

# SEAFOAM MENU

## BREADS

	M	V
<b>GARLIC AND CHEESE PIZZA BREAD (VG)</b>	14.3	15.9
Hand-stretched house dough, whipped garlic butter, melted mozzarella		
<b>STONE BAKED CIABATTA, AUSTRALIAN HOT HONEY (VG)</b>	10.7	11.9
Warm ciabatta, salted butter, bush spices, house-made hot honey		
<b>MEDITERRANEAN PITA BREAD (VG)</b>	14.3	15.9
Warm pita, house pickles, whipped beetroot hummus, baba ganoush		

## ENTREES

	M	V
<b>BYRON BAY BURRATA (VG)</b>	21.8	24.2
Extra virgin olive oil, lemon thyme		
<b>TRADITIONAL SMOKED SALMON (A)</b>	23.75	26.4
Dill, capers, red onion, crème fraîche, ciabatta croutons		
<b>SOUTH MELBOURNE STYLE DIM SIMS (SF)</b>	15.2	16.9
Golden fried beef dim sims, chicken salt, prawn crackers, chilli and soy		
<b>CRISPY LEMON PEPPER SQUID (SF, I)</b>	19.7	21.9
Hand-cut squid, citrus, sweet chilli		
<b>GARLIC BUTTER GNOCCHI (VG, CN)</b>	19.35	21.5
Pan-fried gnocchi, toasted pine nuts, rocket, parmesan		
<b>HOT SMOKED SALMON AND PRAWN STACK (GF, A, SF)</b>	23.05	25.6
Avocado, tomato salsa, salmon roe, citrus dressing		
<b>THAI PEANUT AND CHILLI CHICKEN</b> 🌶️	20.8	23.1
Grilled chicken tenderloins, peanut chilli sauce, Thai noodle salad		
<b>CAPRESE SALAD (VG, GF)</b>	21.5	23.9
Byron Bay buffalo mozzarella, vine-ripened tomatoes, basil, black olive crumb, extra virgin olive oil		
<b>FRESH PACIFIC OYSTERS (GF, SF, A)</b>		
Natural with lemon	4.4	4.9
Finger lime and apple mignonette	4.95	5.5
Bourbon and bacon Kilpatrick	5.3	5.9

M= Members V= Visitor

VG = Vegetarian | V = Vegan | GF = Gluten Free | CN = Contains Nuts  
SF = Shellfish | A = Australian | I = Imported | M = Mixed Source

🌶️ Mild | 🌶️🌶️ Medium | 🌶️🌶️🌶️ Hot

10% Surcharge applies on public holidays for non-members.  
Please advise staff of any dietary requirements.

## CLASSICS

	M	V
<b>BEER BATTERED BARRAMUNDI (I)</b>	29.6	32.9
Golden beer-battered barramundi fillet, tartare, chips and lemon		
<b>ORGANIC CHICKEN SCHNITZEL</b>	26.9	29.9
Panko crumbed chicken breast, mixed salad, chips, house gravy		
<b>CLASSIC ANGUS BEEF CHEESEBURGER (180G)</b>	24.75	27.5
Char-grilled beef patty, fried egg, burger sauce, chips, lettuce, tomato, pickles, fried onion ring		
<b>CRISPY CHICKEN BURGER</b>	23.65	26.3
Crispy chicken schnitzel, bacon, cheese, baconnise, shoestring fries, coleslaw, lettuce, tomato, pickles, red onion		
<b>CHICKEN PARMIGIANA</b>	28.7	31.9
House-made parmigiana, ham, tomato sugo, melted mozzarella, chips and salad		

## SEAFOAM PIZZA

	M	V
<i>Handmade and hand-stretched dough GF and vegan bases available on request</i>		
<b>MARGHERITA (VG)</b>	18.9	21.0
Italian tomato sauce, buffalo mozzarella, basil		
<b>FUNGI (VG)</b>	22.4	24.9
Mushrooms, spinach, pumpkin feta cream, mozzarella		
<b>TROPICAL</b>	22.5	24.5
Ham, pineapple, mozzarella		
<b>POLLO</b>	24.75	27.5
Bush-spiced chicken, red capsicum, crispy shallots, spinach		
<b>CARNE</b>	26.9	29.9
Ham, bacon, pepperoni, Italian sausage		
<b>GAMBERETTI (SF, I)</b> 🌶️	26.9	29.9
Garlic prawns, red onion, chilli flakes, pumpkin feta cream		
<b>PIZZA ADD-ONS</b>		
Extra cheese / Vegan cheese	4.0	
Gluten free base	4.0	
Extra meat topping	5.0	
Mushrooms / Pineapple / Capsicum / Anchovies / Olives	3.0	



