

SEAFOAM MENU



BREADS	M	V
GARLIC PIZZA BREAD (VG) House made, hand-stretched, oven-baked garlic pizza bread with melted cheese	13.4	14.9
STONE BAKED CIABATTA (VG) Baked daily, organic olive oil, balsamic vinegar	8.55	9.5
MOROCCAN FLATBREAD (VG) Whipped chickpea hummus, Tuscan olive oil, Moroccan toasted seed dukkha	9.4	10.5

ENTREES	M	V
WARM ORGANIC OLIVES (VG) (GF) Marinated in garlic, chilli, herbs & lemon	8.9	9.9
SOUTH MELBOURNE DIM-SIMS Crispy fried beef dim-sims with chilli & soy dipping sauce	14.4	15.9
SURF CLUB LOBSTER ROLL Fresh lobster, brioche bun, lime mayo, chives & crispy chilli oil	17.0	18.9
CRISPY SALT & PEPPER SQUID (GF) Crispy hand cut squid, petite Asian salad, sweet chilli & lime	17.9	19.9
SOFT FETA TOSTADAS W GREEN GODDESS CORN SALAD (VG) Soft Persian feta in crisp corn tortillas with sweet corn, avocado, cucumber salsa & Green Goddess dressing	16.1	17.9
SATAY CHICKEN SKEWERS Grilled tenderloin skewers, charred roti bread, peanut satay sauce, red onion, coriander & fresh lime	17.9	19.9

LOCAL SEAFOOD BAR	M	V
<i>We aim to source the best local seafood available at market</i>		
FRESH PACIFIC OYSTERS (GF) Natural Pacific Oysters with fresh lemon	4.05	4.5
Finger lime & apple mignonette	4.5	5.0
Retro bourbon & bacon Oysters Kilpatrick	4.95	5.5
ASIAN STYLE PRAWN COCKTAIL (GF) Tropical prawns, siracha aioli, baby gem lettuce, fresh avocado, spring onion & sesame crisp	22.4	24.9
SMOKED SALMON RILLETTE (GF) Apple-wood smoked salmon, sour cream, dill, citrus, seaweed cracker & salmon pearls	22.05	24.5

SALADS	M	V
CAESAR SALAD Baby cos lettuce, bacon, ciabatta croutons, classic Caesar dressing, anchovy, chopped egg & Parmesan	20.6	22.9
JAPANESE NOODLE SALAD (VG) Soba noodles tossed with edamame, cucumber, cabbage, Asian herbs, bean shoots, smashed avocado & sesame miso dressing	22.4	24.9
MEDITERRANEAN SALAD (VG) (GF) Organic tomato, cucumber, red onion, olives, fire roasted capsicum, Persian feta & Greek dressing	17.9	19.9
SALAD TOPPERS		
Avocado salsa	4.95	5.5
Chicken breast	7.65	8.5
Sauteed garlic prawns	8.55	9.5

CLASSICS	M	V
BEER BATTERED LOCAL BARRAMUNDI Lightly battered barra fillet, tartare sauce, lemon, chips & house salad	28.7	31.9
CHICKEN SCHNITZEL Freshly crumbed organic chicken breast, house salad, chips & gravy	26.0	28.9
HOUSE-MADE CHICKEN PARMIGIANA 300g schnitzel, Virginia ham, house tomato sugo, melted cheese, chips & salad	27.8	30.9
180G BLACK ANGUS BEEF CHEESEBURGER Char-grilled beef patty, burger sauce, chips & side of lettuce, tomato, pickles & red onion	24.75	27.5
CHICKEN SCHNITZEL BURGER Crisp schnitzel, charred bacon, cheese, aioli, chips & side of lettuce, tomato, pickles & red onion	23.3	25.9



MEMBERS TAKE 10% OFF

SIGN UP TODAY

Scan or ask our friendly staff



M = Member V = Visitor VG = Vegetarian GF = Gluten free

10% public holiday surcharge for non-members.

MAINS

	M	V
TROPICAL SNAPPER FILLETS (GF) Herb crusted snapper fillets, heirloom carrots, new potato, orange & hazelnut butter	31.4	34.9
CLASSIC CHICKEN ALFREDO Chicken breast tossed in a creamy pepper, herb & Parmesan sauce	26.0	28.9
LOCAL GARLIC & CHILLI PRAWN LINGUINE Sauteed chilli, garlic prawns, cream & fresh herbs	31.4	34.9
GNOCCHI AL FUNGHI (VG) Local exotic mushrooms with white wine, cream, truffle oil, Parmesan, rocket & toasted pine nuts	26.9	29.9
NORTHERN RIVERS LAMB RUMP (GF) Twice-cooked 300g prime rump, char-grilled eggplant, new potato, tzatziki & dukkha	34.65	38.5
VEGETABLE THAI RED CURRY (VG) Sweet potato, lychees, seasonal vegetables, tossed with Thai red curry sauce, served with jasmine rice & roti bread	24.75	27.5
FROM OCEAN TO TABLE, SEAFOOD PLATTER FOR 2 TO SHARE Selection of hot & cold seafood; Pacific Oysters, lobster rolls, tiger prawns, salt & pepper calamari, tempura flathead, chips, tartare sauce	89.9	99.9
CHEF'S SUNDAY ROAST SPECIAL <i>*Available every Sunday until sold out</i> Chef's weekly roast meat selection, thyme roasted vegetables, duck-fat potatoes, greens, house gravy & Yorkshire pudding	27.8	30.9

