

Breakfast

cereal selection	\$3.80
pancakes maple	\$5.50
pancakes mixed berries and Ice cream	\$9.00
fruit plate a selection of tropical seasonal fruit	\$7.00
fruit toast	\$3.95
toast with preserves	\$3.75
toast with baked beans	\$7.50
toast with mushrooms	\$7.50
toast with tomatoes	\$4.90
croissant toasted with preserves	\$5.00
big breakfast eggs to order with bacon, chipolatas, baked beans, mushrooms, tomatoes, hash brown and toast	\$13.90
best breakfast eggs to order with bacon, chipolatas, baked beans, mushrooms, tomatoes, hash brown and toast with bottomless coffee and tea	\$15.50
eggs benedict seared smoked ham topped with poached eggs and hollandaise on english muffin with roasted herb tomatoes	\$12.90
eggs florentine sauteed english spinach topped with poached eggs	\$13.90
eggs on toast	\$6.90
with bacon \$9.50 chipolatas \$7.90 ham \$8.50	
tomatoes \$7.00 asparagus \$7.00	
grilled turkish breakfast burger bacon, fried egg, cheese and hash brown stack	\$8.90
scrambled egg quesadilla toasted tortilla with tabasco, mushrooms and peppers	\$9.50
omelette with toast	
ham and cheese	\$10.50
smoked salmon and asparagus	\$15.90
mushrooms, capsicum, tomato and cheese	\$13.50

Small breakfast serves (great for nippers)

egg to order with toast	\$4.90
bacon, egg and toast	\$5.90
chipolatas, egg and toast	\$5.90

Sides

hollandaise	\$3.50
hash browns	\$3.00
mushrooms	\$3.90
tomatoes	\$3.00
bacon	\$5.00
chipolatas	\$4.00
baked beans	\$3.50
asparagus	\$4.00
smoked salmon	\$7.50
ham	\$4.00

Menu Dietary Note: (V) = vegetarian. All prices include gst.

Sparkling Wine

Yellowglen Piccolos (Yellow/Pink)	\$6.90
Jacob's Creek Chardonnay Pinot Noir	\$4.80 \$17.90
Wyndham Estate Bin 555 Shiraz	\$24.50
Dunes Pinot Noir Chardonnay	\$23.50
Grant Burge Pinot Chardonnay	\$45.00

White Wine

Penfolds Rawson's Retreat Riesling	\$5.50 \$19.90
Orlando RF Chardonnay	\$4.50 \$17.90
Peter Lehmann Chardonnay	\$5.20 \$19.50
Sticks Chardonnay	\$33.50
Robert Oatley Chardonnay	\$32.00
Yalumba "Y" Series Unwooded Chardonnay	\$5.20 \$21.90
Tylers Stream Sauvignon Blanc	\$6.00 \$23.50
Crackerjack "Far Paddock" Sauvignon Blanc	\$26.50
Stoneleigh Sauvignon Blanc	\$28.50
Monkey Bay Sauvignon Blanc	\$27.50
Yalumba "Y" Series Sauvignon Blanc	\$5.20 \$21.90
Tyrrells Lost Block Semillon	\$28.50
Four Sisters Semillon Sauvignon Blanc	\$6.00 \$23.90
West Cape Howe Semillon Sauvignon Blanc	\$28.50
Alkoomi White Label Semillon Sauvignon Blanc	\$25.50
Wild Oats Sauvignon Blanc Semillon	\$7.50 \$28.50
Jacob's Creek Three Vines Semillon Sauvignon Blanc Viognier	\$5.50 \$19.90
Richmond Grove Limited Release Pinot Grigio	\$27.90
Wild Oats Pinot Grigio	\$7.50 \$28.50
Grant Burge Reserve Pinot Gris	\$31.50
Houghton "The Bandit" Sauvignon Blanc Pinot Gris	\$32.90
Vasse Felix Classic Dry White	\$33.50
Leeuwin Estate Classic Dry White	\$32.50

