

THE SURF CLUB  
AVOCA BEACH



Restaurant & Bar

# Autumn MENU

## STARTERS

- CHINESE SALT AND PEPPER SQUID** GF CFA 19  
with asian herb slaw and lime and black pepper aioli
- HUNTER VALLEY LAMB KOFTAS (4)** GFA 22  
Middle Eastern spiced koftas with cumin, minted tzatziki and garlic pita bread
- TEMPURA PUMPKIN FLOWERS (4)** GF VG CFA 18  
stuffed with caramelised onion, butternut pumpkin, cumin, and coriander with kasoundi spiced tomato relish and baby mâché salad
- FRIED CHICKEN WINGS (½ KILO)** 19  
with Frank's famous hot sauce or buffalo sauce
- ARANCINI (5)** V 20  
semi dried tomato, pistachio and saffron arancini served with a micro basil and chervil salad
- HANDMADE SHORT CRUST TART** V 18  
with confit heirloom cherry tomato, pencil leek, whipped goats cheese and olive tapenade on a bed of wild rocket and basil
- CHEESE AND GARLIC FLATBREAD** 12
- GARLIC FLATBREAD** 10
- SWEET POTATO FRIES** GF CFA 12  
with aioli
- CRUNCHY FRIES** GF CFA 10  
Supa crunch potato chips with your choice of sauce

## SALADS

- ROAST BEETROOT AND PUMPKIN SALAD** GF V 18  
heirloom beetroot, caramelised diced butternut pumpkin and feta salad with toasted walnuts and baby spinach
- THAI SALAD WITH GREEN PAPAYA** VG 18  
Asian garden herbs, cucumber, cherry tomato, peanuts and crisp rice paper cup
- TRADITIONAL GREEK SALAD** GF V 15  
diced cucumber, tomato, red onion, kalamata olive, baby basil leaf, South Australian extra virgin olive oil and dried Greek oregano

## NIPPERS 14 YEARS AND UNDER

ALL  
\$15

- CHICKEN NUGGETS** with chips or salad
- GRILLED CHICKEN** with chips or salad GF CFA
- CHEESEBURGER** with chips or salad
- BARRAMUNDI GRILLED OR BATTERED** GFA CFA  
with chips or salad
- SPAGHETTI NAPOLI** V  
with freshly grated parmesan
- HAM AND PINEAPPLE PIZZA**

*All served with kids activity pack and ice cream*

## SIDES

- GARDEN SALAD** GF 8
- ROAST VEGETABLES** GF 8
- MASHED POTATO** GF 8
- JASMINE RICE** GF 8

## + ADD

- GRILLED BARRAMUNDI** GF CFA 8
- GRILLED TIGER PRAWNS** GF CFA 8
- GRILLED CHICKEN** GF CFA 8
- GRILLED BEEF** GF CFA 8
- SAUCES** GF CFA 2  
Gravy, Pepper, Mushroom, Bearnaise

- GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE  
CF - COELIAC FRIENDLY CFA - COELIAC FRIENDLY AVAILABLE  
V - VEGETARIAN VG - VEGAN VGA - VEGAN AVAILABLE

*Whilst all care is taken to ensure gluten free meals are gluten free, there may be traces of gluten as it is present in the kitchen. If you are coeliac, please let us know.*

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## MAINS

### CRISPY SKIN DUCK MARYLAND 29

confit with royal blue potato and roasted garlic rosti, wilted rainbow chard and blood orange demi glaze

### VEGETABLE CANNELLONI **V** **VGA** 25

with smoked butternut pumpkin, zucchini, chargrilled capsicum, basil and rich napolitana sauce finished with crumbled feta

### GOLDBAND SNAPPER **GF** **CF** 28

butterflied and grilled with fennel, apple and watercress salad, sour green apple puree and chargrilled lime

### GREEK LAMB SHOULDER 27

24-hour slow braised lamb with blistered cherry tomato, feta and pearl couscous, garlic pita bread and minted tzatziki

### INDONESIAN BEEF RENDANG **GF** **CF** 30

24-hour slow braised beef cheek, spiced with ginger, galangal and lemongrass, served with fragrant jasmine rice and pickled cucumber

### CHICKEN SUPREME **GF** 28

stuffed with roasted chorizo, mozzarella and fire roasted capsicum on a parmesan crusted pavé with wilted spinach and salsa di pomodoro

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**V** - VEGETARIAN **VG** - VEGAN **VGA** - VEGAN AVAILABLE

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## CLASSICS

### SPECIAL - SCHNITZEL OF THE WEEK

Check our specials board for this week's special

### CHICKEN SCHNITZEL 25

300g free range house crumbed chicken breast served with chips and salad, or mash and vegetables, and sauce

### CHICKEN PARMIGIANA 28

our 300g chicken schnitzel topped with napolitana sauce and cheese served with chips & salad, or mash and roast vegetables, and sauce

### BLACK ANGUS RIB EYE **GF** **CFA** 42

350g 21-day dry aged pasture fed black angus bone in with chips and salad, mash, or roast vegetables, and your choice of sauce

### BLACK ANGUS RUMP **GF** 32

250g marble score 5+ pasture fed rump steak cooked to your liking with chips and salad, mash, or roast vegetables

### BEER BATTERED BARRAMUNDI **GFA** 25

served with chips and salad or mash and roast vegetables, with tartare sauce, and lemon wedge

### TENNESSEE RIBS 36

Jack Daniels Tennessee whisky glazed pork ribs with chargrilled buttered corn cob, coleslaw and chips

### BEEF NACHOS **GF** **CF** 24

smoked pulled beef brisket with melted jack cheese, guacamole, sour cream and tomato salsa

## BURGERS

### SPECIAL - BURGER OF THE WEEK

Check our specials board for this week's special

### WAGYU BEEF AND BACON BURGER **GFA** 25

with shredded lettuce, caramelised onion, jack cheddar, pickles, and roasted garlic aioli served on a toasted milk bun with crunchy fries

### CHICKEN SNITTY BURGER **GFA** 25

with crispy bacon, avocado, Swiss cheese, lettuce and aioli on a toasted milk bun served with crunchy fries

### ROASTED CARROT, KALE AND CHICKPEA SLIDERS **VG** 25

with lettuce, tomato kasoundi relish, and lime aioli on an activated charcoal bun served with a side of sweet potato chips

## DESSERTS

### FLOURLESS ORANGE & ALMOND CAKE **GF** **CF** 14

with orange blossom syrup & Chantilly cream

### STICKY DATE PUDDING 14

with real butterscotch sauce and vanilla ice cream

### CHOCOLATE VOLCANO CAKE 14

with double cream and drunken coconut raspberries

### ICE CREAM 8

3 scoops with chocolate sauce