GRILL

	M	V
JACK'S CREEK 250G SIGNATURE GRAIN-FED RUMP (GF) Signature rump, house salad, chips & red wine gravy	32.3	35.9
250G WAGYU MB8-9 EYE OF RUMP Wagyu eye of the rump, garlic mash, greens & exotic mushroom sauce	34.1	37.9
BLUE DIAMOND 300G SIRLOIN STEAK FRITES (GF) Sirloin, served on shoestring fries & topped with house-made Parisian style garlic butter	38.6	42.9

ADDITIONAL SAUCES (GF)

<i>House-made red wine, pink peppercorn, cream mushroom, or house garlic butter</i>	2.7	3.0
---	------------	------------

SIDES

Garlic butter mash & fresh parsley (GF)	9.35	10.4
Crispy fried chips & aioli (GF)		
Steamed Asian greens & chilli crisp oil (GF)		
Roasted baby carrots, thyme & honey (GF)		
Garden salad & Green Goddess dressing (GF)		
Crispy fried onion rings		

PIZZA

	M	V
<i>Handmade & hand-stretched pizza. GF & vegan available</i>		
MARGHERITA (VG) Italian tomato, buffalo mozzarella & fresh basil	17.9	19.9
TROPICALE Italian tomato, leg ham, pineapple & mozzarella	20.6	22.9
DIAVOLA Double sliced Italian Peperoni, chilli, roasted capsicum, capers & mozzarella	22.4	24.9
FUNGHI (VG) Thyme & garlic wild mushrooms, red onion, truffle oil, basil & buffalo mozzarella	23.3	24.9
PIZZA CARNE Tomato, leg ham, bacon, pepperoni & mozzarella	25.1	27.9
GAMBERETTI Tomato, chilli, garlic prawns, fresh rocket & mozzarella	26.0	28.9

PIZZA ADD ONS

GF pizza base	3.5	3.9
Extra meat topping	5.3	5.9
Extra veg topping	2.25	2.5
Extra cheese	2.25	2.5
Anchovies	2.25	2.5

SENIORS

	M	V
Monday - Friday lunch only	16.65	18.5

ROAST PORK LOIN (GF)

Served with roast new potatoes, greens & apple sauce

GRILLED ORGANIC CHICKEN SKEWERS (GF)

Served with rice, greens & satay sauce

ANGUS BEEF RISSOLES (GF)

Served with garlic mashed potato, steamed greens & gravy

150G CHICKEN SCHNITZEL

Panko crumbed, served with chips & salad

BEER BATTERED BARRA FILLET

Served with chips, salad & tartare sauce

LINGUINE CARBONARA

Served with smokey bacon, creamy Parmesan & black pepper sauce

DESSERTS

	M	V
<i>Order any dessert & pay only \$2.50 for a small coffee</i>		
Warm sticky toffee pudding, toffee sauce & fresh cream	10.7	11.9
Baked berry cheesecake, fresh berries & cream	10.7	11.9
Tiramisu cake, shaved Belgian chocolate, & cream	10.7	11.9

NIPPERS

	M	V
14 & under		
Crispy fried chicken schnitzel, fries & tomato ketchup	11.25	12.5
Tempura Barra fillets, fries & tomato ketchup	11.25	12.5
Linguine, Napoli sauce & Parmesan cheese (VG)	11.25	12.5
Cheeseburger, fries & tomato ketchup	13.4	14.9
Grilled chicken skewers, garlic mashed potato & greens (GF)	11.25	12.5

COCKTAILS

THE CAPTAIN'S GINGER KICK

Tropical Captain Morgan Rum, with coconut water and ginger beer.

PEACHY BULLEIT

Sweet peach puree, fresh lemon, and a hint of mint for a refreshingly smooth sip.

APEROL SPRITZ

Aperol, prosecco, and a splash of soda water, garnished with an orange slice.

CLASSIC OR TOMMY'S MARGARITA

Also available as Spicy or Coconut.