Red Wine

Poets Corner Shiraz Rose	\$4.50 \$17.50
Montana Reserve Pinot Noir	\$32.50
Chianti "Colli Senesi" - Fattoria Di Fugnano	\$32.50
Lambrusco "Grasparossa" Amabile - Righi Terre	\$5.90 \$22.50
Four Sisters Merlot	\$6.00 \$23.90
Gramps Cabernet Merlot	\$24.90
Wild Oats Cabernet Merlot	\$7.50 \$28.50
Cartwheel Cabernet Merlot	\$27.90
Peppertree Merlot	\$30.50
Lindemans Reserve Limestone Cabernet Merlot	\$24.50
Jacobs Creek Reserve Cabernet Sauvignon	\$6.20 \$23.50
Omrah Cabernet Sauvignon	\$29.50
Richmond Grove Coonawarra Cabernet Sauvignon	\$28.90
Jim Barry Cover Drive Cabernet Sauvignon	\$34.50
Orlando RF Shiraz	\$4.50 \$17.90
Rockbare Mojo Shiraz	\$6.50 \$24.90
West Cape Howe Shiraz	\$28.90
D'Arenberg Footbolt Shiraz	\$31.50
Hardys Oomoo Shiraz	\$32.90
Jacob's Creek Three Vines Shiraz Cabernet Tempranillo	\$5.50 \$19.90
Robert Oatley Shiraz Viognier	\$8.50 \$32.00
Penfolds Koonunga Hill Shiraz Cabernet Sauvignon	\$26.90
Hollick Shiraz Cabernet Sauvignon	\$33.50

wine&dine
menu

northburleigh
surflife saving club
gold coast since 1949

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I hope you enjoy my menu and trust your dining experience is pleasant and memorable.

Alex McKerchar - Executive Chef

Breads

warm bread roll	\$2.50
garlic herb bread	\$4.90
turkish fingers with trio of dips	\$10.00
three cheese mexican quesadilla with guacamole and salsa	\$12.00

Oysters

natural	x 6	13.50	x 12	27.00
kilpatrick	x 6	14.50	x 12	28.50
mornay	x 6	16.00	x 12	29.50
combination	x 6	15.50	x 12	29.50

Light Options

soup of the day served with warm bread roll	\$8.90
mixed leaf greek salad kalamata olives, tomato, cucumber, red onion, feta cheese in balsamic dressing (V)	\$11.50
roasted butternut pumpkin salad rocket, pinenuts, cherry tomatoes, danish feta in balsamic dressing (V)	\$12.50
macadamia chicken bacon and cherry tomato salad with chilli, lemon myrtle, coconut spice and mango aioli	\$15.00
caesar salad cos, bacon, parmesan, garlic croutons, poached egg with homemade dressing (anchovies optional)	\$13.00
smoked chicken breast	\$17.00
local ocean prawns	\$19.50
thai beef salad marinated beef, cashew nuts, mesculan, glass noodles, tomatoes and cucumber in tamarind and sweet chilli sauce	\$16.00
chicken singaporean satays peanut sauce, fried onion, scented jasmine rice	\$16.50
cajun spiced salmon vegetable cous cous, broccolini and minted yoghurt dressing	\$17.00

Pizza

burleigh bliss light garlic tomato base with bacon, chicken, prawns, semi dried tomatoes and sweet chilli sauce	\$18.50
hawaiian double smoked ham and pineapple	\$14.50
vegetarian pumpkin, feta, spinach and red onion	\$15.50
madrid madness spicy chorizo, mild salami, bacon, kalamata olives and almonds	\$17.00
taj mahal chicken fillets, tangy tandoori sauce with capsicum, onion and topped with minted yoghurt sauce	\$17.50

