

## Bread & Tapas

**CLASSIC SOFT GARLIC BREAD (V) 9.0**

**SOURDOUGH COBB (V) 15.0**

Green olive & pumpkin seed pesto

**BLUE CHEESE & CANDIED ONION PIZZA BREAD 15.0**

Mozzarella

**LEMON PEPPER CALAMARI (GF) (DF) 17.0**

Roast garlic aioli

**SPICY KOREAN STYLE BBQ CHICKEN WINGS (GF) 14.0**

Blue cheese dipping sauce

**STICKY PRAWNS 20.0**

Battered and tossed with honey, yuzu sesame

**EDAMAME BEANS (VG) 12.0**

Sticky chilli soy & ginger

**DUCK & PLUM SPRING ROLLS (4) (DF) 16.0**

Sweet chilli & lime dipping sauce

**PISTACHIO & PORT PATE (DF) 23.0**

Rosemary & black olive sourdough

## Sides

**SWEET POTATO FRIES (VG) 14.0**

Tomato chutney

**SEASONED POTATO WEDGES (V) 10.0**

Sour cream, sweet chilli

**GOLDEN FRIED CHIPS (V) (GFO) 8.0**

Tomato sauce, roast garlic aioli

Add bacon & cheese +5.0

**ONION RINGS (V) 10.0**

Ranch dipping sauce

**BROCCOLINI & BEANS (V) (GF) 9.0**

Butter, roast almonds

**KIPFLER POTATOES (V) 10.0**

Olive oil, dukkha spices

**SAUTÉED PORTOBELLO MUSHROOMS (V) 10.0**

Garlic, thyme

## Mains

**SLOW COOKED BBQ PORK RIBS (GF) 39.0**

House made bourbon BBQ sauce, slaw, chips

**THAI GREEN CHICKEN CURRY (GF) (DF) 27.0**

Tender chicken thigh pieces, house made coconut green curry, ginger scented rice, fresh lime

**PORTOBELLO & PORCINI MUSHROOM RISOTTO (VG) (GF) 27.0**

Fresh thyme, leek, green peas, shaved ricotta solata

**PORK BELLY (GF) 35.0**

Braised in white wine, apple & cardamom, cauliflower & macadamia puree, butternut pumpkin compote, verjuice gastric

**CHAR GRILLED PORTUGUESE SPATCHCOCKED CHICKEN (GF) 39.0**

Tiger rice, black beans, grilled corn & red pepper salad, chimichurri

**SURFAIR KING SCHNITZEL 32.0**

Prawns, avocado, red onion, mozzarella, hollandaise, garden salad, chips

**CLASSIC PARMY 28.0**

Fresh crumbed chicken schnitzel, sugo, leg ham, mozzarella, parmesan, garden salad, chips

**FRESH CRUMBED CHICKEN SCHNITZEL 24.0**

Gravy, garden salad, chips

**PORK TENDERLOIN SALTIMBOCCA 29.0**

Roast cherry tomato & spinach risoni pasta, white wine and gremolata

**COCONUT CHICKPEA & WATER CHESTNUT CURRY (VG) (GF) 27.0**

Char grilled eggplant, ginger scented rice, dry coconut chutney

## Grill

All steaks are served with crispy chips & creamy slaw (mash & seasonal vegetables +3.50), plus your choice of sauce.

Sauces (gf): gravy, mushroom, pepper, garlic cream, dienne, hot English, Dijon mustard (extra sauce +2.50)