Jose Cuervo Tequila, lime juice, and orange liqueur, served in a salt-rimmed glass.

DARK SUNSET

Smirnoff Raspberry Crush with a refreshing splash of soda water.

CLASSIC MOJITO

Jose Cuervo Tequila, lime juice, a touch of sugar, fresh mint leaves, and sparkling water.

PINA COLADA

Malibu Coconut Rum, white rum, pineapple juice and real coconut.

COCKTAILS ON TAP

SMIRNOFF ESPRESSO MARTINI

A rich and smooth coffee-flavoured cocktail with notes of chocolate and vanilla, made with Mr Black coffee liqueur and Smirnoff Vodka.

GORDON'S PINK GIN COCKTAIL

A fruity blend of juicy raspberry and lime, with red berries and the sweet taste of Gordon's Pink Gin.

SMIRNOFF PASSIONFRUIT MARTINI

Smirnoff Vodka combined with juicy passionfruit and citrusy lime flavours, balanced with smooth notes of vanilla.

FRUIT TINGLE

A vibrant mix of Smirnoff Vodka, Blue Curaçao, lemonade and a splash of raspberry. Sweet, fizzy, and full of nostalgic flavour.

WINE LIST

MEMBERS TAKE 10% OFF

SPARKLING/CHAMPAGNE

- Beach Hut Brut Cuvee
Southeast Aus | NV
- Wildflower Prosecco
Western Australia | NV
- Yves Premium Cuvee
Yarra Valley (VIC) | NV
- Kylie Minogue Prosecco Rose
Veneto (ITA) | NV
- Piper Heidsieck Brut Cuvee
Reims (FRA) | NV
- 0% Henkell Trocken Sparkling 200ml
Germany | NV

WHITE WINE

- Beach Hut Semillon Sauvignon Blanc
Southeast Aus | UV
- Fiore Moscato
Southeast Aus | NV
- La La Land Vermentino
Riverina | UV 23
- Sparrow & Barrow Sauvignon Blanc
Marlborough (NZ) | UV 24
- ARA Single Estate Sauvignon Blanc
Marlborough (NZ) | UV 23
- The Hidden Sea Chardonnay
South Australia | UV 24
- Whipbird Chenin Blanc
Margaret River (WA) | UV 24
- Gambellara Monopolio
Pinot Grigio
Veneto (ITA) | UV 23
- Wicks Estate Riesling
Adelaide Hills (SA) | UV 24
- Mandrarossa Fiano
Sicily (ITA) | UV
- Cape Mentelle Marmaduke Chardonnay
Margaret River (WA) | UV 23
- The Lane Vineyard Pinot Gris
Adelaide Hills (SA) | UV 24
- La Chablisienne Pas Si Petit Chablis
Burgundy (FRA) | 23

ROSE

- Quilty & Gransden Rose Orange
Orange (NSW) | UV 24
- Monrouby Rose Cotes de Thau IGP
Languedoc (FRA) | UV 22
- Mirabeau Classic Rose
France | 23

RED WINE

- Beach Hut Cabernet Merlot
Southeast Aus | UV 22
- Whipbird GSM
McLaren Vale (SA) | UV 24
- Bremerton Tamblyn Red Blend
Langhorne Creek (SA) | UV 21
- Little Yering Pinot Noir
Victoria | UV 22
- Majella The Composer
Cabernet Sauvignon
Coonawarra (SA) | 22
- Robert Oatley Signature Series
Pinot Noir
Yarra Valley (VIC) | 24
- Gemtree Cinnarbar GSM
McLaren Vale (SA) | UV 23
- Argento Classic Malbec
Argentina | UV
- Pikes Stone Cutters Shiraz
Clare Valley (SA) | UV 21
- Xanadu Circa 77 Cabernet Sauvignon
Margaret River (WA) | UV
- Hentley Farm Villain & Vixen Shiraz
Barossa Valley (SA) | UV 23
- Ricasoli Barone Chianti
Tuscany (ITA) | 23

BEER

MEMBERS TAKE 10% OFF

BEER ON TAP

4 Pines Japanese Lager
XXXX Gold
Asahi
Balter XPA
Balter Eazy Hazy
Brookvale Union Ginger Beer
Brookvale Union Whiskey & Dry
Bulmers Cider
Burleigh Bighead
Carlton Dry
Carlton 3.5
Great Northern Lager
Great Northern Super Crisp
Hard Rated Lemon
Stone & Wood Pacific Ale
Tooheys New
Victoria Bitter

BOTTLED BEER

Cascade Premium Light
Pure Blonde Mid 3%
Heineken 0.0 (zero alcohol)
Balter Cerveza
Carlton Mid Strength
XXXX GOLD
Great Northern Super Crisp
Pure Blonde 355ml
Peroni Leggera
Great Northern Original
Tooheys Old
Corona
Asahi Super
Carlton Draught
Heineken
Peroni Azzurro
Guinness Can