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

## MAINS

	M	V
<b>CRISPY SKIN BARRAMUNDI (GF, I)</b>	<b>33.15</b>	<b>36.85</b>
Italian tomato and olive sugo, basil zucchini purée, roasted new potatoes		
<b>NDUJA, LEMON AND MASCARPONE LINGUINE</b>	<b>27.8</b>	<b>30.9</b>
Spicy nduja, lemon, mascarpone cream, sun-dried tomatoes		
<b>GARLIC AND CHILLI TIGER PRAWN LINGUINE (SF, I)</b>	<b>32.6</b>	<b>36.2</b>
Champagne cream, toasted ciabatta, spring onions		
<b>RICOTTA AND SPINACH TORTELLINI</b>	<b>26.9</b>	<b>29.9</b>
Napoli tomato sauce, olive oil, shaved parmesan		
<b>MOROCCAN SPICED LAMB RUMP</b>	<b>35.65</b>	<b>39.6</b>
Spiced couscous, grilled zucchini, cucumber and coriander tzatziki		
<b>CHICKPEA AND PUMPKIN MASALA (V)</b>	<b>25.4</b>	<b>28.2</b>
Aromatic masala, cumin basmati rice, warm roti		

### FROM OCEAN TO TABLE – SEAFOOD PLATTER FOR TWO (SF, M)

Oysters, smoked salmon, prawns, squid, tempura flathead, chips, tartare, lemon

### TALLE SUNDAY ROAST

A hearty traditional roast with tender, slow-cooked meat, crispy roast potatoes, buttered 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
<b>250G BLACK ANGUS GRAIN FED RUMP (A)</b>	<b>34.1</b>	<b>37.9</b>
Potato rosti, roasted portobello, red wine gravy		
<b>300G DARLING DOWNS, GRAIN FED RIBEYE (GF)</b>	<b>43.55</b>	<b>48.4</b>
Mashed potato, seasonal greens, mushroom sauce		
<b>250G KILCOY, BLACK ANGUS SIRLOIN (GF)</b>	<b>38.6</b>	<b>42.9</b>
Shoestring fries, chimichurri, garlic butter, rocket		

### ADDITIONAL SAUCES

	M	V
Red wine gravy (GF)   Peppercorn (GF)   Mushroom (GF)   Chimichurri (GF)   Béarnaise (GF)   Garlic butter	<b>3.15</b>	<b>3.5</b>

### SIDES

<b>CREAMY MASHED POTATOES (GF)</b>	<b>9.8</b>	<b>10.9</b>
Smooth, buttery mash finished with cracked pepper		
<b>CHIPS (GF)</b>		
Golden crispy chips, lightly seasoned		
<b>STEAMED ASIAN GREENS (GF)</b>		
Fresh seasonal greens, finished with crispy chilli oil		
<b>FRIED ONION RINGS</b>		
Beer-battered onion rings, crisp and golden		
<b>SHOESTRING FRIES</b>		
Thin-cut fries, perfectly seasoned and crisp		

## SALADS

	M	V
<b>CLASSIC CAESAR SALAD</b>	<b>22.05</b>	<b>24.5</b>
Baby gem lettuce, crispy bacon, ciabatta croutons, anchovy, chopped egg, parmesan, traditional Caesar dressing		
<b>CURRUMBIN VALLEY ROCKET AND BALSAMIC SALAD (VG)</b>	<b>17.9</b>	<b>19.9</b>
Mixed leaves, baby rocket, aged balsamic, sun-dried tomatoes, candied walnuts, sliced pear		
<b>SALAD TOPPERS</b>		
Avocado salsa	<b>4.95</b>	<b>5.5</b>
Chicken breast	<b>8.35</b>	<b>9.3</b>
Sauteed garlic prawns (I)	<b>9.45</b>	<b>10.5</b>
Lemon pepper squid (I)	<b>9.45</b>	<b>10.5</b>

## SENIORS

	M	V
Monday - Friday lunch only	<b>18.8</b>	<b>20.9</b>

### ROAST OF THE DAY

Roast potatoes, seasonal greens, Yorkshire pudding

### ORGANIC CHICKEN SUPREME (GF)

Creamed potatoes, peppercorn jus

### LAMB SHOULDER PAPPARDELLE RAGU

24-hour lamb, tomato and red wine ragu

### TEMPURA BATTERED FLATHEAD (I)

Chips, tartare, lemon

### CHICKEN SCHNITZEL

Panko crumbed chicken, salad, chips, gravy

## NIPPERS (UNDER 12)

	M	V
<b>GRILLED CHICKEN BREAST (GF)</b>	<b>14.3</b>	<b>15.9</b>
Creamed mash, greens, gravy		
<b>CRISPY FRIED ORGANIC CHICKEN SCHNITZEL</b>	<b>13.4</b>	<b>14.9</b>
Chips and tomato sauce		
<b>TEMPURA BATTERED FLATHEAD (I)</b>	<b>13.4</b>	<b>14.9</b>
Chips and tomato sauce		
<b>LINGUINE</b>	<b>13.4</b>	<b>14.9</b>
Tomato sauce, parmesan		
<b>CHEESEBURGER</b>	<b>14.3</b>	<b>15.9</b>
Chips and tomato sauce		