**200g EYE FILLET (GF) 39.0**

**300g RIB FILLET (GF) 45.0**

**400g RUMP (GF) 42.0**

**SURFAIR STEAK SPECIAL**

Please see our specials board

**Steak Toppers**

Onion Rings 6.0

Lemon Pepper Calamari (GF) (DF) 7.0

BBQ Ribs (GF) (DF) 10.0

Creamy Garlic Prawns (GF) 10.0

## Seafood

**FISH OF THE DAY**

Please see our specials board

**CRAB & PRAWN PAPPARDELLE 36.0**

Roast fennel, roast cherry tomatoes, white wine & garlic cream sauce

**IPA BATTERED BARRAMUNDI (DF) 32.0**

Lemon, tartare, garden salad, chips

**CRUMBED WHITING 27.0**

Lemon, tartare, garden salad, chips

**LEMON PEPPER CALAMARI (GF) (DF) 26.0**

Roast garlic aioli, garden salad, chips

**SURF AIR**  
BEACH HOTEL

## Pizzas

All our pizzas are 12-inch and served with house made sugo and mozzarella

### BBQ STEAK 27.0

Rump steak, bacon, mushrooms, red onion, smoky BBQ swirl

### PLANT SUPREME (V) 29.0

Roast sweet potato, zucchini, roast capsicum, mushrooms, red onion, olives, tofu cheese, yellow curry mayo

### SPICY CHICKEN & CHORIZO (GF) 29.0

Spanish onions, red peppers, jalapenos, chipotle sauce swirl

### DUCK & CASHEW 29.0

Shredded Peking duck, green onion, red capsicum, fresh chilli, cashews, fried shallots, char sui BBQ sauce

### TROPICANA 25.0

Leg ham, pineapple, fresh herbs

Gluten friendly bases available on request +4.0

Tofu cheese available on request +4.0

## Salads

### CLASSIC CAESAR SALAD (GFO) 19.0

Crispy cos, bacon, croutons, warm poached egg, Caesar dressing, parmesan

### ASIAN STYLE BEEF SALAD (DF) 27.0

Rocket, shredded cabbage, carrot, capsicum, fried shallots, crispy noodles, roast sesame, soy & lime dressing

### QUINOA SALAD (V) (GF) (VG) 25.0

Caraway roast sweet potato, balsamic beetroot, roast capsicum, chickpeas, raisins, mixed seeds

### Salad Toppers

Grilled Chicken Tenders (GF) 7.0

Lemon Pepper Calamari (GF) 7.0

Grilled Prawns, lemon, sea salt (GF) 9.0

Salt & Pepper Soy Protein Pieces (VG) 10.0



## Just For Kids

(12yrs & under)

All kids meals include a soft drink

### HAM & PINEAPPLE PIZZA (8-INCH) 11.0

### CHICKEN NUGGETS & CHIPS 11.0

Tomato sauce

### CRUMBED WHITING & CHIPS 11.0

Tomato sauce

### GRILLED CHICKEN TENDERS & CHIPS (GF) 11.0

Tomato sauce

### SPAGHETTI BOLOGNAISE 11.0

Parmesan

### VANILLA ICE CREAM (GF) 5.0

Choice of topping, Freddo Frog

## Desserts

### SAILOR JERRY'S SPICED RUM CHOCOLATE BROWNIE (GF) 12.0

Vanilla bean ice cream, espresso fudge sauce

### STICKY FIG & PECAN PUDDING 12.0

Butterscotch sauce, vanilla bean ice cream

### STRAPPLEBERRY ALMOND & COCONUT CRUMBLE (GF) 12.0

Vanilla bean ice cream

### AFFOGATO 10.0

Double espresso, vanilla bean ice cream  
Add Kahlua, Frangelico, Baileys or Tia Maria +4.0ea

(V) Vegetarian | (VO) Vegetarian option | (VG) Vegan | (VGO) Vegan option | (GF) Gluten friendly | (GFO) Gluten friendly option | (DF) Dairy friendly | (DFO) Dairy friendly

Please ensure you notify staff if you have an allergy prior to ordering. Whilst we make every attempt to identify ingredients that may cause allergic reactions for those with allergies, no food and drink items are sold as allergen free. Please be aware there is the risk of traces of allergens being transferred within our venues.

Although we have strict cross-contamination management processes in place, we cannot guarantee a total absence of allergens in any of our items. option