grilled 200g rump steak, served w/ fries & crisp house salad

### GARDEN BURGER (V)

**\$15.5/17**

Roasted carrot, kale, sweet potato & chickpea pattie topped w/ tomato, smashed avocado, crisp salad leaves, grilled haloumi & beetroot relish in a toasted milk bun w/ fries

### CLASSIC BEEF BURGER

**\$15/16.5**

With bacon, melted cheese, caramelised onion, crisp salad leaves, tomato, & tomato chutney in a milk bun w/ fries

### SOUTHERN FRIED CHICKEN BURGER

**\$14.5/15.5**

Buttermilk chicken pieces coated w/ southern style spices, crisp salad leaves, melted jack cheese, tomato & comeback sauce in a toasted milk bun w/ fries

### BURGER EXTRAS

**\$3**

Bacon, smashed avocado, beetroot, pineapple, fried egg, pickles, grilled haloumi & fried onion rings. gluten free bun \$2

## DESSERT

Check out our tempting array of cakes on display or ask our friendly team about this month's dessert special.

Vegetarian (V), Gluten Friendly (GF), Dairy Free (DF) & Vegan options available

## MAINS

Available Lunch & Dinner | \$ MEMBER/NON MEMBER

Prime quality grass-fed Australian beef, sourced from Nolan's Private Selection. All char-grilled & served w/ fries & crisp salad, or vegetables & creamy mash plus your choice of sauce (all GF) – gravy, mushroom, peppercorn, Diane, Béarnaise or chimichurri

### BLACK ANGUS SIRLOIN (200g)

**\$29/32**

### REEF & BEEF

**\$29/32**

200gr premium rump steak topped w/ sautéed garlic prawns & chimichurri sauce.

### MASSAMAN BEEF CURRY (DF)

**\$19/21**

A classic Thai dish, w/ a fragrant blend of spices including cardamom, lemongrass & cinnamon & slowly cooked in coconut cream. Served w/ steamed rice & roti bread.

### CRISPY SKIN SALMON

**\$28/31**

Grilled salmon fillet, w/ smashed dakota chief potatoes, wilted baby spinach, blistered tomatoes w/ a dill & caper butter

### PUMPKIN, ZUCCHINI & LENTIL FRITTERS (Vegan) (DF)

**\$19 / \$21**

House made fritters (4), served on a warm vegetable salad w/ hommus & a roasted red pepper dressing

### PAN-SEARED PRAWN RISOTTO

**\$27/30**

Pan-seared prawns, atop our creamy risotto w/ baby spinach, red onion, shallots, garlic & shaved parmesan

### WILD MUSHROOM RISOTTO (V)

**\$19/21**

Pan fried shitake, oyster, enoki & field mushrooms in a creamy white wine sauce, topped with truffle oil & shaved parmesan

### LINGUINE GAMBERI

**\$26/29**

Sautéed prawns w/ olive oil, wilted spinach, cherry tomatoes, shallots, fresh chilli & garlic, topped w/ shaved parmesan

## CLUB CLASSICS

Available Lunch & Dinner | \$ MEMBER/NON MEMBER

### CHICKEN SCHNITTY \$19/21

Large hand-crumbed chicken breast w/ fries & house salad

### PALMY PARMİ \$21/23

Large hand-crumbed chicken breast, ham, Napoli sauce w/ fries & house salad

### GOURMET BEEF BURGER \$21/23

Angus patty, jack cheese, mixed leaves, tomato, pickles & tomato chutney in a toasted milk bun w/ wedges, sour cream & fried onion rings

### SEA SALT & BLACK PEPPER SQUID (GF) \$22/24

Hand-cut tender strips w/ fries, salad & aioli

### CREAMY GARLIC & CHILLI PRAWNS (GF) \$27/30

Pan-fried w/ cream, garlic & chilli served w/ jasmine rice

### BEER BATTERED FLATHEAD \$19/21

Succulent flathead w/ crisp salad, fries & tartare

## SALADS

Available Lunch & Dinner | \$ MEMBER/NON MEMBER

### LOUD BEETS SALAD (Vegan) (DF) \$16/18

Avocado, roast beets, roast pumpkin, heirloom tomatoes, green beans, rocket & hemp seeds w/ a green goddess dressing