## DESSERTS

	M	V
<b>DUBAI CHOCOLATE SUNDAE</b>	<b>16.3</b>	<b>18.1</b>
Pistachio and chocolate gelato, warm dark chocolate sauce, toasted kataifi crunch, crushed roasted pistachios, whipped cream, finished with a light dusting of gold dust		
<b>DEATH BY CHOCOLATE</b>	<b>12.35</b>	<b>13.7</b>
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		
<b>STICKY DATE PUDDING</b>	<b>10.7</b>	<b>11.9</b>
Warm date pudding, butterscotch sauce, whipped cream		
<b>AFFOGATO</b>	<b>13.7</b>	<b>15.2</b>
Vanilla bean gelato, freshly brewed espresso		
<b>Make it the perfect sweet nightcap and add Frangelico or Baileys to the Affogato</b>	<b>6.0</b>	<b>6.6</b>

### 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



**TALLEBUDGERA**  
SURF CLUB

**BEVERAGE AND DESSERT**  
*Menu*



# COCKTAILS

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## **DARK AND STORMY**

A delicious mix of Kraken and Brookvale Ginger Beer topped with a twist of lime

## **STRAWBERRY MOJITO**

A combination of strawberry puree, lime, mint and Bacardi white rum topped with soda

## **TOMMY'S OR CLASSIC MARGARITA**

*Also available as Mango, Spicy or Coconut*

Casamigos Tequila, lime juice, sugar syrup and Triple sec, served in a salt-rimmed glass

## **LYCHEE MARTINI**

A sweet mix of Paraiso and Smirnoff Vodka, coupled with fresh lychees and mint

## **PINA COLADA**

Malibu coconut rum, Bacardi white rum, pineapple juice and real coconut

## **ESPRESSO MARTINI**

Smirnoff Vodka, Mr Black coffee liqueur, freshly brewed espresso and sugar syrup

## **PINEAPPLE AND PEACH DAIQUIRI**

A tropical blend of Bacardi white rum, coconut, peach puree, pineapple juice, lime and sea salt

## **APEROL SPRITZ**

*Also available as Limoncello or Campari*

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

## **COCKTAILS ON TAP**

### **SMIRNOFF ESPRESSO MARTINI**

### **GORDON'S PINK GIN COCKTAIL**

### **SMIRNOFF PASSIONFRUIT MARTINI**

### **FRUIT TINGLE**

# MOCKTAILS

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**M V**

## **VIRGIN PINA COLADA**

**13.4 14.9**

Pineapple juice, a serving of real coconut cream, and coconut shavings

## **TROPICAL PUNCH**

**13.4 14.9**

A tropical blend of cranberry and pineapple juice topped with passionfruit pulp and lemonade



# WINE LIST

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## 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 Monopolo  
Pinot Grigio Veneto (ITA) | UV 23

Wicks Estate Riesling  
Adelaide Hills (SA) | UV 24

Mandarossa 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 Cinnabar 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 and Vixen Shiraz  
Barossa Valley (SA) | UV 23

Ricasoli Barone Chianti  
Tuscany (ITA) | 23

# BEER

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## 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

Hahn SuperDry (GF)  
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  
Peroni Leggera  
Great Northern Original  
Tooheys Old  
Corona  
Asahi Super  
Carlton Draught  
Heineken  
Peroni Azzurro  
Guinness Can

# PREMIXED

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## 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 and Cola  
Bundaberg Rum & Cola  
Jack Daniels & Cola  
Smirnoff Ice Black

# SOFT DRINK AND JUICE

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## MEMBERS TAKE 10% OFF

Soda Water	<b>4.6</b>
Red Bull	<b>5.9</b>
Ginger Ale	<b>5.8</b>
Lemonade	<b>5.8</b>
Pepsi Max	<b>5.8</b>
Pepsi	<b>5.8</b>
Solo	<b>5.8</b>
Tonic	<b>5.8</b>
Lemon, Lime & Bitters	<b>6.3</b>
Raspberry Lemonade	<b>6.3</b>
Raspberry Pepsi	<b>6.3</b>
Apple Juice	<b>6.9</b>
Cranberry Juice	<b>6.9</b>
Orange Juice	<b>6.9</b>
Pineapple Juice	<b>6.9</b>