All pizzas are thin based and topped with mozzarella and cheddar cheese

Lunch Favourites (only available 12.00pm - 3.00pm)

busters beef burger lettuce, tomato, beetroot, cheese, grilled onion on parsley foccacia and thick chips	\$12.90
poppy seed bagel pumpkin and lentil pattie with salad and tzatziki (V)	\$12.90
paprika and maple chicken escalopes with pear and spinach salad	\$13.50
steak and mushroom on sliced ciabatta with mustard cream and watercress served with steak fries	\$15.00
thai chicken crepe stack with house salad and thick chips	\$16.50

Club Classics

chicken schnitzel traditional crumbed chicken breast	\$14.00
chicken parmigiana crumbed chicken breast with double smoked ham, napoli and mozzarella cheese	\$16.90
roast of the day served with pumpkin and potato, steamed vegetables with rich gravy and accompaniments	\$16.50
beef lasagne simmered in rich tomato sauce with melted cheddar cheese served with crisp salad and thick chips	\$17.50
pasta of the day (see specials menu)	

Seafood

salt and pepper squid on fried noodle asian green salad with soy fusion dressing	\$13.90
panko prawn salad bowl prawns infused with green curry on asian slaw, pickled ginger and mild wasabi mayo	\$16.90
beer battered flathead fillets with house salad, chips and tartare sauce	\$17.90
whole bbq prawns citrus, watercress and avocado salad with pomegranate dressing	\$23.90
seafood plate for one salt and pepper squid, panko prawns, flathead fillets, marinated mussels, natural oysters with tartare and thousand island dressing on crisp salad	\$23.90
crispy skin australian snapper warmed crushed potato and spinach salad, smoked salmon rosette and aioli	\$26.90
lifesaver platter local prawns, oysters, whole bug, flathead fillets, smoked salmon, panko prawns, salt and pepper squid, scallops with chilli jam served with salad, fruit and thick chips	\$69.00

Chef's Signature Dishes

chicken fillet neptune prawns, juicy mango, cashew nuts, chili and coconut on steamed asparagus and a light seafood cream sauce (best served with Stoneleigh Sauvignon Blanc)	\$21.90
rosemary lamb backstrap marinated, then grilled with trussed cherry tomatoes, sauteed potato and broccolini with a squeeze of lemon (best served with Robert Oatley Shiraz Viognier)	\$28.50
twice cooked pork belly with caramel vinegar, steamed jasmine rice and bok choy (best served with Montana Reserve Pinot Noir)	\$18.50
combination stir fry char sui pork, marinated chicken, prawns, hokkien noodles, asian greens tossed in a zesty wok sauce (best served with Richmond Grove Limited Release Pinot Grigio)	\$17.90

Char Grill Steaks

We proudly serve nolans grain fed beef. Produced in the gympie mary valley region of Queensland. Our beef is aged for a minimum of 42 days for maximum tenderness and flavour.

rib fillet 300 gr	\$26.50
rump 300 gr	\$19.90
fillet mignon 250 gr	\$28.90
t bone 400 gr	\$26.90
add ocean prawn skewer (3)	\$5.50

All steaks accompanied with sauce and served with choice of vegetables or chips and salad

Extra Sauce Boat

red wine jus	\$3.00	peppercorn	\$2.00
mushroom	\$2.00	bearnaise	\$3.50
rich gravy	\$1.50	cafe de paris butter	\$1.00

Small Serves (great for nippers)

chicken nuggets with salad and thick chips	\$7.50
spaghetti bolognaise with cheddar cheese	\$7.50
battered flathead with salad and thick chips	\$7.50
small roast with potato pumpkin, steamed vegetables and rich gravy	\$9.90
grilled chicken with salad and thick chips	\$7.90
pizza ham and pineapple on rich napoli, cheese and thick chips	\$7.90

Sides

thick chips	small serve	4.90
	large serve	7.90
wedges sour cream and sweet chilli		8.50
fresh garden salad		6.00
steamed vegetables		5.00