### ASIAN PORK BELLY SALAD (GF) (DF) \$17/19

Twice cooked pork belly with carrot, red onion, wombok, bean sprouts, shallots, fresh chilli, coriander & vermicelli noodles with a nuoc cham sauce

### BOWL/SALAD EXTRAS:

Roast beetroot, roast pumpkin, grilled haloumi or avocado

\$3 each

Smoked salmon, salt & pepper squid or grilled chicken

\$6/serve

## SIDES

Available Lunch & Dinner | \$ MEMBER/NON MEMBER

### HOUSE SIDE SALAD \$4/5

### SWEET POTATO FRIES \$5/6

### STEAMED SEASONAL VEGETABLES \$5/6

(carrot batons, corn, broccoli)

### SMALL BOWL OF FRIES \$4/5

### FRIED ONION RINGS \$5/6

### SAUCES (GF) \$2

Gravy, mushroom, pepper, Diane, blue cheese, Bearnaise, chimichurri or garlic aioli

## NIPPER MEALS (for the kids only)

Available 11.30am to 8.30pm | \$ MEMBER/NON MEMBER

### CHOOK ME UP! \$10/11

Southern fried chicken tenders w/ fries & house salad

### CHEESE-PLEASE-BURGER \$10/11

Cheeseburger served w/ fries

### CHICKEN NUGGETS AGAIN PLEASE \$8/9

Served w/ fries & salad

### LUIGI LINGUINE BOLOGNESE \$8/9

Delicious bolognese smothered linguine served w/ parmesan

### CHEEKY CHARLIE SALT & PEPPER CALAMARI \$8/9

Served w/ fries & salad

Check our restaurant screen for daily specials.  
Surcharge of 10% on public holidays.

LUNCH: M-F 11.30am – 2.30pm & S-S 11.30am – 4pm  
DINNER: 5.00pm – 8.30pm Everyday

## SNACKS & SHARE PLATES

Available 11.30am to 8.30pm | \$ MEMBER/NON MEMBER

### GARLIC BREAD (4 pieces) (V) \$7.5/8.5

Locally sourced garlic w/ herbs & butter on toasted Vienna baguette

### TOMATO & BOCCONCINI ARANCINI (V) (GF) \$15/16.5

4 delicious arancini w/ basil pesto, Napoli & shaved parmesan

### BAKED CAMEMBERT (V) \$17/18.5

A mouth-watering baked round of camembert, deliciously topped w/ local honey & thyme w/ toasted sourdough fingers

### SOUTHERN FRIED CHICKEN TENDERS \$12/13

Crispy, garlicky & delicious w/ comeback dipping sauce & lemon

### SEA SALT & BLACK PEPPER SQUID (GF) \$14/15

Hand-cut tender strips w/ lemon aioli

### GRILLED PRAWNS THAI STYLE (GF) (DF) \$16/17.5

Prawns (6) marinated in coriander, lime, ginger, chilli & garlic w/ a papaya & vermicelli noodle salad.

### PUMPKIN, ZUCCHINI & LENTIL FRITTERS (Vegan) (DF) \$14.5/15.5

Fritters (2) served on warm vegetable salad w/ hommus & a roasted red pepper dressing

### VEGETABLE SPRING ROLLS (V) (DF) \$14/15

Vietnamese spiced vegetables & vermicelli noodles, in a crispy shell (4) & served w/ a nuoc cham dipping sauce

### SEASONED POTATO WEDGES \$13/14

Served w/ sour cream & sweet chilli - Perfect for sharing!

### LARGE BOWL OF FRIES \$7/8

Vegetarian (V), Gluten Friendly (GF), Dairy Free (DF) & Vegan options available