# PREMIUM SPIRITS AND LIQUEURS

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## MEMBERS TAKE 10% OFF

### VODKA

Smirnoff  
Ketel One  
Ciroc

### GIN

Gordon's Gin  
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

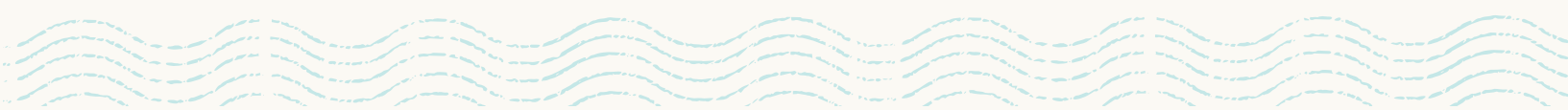
Johnny Walker Red  
Johnny Walker Ruby  
Johnny Walker Black  
JandB Rare  
Singleton  
Talisker  
Cragganmore  
Oban  
Lagavulin

### 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

*Authentic Italian-Style Gelato – Slow Churned, Intensely Flavoured, Silky Smooth*

## **BAMBINO (CIUNGĂ)**

A playful burst of nostalgia. This vibrant blue bubble-gum gelato delivers a creamy, smooth texture with a sweet candy finish that brings out the kid in everyone

## **BISCOFF (SPECULAAS)**

Velvety caramel gelato infused with warming spice notes, layered generously with Biscoff spread and crunchy Lotus biscuit crumbs for the perfect sweet crunch

## **BOYSENBERRY (FRUTTA DI BOSCO)**

Smooth vanilla gelato swirled with tangy boysenberry ribbons, creating a beautiful balance of sweet creaminess and bright berry freshness

## **CHOCOLATE (CIOCCOLATO)**

Made with premium Belgian cocoa, this deeply indulgent gelato offers rich chocolate intensity with a refined bittersweet finish. Smooth, bold and timeless

## **COOKIES AND CREAM (BISCOTTO E CREMA)**

Silky vanilla gelato generously folded with crushed Oreo biscuits, delivering creamy sweetness with satisfying chocolate cookie crunch in every bite

## **DUBAI CHOCOLATE (STRACCIATELLA DI PISTACCHIO)**

An opulent fusion of toasted pistachio gelato and delicate dark chocolate flakes. Nutty, aromatic and luxurious, inspired by Middle Eastern flavours and Sicilian

## **MACADAMIA AND WHITE CHOCOLATE (MACADAMIA E CIOCCOLATO BIANCO)**

Toasted Queensland macadamias blended through smooth cream gelato with pockets of sweet white chocolate for a rich, buttery finish

## **MINT CHOCOLATE (MENTA E CIOCCOLATA)**

Cool, refreshing natural mint gelato scattered with fine chocolate flakes, creating a crisp and creamy contrast

## **SEA SALT CARAMEL SWIRL (CARMELLO AL SALE MARINO)**

Silky caramel gelato rippled with house-made sea salt caramel sauce. Sweet, buttery and perfectly balanced with a delicate salty edge

## **STRAWBERRY (CREMA DI FRAGOLA)**

Blush-pink and beautifully fragrant, this creamy strawberry gelato is made to highlight the natural sweetness and freshness of ripe berries

## **VANILLA BEAN (BACCELLO DI VANIGLIA)**

Organic vanilla beans delivering warm floral notes and a luxuriously creamy finish

## **VEGAN HAZELNUT (NOCCIOLA VEGANO) (V)**

Dairy-free yet decadently creamy, this rice-milk based gelato features deeply roasted hazelnuts for a rich, nutty flavour with a smooth finish.

SCOOPS	CUP		WAFER CONE	
	M	V	M	V
One scoop	5.8	6.5	6.75	7.5
Two scoop	8.9	9.9	9.9	11.0

## **EXTRAS**

Add your favourites

M	V
1.0	1.1

Freckles | Snakes | Marshmallows | Flavoured toppings  
Chocolate filled wafer | Frogs | Chocolate buttons | Smarties

# DESSERTS

	M	V
<b>DUBAI CHOCOLATE SUNDAE</b>	16.3	18.1
Pistachio and chocolate gelato, warm dark chocolate sauce, toasted kataifi crunch, crushed roasted pistachios, whipped cream, finished with a light dusting of gold dust		
<b>DEATH BY CHOCOLATE</b>	12.35	13.7
Moist bittersweet chocolate cake layered with silky milk chocolate mousse, finished with rich ganache and chocolate shavings, served with whipped cream and chocolate sauce		
<b>STICKY DATE PUDDING</b>	10.7	11.9
Warm date pudding, butterscotch sauce, whipped cream		
<b>AFFOGATO</b>	13.7	15.2
Espresso gelato with freshly brewed espresso <i>Make it the perfect sweet nightcap – add Frangelico or Baileys to the Affogato</i>	6.0	6.6