

MENU

ENTREES

Sourdough Garlic Bread V Add cheese \$2	11
Vegetable Gyoza (6) V VE With sweet chilli soy dipping sauce	14
Chips & Aioli DF V VEO	10
Sweet Potato wedges V VEO Served with sour cream & sweet chilli sauce	15
Szechuan Salt & Pepper Squid DF Served with aioli & lemon wedge	16
Vegetable Taquitos (3) V VEO Served with salsa, guacamole & sour cream	16
Chicken Wings DF Choice of hot or BBQ sauce served with ranch dipping sauce	17

SALADS

	M	V
Caesar Salad DFO GFO Cos lettuce, bacon, egg, croutons, parmesan cheese, caesar dressing	22	25
Thai Squid Salad VEO Mixed lettuce, cherry tomato, cucumber, red onion, carrots, green papaya, Thai namjim dressing, lemon wedge	24	27
Falafel Salad V VEO DFO GFO Mixed lettuce, cherry tomato, olives, red onion, pita bread, hummus & dill yoghurt dressing	22	25
Add to any salad Grilled Chicken \$5 Grilled Prawns \$8 Vegan Schnitzel \$8 Bacon \$4 Boiled Egg \$3		

BURGERS

	M	V
All served on brioche bun with a side of chips Add Gluten Free Bun +\$2		
Lot Two Burger DFO GFO 180g Angus beef patty, lettuce, tomato, pickles, beetroot, cheese & burger sauce Add extra Beef patty \$5 Add Bacon \$4	23	26
Southern Fried Chicken Burger Southern fried chicken with slaw, Jalapeños & aioli	23	26
Fish Burger Battered flat head, lettuce, coleslaw, tartare sauce	23	26
Falafel Wrap V VEO DFO Falafel, lettuce, tomato, pickled red onion, hummus with dill yoghurt	23	26

\$13

Kids Meals

Cheeseburger

Battered Fish

Chicken Nuggets
Meals above served with chips or steamed vegetables & fresh fruit

Napoli Sauce Pasta VEO V
with mozzarella cheese

GRILL

	M	V
Choice of Diane, Pepper, Mushroom, Gravy, Garlic Cream, Chimichurri Sauce		
Garlic Prawn (4) GF	8	
250g Black Angus Rump DFO GFO Served with chips & salad or mash & veg The rump is a boneless five-musclred primal that sits between the sirloin & topside	28	34
300g Scotch Fillet DFO GFO Served with chips & salad or mash & veg The scotch fillet is found on the back of the animal & runs from striploin to the chuck.	42	45

MAINS

	M	V
Chicken Schnitzel (vegan schnitzel available) DF Served with chips & salad or mash & veg	23	26
Chicken Parmigiana (vegan schnitzel available) Chicken schnitzel topped with Napoli sauce, ham & cheese, served with chips & salad or mash & veg	26	29
Schnitzel - Surfing Bird Chicken schnitzel topped with prawns & garlic mornay, served with chips & salad or mash & veg	29	32
Schnitzel - Mexican Chicken schnitzel topped with Mexican beef & bean mix, mozzarella cheese, sour cream & jalapeños served with chips & salad or mash & veg Add guacamole \$2	28	31
Pan Fried Barramundi GF DF Served with broccolini, green beans, roast potatoes, green hummus drizzled with lemon oil	34	37
Stone & Wood Fish & Chips DF  Beer battered hoki served with chips, salad, tartare sauce & lemon wedge	24	27
Butter Chicken Curry Succulent chicken cooked in a mild creamy tomato & cashew nut sauce served with rice & poppadom	24	27
Beef Short Rib GF DF Served with roast chat potatoes & slaw	38	41
Mexican Beef & Beans Nachos GF Corn chips layered with ground beef & kidney bean mix, topped with melted cheese & a mild salsa served with a side of sour cream & guacamole	24	27
Vegetable Lasagna V GF VE DF Eggplant, zucchini, pumpkin, red capsicum, kale, cashew & coconut cream, Napoli sauce topped with cashew cheese served with a side salad	23	26



V - Vegetarian
GF - Gluten Free | GFO - Gluten Free Option
DF - Dairy Free | DFO - Dairy Free Option
VE - Vegan | VEO - Vegan Option