PREMIXED

MEMBERS TAKE 10% OFF

Bundaberg Lazy Bear
Smirnoff Seltzer Lime
Smirnoff Seltzer Mango
Smirnoff Seltzer Passionfruit
Gordon's Pink & Soda
Pimms Cans
Bundaberg Ginger Beer
Canadian Club & Dry
Smirnoff Ice Red
Jim Beam & Cola
Bundaberg Rum & Cola
Jack Daniels & Cola
Smirnoff Ice Black

SOFT DRINK & JUICE

MEMBERS TAKE 10% OFF

Soda Water	4.6
Red Bull	5
Ginger Ale	5.6
Lemonade	5.6
Pepsi Max	5.6
Pepsi	5.6
Solo	5.6
Tonic	5.6
Lemon, Lime & Bitters	6.1
Raspberry Lemonade	6.1
Raspberry Pepsi	6.1
Apple Juice	6.7
Cranberry Juice	6.7
Orange Juice	6.7
Pineapple Juice	6.7

PREMIUM SPIRITS & LIQUEURS

MEMBERS TAKE 10% OFF

VODKA

Smirnoff
Ketel One
Ciroc

GIN

Gordon's Gin
Gordon's Passionfruit
Gordon's Pink
Tanqueray
Wildflower Signature
Wildflower Pink
Aviation
Tanqueray No.10

TEQUILA

Jose Cuervo
Casamigos Blanco
1800 Coconut
Don Julio Blanc
Casamigos Reposado

RUM

Bacardi
Bundaberg
Bundaberg Red
Bundaberg Campfire
Mt Gay
Bundaberg Select Vat

SPICED RUM

Captain Morgan Gold
Sailor Jerry
Reeftip
Captain Morgan Black
Kraken

SCOTCH

Johnny Walker Red
Johnny Walker Ruby
Johnny Walker Black
J&B Rare
Singleton
Talisker
Cragganmore
Oban
Lagavulin

BOURBON / WHISKY

George Dickel
Southern Comfort
Wild Turkey
Jack Daniels
Fireball
Gentleman Jack
Bulleit
Maker's Mark
Bulleit Rye

OTHER

Ouzo
Pimms
Aperol

GELATO BAR

BAMBINO (CIUNGĂ)

For the young and the young-at-heart alike, this is a bubble gum gelato with a soft blue hue.

BISCOFF (SPECULAAS)

A rich, spiced caramel gelato made with Biscoff paste and Lotus Biscoff cookie crumbs.

BOYSENBERRY (FRUTTA DI BOSCO)

A creamy vanilla gelato with ribbons of rich berry swirl throughout.

CHOCOLATE (CIOCCOLATO)

Made with premium Belgian cocoa for a delicate bittersweet taste, guaranteed to satisfy the chocolate lover.

COOKIES AND CREAM (BISCOTTO E CREMA)

Generous chunks of original Oreo biscuits crumbled through creamy vanilla gelato.

MACADAMIA AND WHITE CHOCOLATE (MACADAMIA E CIOCCOLATO BIANCO)

Full of freshly toasted Queensland macadamia nuts & white chocolate chips.

MINT CHOCOLATE (MENTA E CIOCCOLATA)

A crisp and refreshing gelato with a cool natural mint flavour and flakes of chocolate throughout.

ROASTED PISTACHIO (PISTACCHIO)

A subtle pure pistachio gelato containing roasted, salted pistachio nuts and a soft all-natural green colour.

SEA SALT CARAMEL SWIRL (CARMELLO AL SALE MARINO)

This decadently distinct gelato blends luscious swirls of sea salt caramel into a rich and creamy gelato.

STRAWBERRY (CREMA DI FRAGOLA)

A soft pink delight bursting with the flavour of a creamy strawberry milkshake.

VANILLA BEAN (BACCELLO DI VANIGLIA)

We fold real organic vanilla bean into a silken gelato for a delicious, aromatic treat.

VEGAN HAZELNUT (NOCCIOLA VEGANO)

A sweet and nutty rice-milk based gelato with an intense hit of roasted hazelnuts.

SCOOPS	M	V
One scoop	5.85	6.50
Two scoop	8.95	9.95
Three scoop	11.25	12.50

WAFER CONE	M	V
One scoop	6.75	7.50
Two scoop	9.9	11

EXTRAS	M	V
Freckles, Snakes, Smarties, Frogs, Marshmallows, Chocolate filled wafer, Flavoured toppings, Chocolate buttons.	1.0	1.1



MEMBERS TAKE 10% OFF
SIGN UP TODAY
Scan or ask our friendly staff