SEAFOAM MENU

TALLEBUDGERA SURF CLUB

BREADS

	M	V
GARLIC AND CHEESE PIZZA BREAD (VG)(GFA) Hand-stretched house dough, whipped garlic butter, melted mozzarella	15.3	17.0
STONE BAKED SOURDOUGH COB LOAF (VG) Warm cob loaf, whipped garlic butter, bush spiced salted butter and house-made hot honey	12.6	14.0
MEDITERRANEAN PITA FLATBREAD (VG) Warm pita, house pickles, whipped beetroot hummus, baba ganoush, dukkha	14.85	16.5

ENTREES

	M	V
BYRON BAY BURRATA (VG) Heirloom cherry tomatoes, balsamic dressing, basil and ciabatta croutons	22.05	24.5
FRESH WHOLE TIGER PRAWNS (8) (A, SF, GF) Soft-poached tiger prawns, cocktail sauce, nam jim, lemon	22.05	24.5
SOUTH MELBOURNE STYLE DIM SIMS (SF) Golden fried beef dim sims, chicken salt, prawn crackers, chilli and soy	15.3	17.0
CRISPY LEMON PEPPER SQUID (SF, I, GF) Hand-cut squid, citrus, sweet chilli	20.7	23.0
GARLIC BUTTER GNOCCHI (VG, CN) Pan-fried gnocchi, toasted pine nuts, rocket, parmesan	20.7	23.0
ATLANTIC SMOKED SALMON & TIGER PRAWN STACK (GF, M, SF) Avocado puree, lemon-dressed cucumber ribbons, salmon roe	24.30	27.0
THAI-STYLE PEANUT & CHILLI CHICKEN (SF, CN) Grilled chicken kebabs, peanut satay sauce, cucumber, red onion, lime	22.05	24.5

FRESH PACIFIC OYSTERS (GF, SF, A)

Natural with lemon	4.95	5.50
Chilli, lime and coriander	5.40	6.0
Bourbon and bacon Kilpatrick	5.85	6.5

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Mild | Medium | Hot

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CLASSICS

	M	V
BEER BATTERED BARRAMUNDI (I) Golden beer-battered barramundi fillet, tartare, chips, salad and lemon	30.6	34.0
ORGANIC CHICKEN SCHNITZEL 300G Panko crumbed chicken breast, coleslaw, chips, house gravy	27.81	30.9
CLASSIC ANGUS BEEF CHEESEBURGER (180G) Char-grilled beef patty, fried egg, cheese, burger sauce, chips, lettuce, tomato, pickles, red onion, fried onion rings	24.75	27.5
CRISPY CHICKEN BURGER Crispy chicken schnitzel, bacon, cheese, baconnaise, chips, coleslaw, lettuce, tomato, pickles, red onion	24.75	27.5
CHICKEN PARMIGIANA 300G House-made parmigiana, ham, tomato sugo, melted mozzarella, chips and salad	29.61	32.9

PIZZA

Handmade and hand-stretched dough
GF and vegan bases available on request

	M	V
MARGHERITA (VG) Italian tomato sauce, buffalo mozzarella, basil	19.8	22.0
FUNGHI (VG) Mushrooms, spinach, pumpkin feta cream, mozzarella	23.4	26.0
ZUCCHINI (VG) Grilled zucchini, feta, basil, pine nuts, mozzarella	23.4	26.0
TROPICAL Ham, pineapple, mozzarella	23.4	26.0
PEPPERONI Hot honey, Italian pepperoni, buffalo mozzarella	23.4	26.0
GAMBERETTI (I) Garlic prawns, grilled zucchini, red onion, chilli flakes, pumpkin feta cream	27.9	31.0
CARNE Ham, bacon, pepperoni, mozzarella	27.9	31.0

PIZZA ADD-ONS

Extra cheese / vegan cheese	4.05	4.5
Gluten free base	4.05	4.5
Extra meat toppings	5.40	6.0
House-made hot honey	4.05	4.5
Mushrooms / Pineapple / Capsicum / Anchovies / Olives	4.05	4.5

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

MAINS

	M	V
PAN-FRIED BARRAMUNDI (GF, I)	34.2	38.0
Wood-roasted pepper and coconut sauce, grilled vine cherry tomatoes, roasted chat potatoes, chimichurri, basil oil		
LAMB SHOULDER RAGU, RIGATONI	27.9	31.0
12-hour slow-cooked lamb shoulder, red wine, tomato, parmesan		
GARLIC & CHILLI TIGER PRAWN LINGUINE (SF, I)	33.33	37.0
Tomato cream sauce, toasted ciabatta, parmesan, rocket		
BASIL PESTO LINGUINE (VG, CN)	26.55	29.5
Green basil pesto, sun-dried tomato, pine nuts, parmesan		
ROASTED PORK BELLY (GF)	28.8	32.0
Slow-cooked pork belly, caramelised apple puree, roasted new potatoes, broccoli, jus		
RED LENTIL DAHL (V, GFA)	26.1	29.0
Fluffy basmati rice, warm roti bread, raita, tomato and red onion kachumber salad		
FROM OCEAN TO TABLE – SEAFOOD PLATTER FOR TWO (SF, M, I)	89.9	99.9
Pacific natural oysters, smoked salmon, prawns, squid, tempura flathead, chips, tartare, lemon		

