BREAKFAST weekdays 7.30am to 10.30am & weekends 7.30am to 11am

CAFE daily 7.30am to 8pm

BREAKFAST

TOAST V

white or wholemeal \$4 raisin or gluten free \$6

sourdough \$6 turkish \$6

ROASTED MUSHROOMS ON SOURDOUGH V \$16

baby spinach, grilled haloumi, tomato salsa, poached free range eggs, balsamic glaze & pesto

SAUSAGES & CHIPS \$19

poached, fried or scrambled free range eggs, sausages, chips, baked beans, roasted tomato & thick cut toast

BIRCHER MUESLI V \$12

served with berry compote, vanilla yoghurt, toasted coconut flakes & fresh fruit

BACON & EGG ROLL \$12

served with cheese, hash browns & smoked tomato relish

TRIPLE STACK PANCAKES \$14

hot fluffy pancakes with maple syrup, vanilla ice-cream, fresh strawberries & berry compote

SMASHED AVOCADO ON SOURDOUGH V \$16

with danish feta, lemon, balsamic glaze & olive oil

THE VIKINGS BIG BREAKFAST \$20

poached, fried or scrambled free range eggs, with bacon, sausage, oven baked tomato, hash brown, baked beans & thick cut toast

EGGS ON TOAST (V) \$12

poached, fried or scrambled free range eggs with oven baked tomato & thick cut toast

BACON & EGGS \$18

poached, fried or scrambled free range eggs with bacon, oven baked tomato & thick cut toast

EGGS BENEDICT

served on sourdough with spinach, pesto & house made béarnaise sauce spinach $\stackrel{(V)}{V}$ \$14

bacon \$18

smoked salmon \$20

TOASTED BANANA BREAD \$\times\$\$6

EXTRAS

grilled fomato \$3
fresh or wilted spinach \$3
baked beans \$4
gluten free replacement toast \$3
béarnaise sauce \$3
mushrooms \$4
free range eggs (2) \$6
hash browns (2) \$4
1/2 avocado \$4
sausages (2) \$6
bacon (2) \$6

NIPPERS MEALS for the kids

NIPPERS BACON, EGG & HASH BROWN \$12

poached, fried or scrambled free range egg with bacon & a hash brown served with thick cut toast

NIPPERS SAUSAGE, EGG & HASH BROWN \$12

poached, fried or scrambled free range egg with a sausage & hash brown served with thick cut toast

NIPPERS PANCAKES (V) \$12

served with ice-cream & maple syrup

CAFE

FULL CREAM, SKIM, SOY, ALMOND MILK, OAT & LACTOSE FREE MILK AVAILABLE

*\$1 extra charge for soy, almond, oat & lactose free

CAPPUCCINO | FLAT WHITE | LATTE | from \$4.5

LONG BLACK from \$4

SHORT BLACK \$3.5

MACCHIATO from \$4

HOT CHOCOLATE | **MOCHA** from \$5

CHAILATTE from \$5

BABYCCINO \$2

ADD VANILLA | CARAMEL | HAZELNUT \$0.5

TEA \$3.5

COLD PRESSED JUICES \$6.5

please see our cake display for a selection of todays available cold pressed juices

ICED LATTE \$6

ICED COFFEE | **ICED CHOCOLATE** \$7.5

MILKSHAKES \$7

chocolate, strawberry, caramel, lime, vanilla or banana

CAKES \$8

all cakes are served with ice-cream or cream, please see our cake display for todays available cakes

COFFEE & CAKE DEAL \$10.5

slice of cake served with a cup of coffee, please see our cake display for todays available cakes

DIETARY



VEGETARIAN





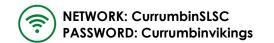
PLEASE ADVISE THE CASHIER OF ANY ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING.

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, garlic & dairy products. Customers requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the diner.



fresh smoked salmon







LUNCH weekdays 11.30am to 2.30pm & weekends 12pm to 3pm. DINNER 5pm to 8pm.

BAR SNACKS available between lunch & dinner (2.30pm to 5pm weekdays & 3pm to 5pm weekends) - see items marked



ENTREES, SHARE PLATES & BAR SNACKS

GARLIC BREAD VG 4 \$9

topped with bacon & cheese \$11

TOASTED TURKISH BREAD & HOUSE DIPS (V) (4) \$15

ENTREE SALT & PEPPER CALAMARI *contains chilli (1) \$17 lightly dusted tender calamari with lemon, aioli & garden salad

CHIPS (VG) (1) \$9

with aioli (VG) \$11 | with gravy(VG) \$11.5 | with bacon & cheese \$13

SWEET POTATO FRIES (vg) \$13

with aioli (VG) \$15

NATURAL OYSTERS GF ½ dozen \$22 | dozen \$36

KILPATRICK OYSTERS GF (4) 1/2 dozen \$24 | dozen \$39

CHILLI BEEF & BEAN NACHOS GF (4) \$18

with grilled cheese, tomato salsa, guacamole, sour cream & jalapenos

PANKO CRUMBED PRAWN CUTLETS (1) \$17 with garden salad, aioli & sweet chilli sauce

