

STARTERS / SHARE

	Oysters Natural GF DF	½ Doz	\$19 I	Baked Brie GFO	\$18
	served w fresh lemon	Doz	·	triple baked brie topped with honey and pistachios	φ.σ
		½ Doz	·	served w crusty bread	
	w bacon & BBQ sauce	Doz	·	Wedges V	\$10
	Salt & Pepper Calamari GF DF	202	\$17	w sweet chilli sauce & sour cream	Ψ.σ
	w rocket salad garnish, fresh lemon & roasted garlic ai	oli	Ψ17	loaded w crispy bacon, salsa & melted cheese – extra \$5	
	Confit Garlic & Herb Pizza Bread V GFO VO	Oli	\$9	Golden Fried Chips V GF	\$8
	gluten free base – extra \$4		Ψ/	served w gravy	ΨΟ
			POD		
	Soup of the Day – see specials board			loaded w crispy bacon, salsa & melted cheese – extra \$5	¢10
	Southern Fried Chicken Strips GF	ı	\$19	Beer Battered Onion Rings V	\$10
	buttermilk marinated tender fried chicken strips served	1		served w roasted garlic aioli	¢10
	w ranch dipping sauce		#15	Sweet Potato Fries V GF DF	\$10
	Vegetable Pakora GF V		\$15	served w roasted garlic aioli	
	crisp sweet potato, zucchini and red onion bites served	d		loaded w crispy bacon, salsa & melted cheese – extra \$5	
,	w mint yoghurt dipping sauce				
				BURGERS (lunch only)	
	PIZZAS 12"			Available 11.30am-2.30pm	
	GFO Gluten Free Base – Extra \$4			GFO Gluten Free Bun – Extra \$2	
	Southern Fried Chicken		\$22	Works	\$18
	southern fried chicken pieces, tomato sugo base, bac	on	i e	beef pattie, bacon, egg, caramelized onion, tasty	ф10
	strips, red onion, mozzarella cheese finished w chipotle			cheese, lettuce, tomato, beetroot and tomato relish	
	Vegetarian		\$21	served on a brioche bun w a side of crispy chips	
	tomato sugo base w baby spinach leaves, olives, cher	rrv	T	Chicken	\$17
	tomato, spanish onion, mozzarella cheese w balsamic			buttermilk marinated chicken strips w crunchy slaw and	
	Meatlovers	9.420	\$23	chipotle aioli served on a brioche bun w a side of crispy cl	nips
	bolognaise base w pepperoni, chorizo and bacon finis	shed	Ψ20	Bacon & Avocado	\$ 1 <i>7</i>
	w a bbq sauce drizzle			bacon, egg, avocado smash, rocket & garlic aioli	
	Hawaiian		\$19	served on a brioche bun w a side of crispy chips Add Chicken – extra \$6	
	Napoli sauce w leg ham, pineapple & mozzarella		Ψ17	Add Chicken – exila 36	
	Tapoli sacee w leg Harri, piricappie a mozzarella			Mushroom V	\$ 17
				roasted field mushrooms, roasted capsicum, rocket, haloumi cheese & pesto served on a brioche bun	
	SIDES			w a side of crispy chips	
	Samaanal Varatablaa		0.0	Add Chicken – extra \$6	
	Seasonal Vegetables tossed in olive oil		\$9		
	Fresh Garden Salad		\$8	KIDS CORNER	
	w house made dressing		40		
	Creamy Garlic Mash		\$8	(kids 12 years and under only)	
				All served with a kids soft drink or juice	All \$10
	DESSERTS		-		100
	DESCENTS			Tempura battered fish, chips & tomato sauce	
	Banana & Macadamia Nut Spring Rolls	ng Rolls \$11			
,	butterscotch sauce and vanilla bean ice cream		3	Tempura battered chicken nuggets, chips & tomato sauce	5
	Sticky Date Pudding		\$11	Mini ham & pineapple pizza	
	warm homemade sticky date pudding w			Traditional spaghetti bolognaise topped w parmesan che	ese
	caramel sauce and vanilla bean ice cream			Grilled Chicken Tenders w chips & sauce GF	
	Dessert of the Day		POD	Chiled Chileketh Terraers w Chilps & sauce Gr	
	see our daily specials board		5-42		



MAINS							
Garlic & Sage Chicken GF garlic and sage chicken breast served w sweet potato mash, steamed asparagus and hollandaise sauce	\$29	Classic Chicken Parmigiana crumbed chicken breast topped w napoli sauce, leg ham & mozzarella served w crispy chips & fresh garden salad	\$25				
Asian Pork Belly GF asian style pork belly w bok choy, fragrant jasmine rice and sticky soy glaze	\$30	Spaghetti Bolognaise traditional braised beef mince in a rich tomato & herb sauce topped w parmesan	\$21				
BBQ Pork Spare Ribs spare ribs in a sticky USA smoke BBQ sauce served w crispy chips & fresh garden salad	\$30	Warm Ratatouille & Bocconcini Salad V warm braised ratatouille with rocket and bocconcini cheese finished w balsamic glaze	\$23				
Pumpkin, Spinach Enchilada V roasted pumpkin, baby spinach leaves, brown rice and mexican style salsa wrapped in a tortilla topped w tomato sugo, melted mozzarella cheese, smashed avocado and sour cream served w fresh garden salad	\$27	Classic Caesar GFO crispy cos lettuce, bacon, croutons, hard-boiled egg and Caesar dressing topped w parmesan Add to your Caesar chicken haloumi	\$18 \$6 \$6				
Chicken Schnitzel crumbed chicken breast served w crispy chips, fresh Garden salad & a side of gravy	\$22	calamari smoked salmon	\$7 \$7				
Curry of the Day – see our daily specials board FROM THE GRILL	POD	Pasta of the Day — see our daily specials board SEAFOOD	POD				
Surfair Signature Steak GF	\$38	Fish of the Day – see our daily specials board	POD				
300gram rib fillet served w horseradish mash potato, prosciutto wrapped asparagus and porcini mushroom butte	er	Seafood Chowder GFO fresh Mooloolaba prawns, sea scallops, fish and calamari in a creamy broth served w crusty bread	\$31				
Classics GFO steak of your choice served w crispy chips, Caesar salad & your choice of sauce – creamy garlic mash and veg extra	\$2	Garlic Prawns GF fresh Mooloolaba prawns in a creamy garlic sauce served w jasmine rice	\$29				
400gram Rump 300gram Rib Fillet 200gram Eye Fillet	\$31 \$33 \$32	Salt & Pepper Calamari tender calamari lightly dusted w salt & pepper seasoning served w fresh garden salad, crispy chips,	\$25				
TOPPERS (must be with main meal) beer battered onion rings salt & pepper calamari creamy garlic prawns	\$6 \$7 \$8	Iemon & roasted garlic aioli Trawlers Catch beer battered flathead, tempura prawns, salt & pepper calamari served w crispy chips, fresh garden salad,	\$28				

extra sauces per serve \$2

gravy, mushroom, diane, pepper, garlic cream, red wine jus

USA BBQ pork ribs

SAUCES

lemon & tartare sauce

lemon & tartare sauce

Beer Battered Barramundi

served w crispy chips, fresh garden salad,

\$26

\$9