TALLE SUNDAY ROAST	29.61	32.9
A hearty traditional roast with tender, slow-cooked meat, roasted potatoes, seasonal vegetables and a classic Yorkshire pudding, all generously finished with rich, savoury house gravy		
Available Sundays until sold out		

FROM THE GRILL

	M	V
BLACK ANGUS GRAIN FED RUMP 300G (GF)	35.91	39.9
Crispy steak chips, roasted vine tomatoes, greens, red wine gravy		
DARLING DOWNS GRAIN FED RIBEYE 250G (GF)	43.2	48.0
Mashed potato, seasonal greens, mushroom sauce		
STEAK FRITES – KILCOY BLACK ANGUS SIRLOIN 250G (GF)	38.7	43.0
Shoestring fries, rocket, pink & green peppercorn sauce		

ADDITIONAL SAUCES

	M	V
Red wine gravy (GF) | Pink & green peppercorn (GF) Mushroom (GF) | Chimichurri (GF) | Béarnaise (GF) Garlic butter	3.15	3.5

SIDES

	M	V
	9.9	11.0

CREAMY MASHED POTATOES (GF)
Smooth, buttery mash finished with cracked pepper

STEAK HOUSE CHIPS (GF)
Golden crispy chips, lightly seasoned

SHOESTRING FRIES (GF)
Thin-cut fries, perfectly seasoned and crisp

STEAMED ASIAN GREENS (GF)
Fresh seasonal greens, finished with crispy chilli oil

BEER BATTERED ONION RINGS
Beer-battered onion rings, crisp and golden

MIXED LEAF SALAD, GREEK DRESSING (GF)
Fresh mixed leaf salad, topped with a zesty greek dressing

SALADS

	M	V
CLASSIC CAESAR SALAD (GFA)	23.4	26.0
Baby gem lettuce, crispy bacon, ciabatta croutons, anchovy, boiled egg, parmesan, traditional Caesar dressing		
TUNA NICOISE SALAD (GF)	21.6	24.0
Poached new potatoes, baby spinach, green beans, mixed olives, tomato, egg		
VIETNAMESE CHILLED PRAWN SALAD (I, GF)	23.4	26.0
Mixed cabbage, red onion, bean sprouts, Vietnamese herbs, crispy shallots, peanuts, fish sauce and lime dressing		

TOPPERS

Avocado salsa (V)	4.95	5.5
Chicken breast (GF)	8.55	9.5
Sauteed garlic prawns (I)	10.35	11.5
Lemon pepper squid (I)	10.35	11.5
Hot honey glazed halloumi (VG)	8.55	9.5

SENIORS

	M	V
Monday - Friday lunch only	19.71	21.9

ROAST OF THE DAY
Roast potatoes, seasonal greens, Yorkshire pudding

ORGANIC CHICKEN TENDERLOINS (GF)
Creamed potatoes, peppercorn jus

TEMPURA BATTERED FLATHEAD (I)
Chips, tartare, lemon

BASIL PESTO LINGUINE (VG, CN)
Basil pesto, sun-dried tomatoes, pine nuts, parmesan

DESSERTS

	M	V
DUBAI CHOCOLATE SUNDAE	17.1	19.0
Pistachio and chocolate gelato, warm dark chocolate sauce, toasted kataifi crunch, crushed roasted pistachios, whipped cream, finished with a light dusting of gold dust		
DEATH BY CHOCOLATE	12.6	14.0
Super moist bittersweet chocolate cake layered with silky milk chocolate mousse, finished with rich chocolate ganache and chocolate shavings, served with whipped cream and chocolate sauce		
STICKY DATE PUDDING	10.8	12.0
Warm date pudding, butterscotch sauce, whipped cream		
AFFOGATO	13.95	15.5
Vanilla bean gelato, freshly brewed espresso		
Make it the perfect sweet nightcap and add Frangelico or Baileys to the Affogato	6.0	6.6

GELATO
Visit our Gelato Bar in the Café and indulge in **12 mouth-watering gelato flavours** plus a selection of decadent desserts to finish your experience

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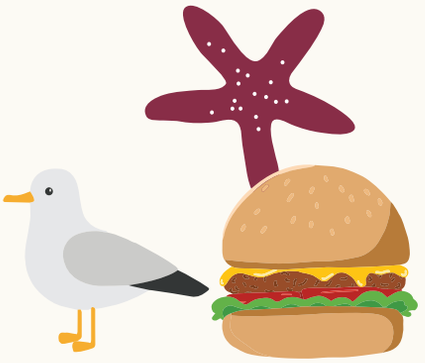
TALLEBUDGERA
SURF CLUB



NIPPERS MENU
(UNDER 12)

	M	V
GRILLED CHICKEN TENDERLOINS (GF) Creamed mash, greens, gravy	14.85	16.5
CRISPY FRIED ORGANIC CHICKEN SCHNITZEL Chips and tomato sauce	13.95	15.5
TEMPURA BATTERED FLATHEAD (I) Chips and tomato sauce	13.95	15.5
LINGUINE Creamy parmesan sauce	13.95	15.5
CHEESEBURGER Chips and tomato sauce	14.85	16.5

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