

Breakfast

BREAKFAST weekdays 7.30am until 10.30am & weekends 7.30am until 11am CAFE daily from 7.30am until 8pm PUBLIC HOLIDAYS, + 15% Surcharge we use free range eggs

TOAST - white \$4 | wholemeal \$4 | raisin \$6 | gluten free \$6 | turkish \$6 | sourdough \$6

BIRCHER MUESLI – fresh seasonal fruit, berry compote, vanilla bean yoghurt, goji berries & pepitas \$12 (V)

TRIPLE STACK PANCAKES - fresh berries, banana, maple syrup & vanilla ice cream \$17 (V)

TOASTED WAFFLES - fresh berries, maple syrup, chocolate fudge sauce & vanilla ice cream \$17 (V)

BACON & EGG ROLL - grilled smokey bacon, fried egg, spicy tomato relish, cheddar cheese & hash browns \$16 (GFOA)

SMASHED AVOCADO - toasted sourdough with danish feta, pepita seeds, lemon, balsamic glaze & olive oil \$16 (V & GFOA)

ROASTED MUSHROOM & HALOUMI - toasted sourdough, baby spinach, tomato & onion salsa, poached eggs, pesto & balsamic glaze \$18 (V & GFOA)

EGGS ON TOAST - poached, fried or scrambled eggs, grilled tomato & thick cut toast \$14 (V & GFOA)

BACON & EGGS - poached, fried or scrambled eggs, bacon, grilled tomato & thick cut toast \$18 (GFOA)

SAUSAGE, BEANS & EGGS - poached, fried or scrambled eggs, baked beans, pork chipolata's, grilled tomato & thick cut toast \$20 (GFOA)

VIKINGS BIG BREAKFAST - poached, fried or scrambled eggs, bacon, pork chipolata's, grilled tomato, hash browns, baked beans & thick cut toast \$24 (GFOA)

EGGS BENEDICT - on toasted sourdough, baby spinach, pesto & house made bearnaise sauce (GFOA) SPINACH \$15 (V) | FIELD MUSHROOM \$17 (V) | BACON \$18 | SMOKED SALMON \$21

TOASTED BANANA BREAD \$6

for the kids

NIPPERS BACON, EGG, hash brown & toast \$14 NIPPERS SAUSAGE, EGG, hash brown & toast \$14

NIPPERS PANCAKES - maple syrup & vanilla ice cream \$12

NIPPERS WAFFLE - maple syrup, chocolate fudge sauce & vanilla ice cream \$14

EXTRAS - tomato \$3, baby spinach \$3, baked beans \$4, gluten free replacement toast (GF) \$3, bearnaise \$3, mushrooms \$4, eggs (2) \$6, hash browns \$4, ½ avocado \$4, haloumi \$5, pork chipolata's \$6, bacon \$6, smoked salmon \$8



FULL CREAM, SKIM, SOY, ALMOND, OAT & LACTOSE FREE MILK AVAILABLE
* \$1 extra charge for soy, almond, oat & lactose free | * 50c extra charge for decaf coffee

CAPPUCCINO | FLAT WHITE | LATTE from \$4.5 LONG BLACK from \$4.5 | SHORT BLACK \$3.5

MACCHIATO from \$4

HOT CHOCOLATE | MOCHA from \$5

CHAI LATTE from \$5

BABYCCINO \$2

TEA \$3.5

JUICES \$7.5 please see our cake display for a selection of todays available juices

ICED LATTE \$6

ICED COFFEE | ICED CHOCOLATE | ICED MOCHA \$8

MILKSHAKES \$7.5 chocolate, strawberry, caramel, lime, vanilla or banana

CAKES \$9.5 all cakes are served with ice cream or cream, please see our cake display for todays available cakes

Become a Vikings Social Member today with the team at Reception to support our Surf Club & enjoy 10% off your Meals & great discounts in the Bar. Every Dollar spent here in the Club is contributing to the training & purchase of equipment our life savers need to keep our beaches safe.

THANK YOU FOR YOUR SUPPORT.

GF = GLUTEN FREE GFOA = GLUTEN FREE OPTION AVAILABLE, PLEASE SEE CASHIER

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 however the decision to consume a meal is the responsibility of the diner.









Lunch & Jinner

ENTREES, SHARE PLATES & BAR SNACKS

GARLIC BREAD \$9 (VG) | CHEESE GARLIC BREAD \$12 (V)

TOASTED TURKISH BREAD

with a trio of housemade dips \$15 (V)

CHIPS \$9 | **CHIPS & AIOLI OR GRAVY** \$11.50 (VG)

SWEET POTATO FRIES \$13 | SWEET POTATO FRIES WITH AIOLI \$15 (VG)

SEASONED POTATO WEDGES

with sour cream & thai sweet chilli sauce \$15 (V)

NATURAL OYSTERS (GF) ½ DOZEN \$22 | DOZEN \$38

KILPATRICK OYSTERS (GF) 1/2 DOZEN \$24 | DOZEN \$42

TIGER PRAWN SPRING ROLLS (4)

with nam jim dipping sauce \$16

ENTRÉE CHILLI SALT & PEPPER CALAMARI *contains chilli

lightly dusted calamari with lemon & aioli \$15

PANKO CRUMBED PRAWN CUTLETS (7) with aioli & thai sweet chilli sauce \$15

BBQ PULLED PORK NACHOS

house fried corn chips, grilled cheese, charred corn & tomato salsa, guacamole, sour cream & jalapenos \$25 (GF)