Attention customers - Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat

DRINKS

PASTA

	M	V
Carbonara	22	24
Bacon in creamy garlic sauce, topped with parmesan cheese Add Chicken \$5 Add Mushroom Ragu \$4		

Gamberi	28	31
Prawns, onion, garlic, chilli, rocket, tomato in a white wine butter sauce, topped with parmesan cheese		

PIZZA

	M	V
Available Friday, Saturday & Sunday lunch & dinner Add Vegan Cheese +\$2		

Cheese & Garlic V VEO	17	20
Crushed garlic & mozzarella cheese		

Margherita V VEO	18	21
Napoli sauce, mozzarella cheese, fresh tomato & basil		

Pepperoni	21	24
Napoli sauce, mozzarella cheese & pepperoni		

Hawaiian	21	24
Napoli sauce, mozzarella cheese, ham & pineapple		

Vegetarian V VEO	21	24
Napoli sauce, mozzarella cheese, onion, roasted red capsicum, olives, mushroom, spinach, drizzled with balsamic, topped with rocket		

Supreme	23	26
Napoli sauce, mozzarella cheese, bacon, pepperoni, mushroom, onion, roast red capsicum, olives & pineapple		

Meat Lovers	24	27
Napoli sauce, mozzarella cheese, sausage, brisket, bacon, pepperoni, onion & smoky BBQ sauce		

Mushroom & Black Truffle	28	31
Black truffle cream, mozzarella cheese, mushrooms & prosciutto		

Verde Pizza V VEO	21	24
Pesto base, semi dried tomato, fresh basil Add Chicken \$5		

Gamberreto Pizza	28	31
Napoli sauce, mozzarella cheese, garlic prawns, fresh tomato, fresh chilli & finished with rocket		

Chicken Pizza	24	27
Chicken, bacon, fresh capsicum, mushrooms & smoky BBQ sauce		

SIDES

Garden Salad DF V VE GF	10
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Steamed Vegetables DF V VE GF	10
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Mashed Potatoes DF V VE GF	10
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Extra Sauces	1
Diane, Pepper, Mushroom, Gravy, Aioli, Sour Cream Garlic Mornay \$2, Chimichurri Sauce \$2	

MEMBERS PRICING.
To join, please visit reception or join online.

SPARKLING

	150ml	200ml	Bottle
Craigmoor Cuvée Brut, <i>Australia</i>		9.5	
Craigmoor Cuvée Rosé, <i>Australia</i>		9.5	
Veuve Tailhan, <i>France</i>	8		30
Mio Cappello Prosecco, <i>Australia</i>	8		30
Yves Premium Cuvée, <i>VIC</i>			36
Piper-Heidsieck Champagne, <i>France</i>			95

WHITE

De Bortoli Winemakers Pinot Grigio, <i>VIC</i>	7	10.5	26
Monopolio Pinot Grigio, <i>Italy</i>	9	13	36
Ara Single Estate Pinot Gris, <i>NZ</i>	8.5	12.5	36
Black Pearl Semillon Sauvignon Blanc, <i>WA</i>	7	10.5	26
Circa 1858 Sauvignon Blanc, <i>Australia</i>	7	11	28
Pikorua Sauvignon Blanc, <i>NZ</i>	8.5	12.5	34
The Lane Chardonnay, <i>SA</i>	9.5	14.5	40
Folklore Chardonnay, <i>WA</i>	6.5	10.5	25
Lindemans Bin 90 Moscato, <i>SA</i>	7.5	11	28

ROSÉ

St. Aimé Rosé, <i>NSW</i>	9	13	36
Wildflower Rosé, <i>WA</i>	9	13	36

RED

Re Write Pinot Noir, <i>VIC</i>	9	13	37
Black Pearl Merlot, <i>VIC</i>	7	10.5	26
Folklore Shiraz, <i>WA</i>	6.5	10.5	25
Circa 1858 Shiraz, <i>NSW</i>	7	11	28
Hancock & Hancock Shiraz, <i>SA</i>	10	14	40
Robert Oatley Signature GSM, <i>SA</i>	10	14	40
Quilty & Gransden Cabernet Sauvignon, <i>NSW</i>	8	12	32
Majella 'The Musician' Cabernet Sauvignon, <i>SA</i>			45



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