SALADS

VIKINGS SUPERFOOD SALAD GF V \$22

roasted pumpkin, sweet potato, avocado, tomato, cucumber, spanish onion, pepita seeds, goji berries, walnuts, feta, parmesan & honey lemon dressing

FALAFEL & SPICED PUMPKIN SALAD GF VG \$24

with tomato salsa, cucumber, red onion, extra virgin olive oil, vegan aioli & lemon

CAESAR SALAD \$18

baby cos lettuce, bacon, shaved parmesan, anchovies, garlic croutons & egg with our house made dressing

CRISPY PORK BELLY & APPLE SALAD (GFOA) \$24

pork belly bites in a chilli sugar syrup with cucumber, apples, cherry tomatoes, bean sprouts, fresh chilli, coriander, fried shallots & a thai dressing

SALAD EXTRAS

crispy pork belly \$8 | salt & pepper calamari *contains chilli \$8 | falafels \$8 |

FROM THE SEA

BEER BATTERED FLATHEAD (1) \$20

with chips, salad & tartare sauce

SALT & PEPPER CALAMARI *contains chilli (4) \$22

lightly dusted tender calamari with lemon, chips, salad & aioli

BALTER XPA BEER BATTERED SNAPPER \$28

with chips, salad & tartare sauce

CHILLED FRESH KING PRAWN PLATE (300G) GF (4) \$30

with cocktail sauce & lemon

SEAFOOD SHARE PLATE 48

3 natural oysters, 3 king prawns, 3 panko prawns, battered flathead, salt & pepper calamari (*contains chilli) & chips served with cocktail sauce, tartare sauce & lemon

GRILLED FISH OF THE DAY (GFOA) \$32

with citrus salad, chips & a chilli lemon butter sauce please see our special board for todays fish

SIDES

chips \$4 | garden salad \$4 | sweet potato fries \$6 | garlic mash potato GF \$4 | steamed vegetables \$4 | kipfler potatoes (GF) \$4 | aioli (VG) \$2 | tartare sauce \$2

MAINS

PANKO CRUMBED CHICKEN BREAST SCHNITZEL \$23

with your choice of sauce, chips & salad

CHICKEN PARMIGIANA \$26

chicken breast schnitzel topped with leg ham, napolitana sauce & tasty cheese served with chips & salad

HALF RACK OF PORK LOIN RIBS \$35

pork loin ribs in smokey bbq sauce with house slaw, chips & charred corn cob

PRAWN & CHORIZO FETTUCCINE \$28

chilli & garlic prawns, chorizo, spanish onion, cherry tomatoes, dressed in lemon & olive oil, finished with rocket leaves & shaved parmesan

BARKERS CREEK PORK RIB CUTLET GF \$28

on rosemary & garlic roasted kipfler potatoes, pak choy, chilli onion jam & a side of red wine jus

PUMPKIN & PESTO PAPPARDELLE (V) \$26

roasted pumpkin, blistered whole cherry tomatoes, spanish onion & baby spinach in a creamy pesto sauce topped with pine nuts & shaved parmesan

FROM THE GRILL

all served with chips & salad or garlic mash & vegetables with your choice of sauce

200G BLACK ANGUS GRASS FED RUMP \$26

300G BLACK ANGUS GRASS FED PORTERHOUSE \$35

ADD SURF TO YOUR TURF GF \$10

prawns, mussels & calamari in a garlic cream sauce

CHOICES OF SAUCES & GRAVY'S plain gravy (VG)GF), pepper sauce (GF)

mushroom sauce (GF), or dianne sauce (GF) (EXTRA SAUCE \$2.5)

BURGERS

CRISPY FRIED CHICKEN BURGER \$22

southern style chicken breast with pineapple, bacon, cheese, lettuce, tomato & chipotle mayo served on a milk bun with chips

BEEF & BACON BURGER

with cheese, lettuce, tomato, beetroot, gherkin, onion, smoked tomato chutney & aioli served on a milk bun with chips

BATTERED SNAPPER BURGER \$20

with house slaw, gherkin, cheese & tartare sauce served on a milk bun with chips

VEGAN BURGER (GFOA) (VG) \$20



spiced chickpea & zucchini pattie with smokey tomato relish, vegan aioli, lettuce, tomato & beetroot on a vegan mylk bun with chips

NIPPERS MEALS for the kids

KIDS CHEESE BURGER & CHIPS HAM & CHEESE PIZZA CHICKEN NUGGETS & CHIPS FISH & CHIPS

\$12 all served with a soft drink & ice-cream

DIETARY



VEGETARIAN

GLUTEN FREE OPTION AVAILABLE (VG) (GFOA **SEE CASHIER**



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BECOME A MEMBER TODAY WITH THE TEAM AT RECEPTION TO SUPPORT OUR SURFICUB & ENJOY 10% OFF YOUR MEALS & GREAT DISCOUNTS IN THE BAR. EVERY DOLLAR SPENT HERE IN THE CLUB IS CONTRIBUTING TO THE TRAINING AND PURCHASE OF EQUIPMENT OUR LIFE SAVERS NEED TO KEEP OUR BEACHES SAFE. THANK YOU FOR YOUR SUPPORT.