CHILLED FRESH KING PRAWN PLATE (300G)

with cocktail sauce & lemon \$30 (GF)

SALADS

VIKINGS SUPERFOOD SALAD

spiced pumpkin, roasted sweet potato, quinoa, avocado, tomato, cucumber, spanish onion, pepita seeds, goji berries, walnuts, feta, parmesan & honey lemon dressing \$24 (V & GF) (vegan option available)

CHICKEN, AVOCADO & BACON SALAD

cherry tomatoes, cucumber, spanish onion, balsamic vinegarette & a basil pesto mayonnaise \$25 (GF)

CAESAR SALAD

baby cos lettuce, bacon, shaved parmesan, garlic croutons, anchovies & egg with house made caesar dressing \$22 (GFOA)

THAI BEEF SALAD

marinated stir fry beef with cucumber, tomato, spanish onion, fresh chilli, mint & coriander, peanuts, fried shallots & house made thai dressing \$25

SALAD ADDS cajun chicken \$7 | thai beef \$8 | calamari \$8

FROM THE SEA

BEER BATTERED FLATHEAD

with chips, salad, tartare sauce & lemon \$24

CHILLI SALT & PEPPER CALAMARI*contains chilli

lightly dusted calamari with chips, salad, aioli & lemon \$24

HOUSE BEER BATTERED SNAPPER

chips, salad, tartare sauce & lemon \$28

SEAFOOD SHARE PLATE

4 natural oysters, 4 king prawns, 4 panko prawns, 2 battered flathead, salt & pepper calamari sérved with chips, lemon, cocktail & tartare sauce \$52

GRILLED SPRING CREEK BARRAMUNDI

served with chips, a mandarin & radish salad & hollandaise sauce \$30 (GFOA)

SIDES

chips \$4 | garden salad \$7 | sweet potato fries \$6 | garlic mash \$6 (GF) | steamed vegetables \$7 | aioli (VG) \$2 | tartare sauce \$2 | roasted potatoes \$6 | upgrade to sweet potato fries \$3

LUNCH weekdays 11.30am until 2.30pm & weekends 12pm until 3pm DINNER 5pm until 8pm daily PUBLIC HOLIDAYS + 15% Surcharge Check out our Daily Chefs Specials

MAINS

PANKO CRUMBED CHICKEN BREAST SCHNITZEL

chips, salad & your choice of sauce \$25

CHICKEN PARMIGIANA

shaved leg ham, napolitana sauce & tasty cheese served with chips & salad \$28

MEDITERRANEAN VEGETABLE LASAGNE

house made lasagne with grilled eggplant, zucchini, capsicum, mushrooms & spinach topped with napoli & cheese served with a greek salad \$25 (V)

SLOW BRAISED LAMB SHANK (1)

on a bed of creamy mash potato, steamed broccolini with a red wine & rosemary jus \$30 (GF)

CHILLI PRAWN & CHORIZO FETTUCCINE

spanish onion, cherry tomatoes, capsicum & rocket topped with parmesan cheese & lemon \$28

MOISTURE INFUSED 300G PORK CUTLET

roasted potatoes, pak choy, red wine jus & chilli onion jam \$32 (GF)

KOREAN PORK BELLY

on steamed jasmine rice, stir fry asian vegetables, topped with bean sprouts, shallots, chilli & japanese mayonaise \$29

BURGERS served on a vegan mylk bun with chips

BATTERED SNAPPER BURGER

with house slaw, gherkins, cheese & tartare sauce \$22

CRISPY FRIED CHICKEN BURGER

southern style chicken with bacon, pineapple, lettuce, tomato, cheese & smokey chipotle \$24

BEEF & BACON BURGER

with cheese, lettuce, tomato, beetroot, gherkin, onion & tomato relish mayo \$24

ROASTED MUSHROOM & HALOUMI BURGER

with lettuce, tomato, beetroot, vegan aioli & spicy tomato relish \$22 (V & GFOA)

FROM THE GRILL served with a choice of chips & salad or creamy mash & vegetables & choice of sauce (GFOA)

BLACK ANGUS GRASS FED RUMP 200G \$27

300G ARLO, QUEENSLAND - 100 DAY GRAIN FED PORTERHOUSE \$35

SEAFOOD TOPPER

prawns, mussels & squid in a creamy garlic sauce \$10

CHOICE OF SAUCES plain gravy (VG & GF) | pepper sauce (GF) | mushroom sauce (GF) | diane sauce (GF) | extra sauce \$2.50

NIPPERS MEALS for the kids \$14

includes a kids soft drink & ice cream

CHEESEBURGER & CHIPS HAM & CHEESE PIZZA CHICKEN NUGGETS & CHIPS FETTUCCINE BOLOGNAISE WITH CHEESE FISH & CHIPS add AN ACTIVITY PACK \$2.50



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