

# MENU

## starters

		m	nm
<b>GARLIC BREAD V</b>	<b>Serves 2</b>	<b>5</b>	<b>6</b>
	<b>Serves 4</b>	<b>7</b>	<b>8</b>
<b>HERB &amp; CHEESE BREAD V</b>	<b>Serves 2</b>	<b>6</b>	<b>7</b>
	<b>Serves 4</b>	<b>8</b>	<b>9</b>
<b>SOUP OF THE DAY GFO</b> Served with a bread roll & butter		<b>9</b>	<b>11</b>
Please check the skipper's board for today's soup			
<b>HAND ROLLED CHICKEN SPRING ROLLS (4)</b>		<b>12</b>	<b>14</b>
With sweet and sour dipping sauce			
<b>OYSTERS NATURAL GF</b>	<b>½ doz</b>	<b>19</b>	<b>20</b>
The best sourced from	<b>1 doz</b>	<b>36</b>	<b>37</b>
SA's Coffin Bay, Tassie's Barilla Bay, Sydney Rocks or Moreton Bay			
<b>OYSTERS KILPATRICK</b>	<b>½ dozen</b>	<b>21</b>	<b>22</b>
Baked with bacon in a	<b>1 dozen</b>	<b>39</b>	<b>41</b>
smoky kilpatrick sauce.			
<b>MOOLOOLABA KING PRAWNS</b>		<b>22</b>	<b>24</b>
With fresh bread roll & butter, cocktail sauce & lemon			

### CHECK OUT OUR FRESH SEAFOOD DISPLAY

## from the grill

All steaks served with your choice of chips and salad or mash and vegetables and choice of sauce: mushroom, pepper, diane, gravy, creamy garlic sauce or hollandaise (all sauces GF)

<b>300G MSA RIB FILLET</b>	<b>37</b>	<b>39</b>
<b>300G MSA RUMP</b>	<b>27</b>	<b>29</b>
<b>CHICKEN BREAST SUPREME</b>	<b>22</b>	<b>24</b>
<b>150G SCOTCH FILLET MINUTE STEAK</b>	<b>21</b>	<b>23</b>

## sides & extras

<b>QUARTERDECK CALAMARI TOPPER</b>	<b>10</b>	<b>12</b>
<b>GARLIC CREAM TOPPER GF</b>	<b>12</b>	<b>14</b>
<b>DINNER ROLL AND BUTTER</b>	<b>1</b>	<b>1</b>
<b>GLUTEN FREE DINNER ROLL AND BUTTER GF</b>	<b>2</b>	<b>2</b>
<b>EXTRA JUG OF SAUCE GF</b>	<b>3</b>	<b>3</b>
<b>SIDE OF CHIPS V</b>	<b>4</b>	<b>4</b>
<b>BOWL OF CHIPS V</b>	<b>7</b>	<b>7</b>
<b>SIDE OF STEAMED VEGETABLES VGO GF</b>	<b>6</b>	<b>6</b>
<b>SIDE GARDEN SALAD VG GF</b>	<b>6</b>	<b>6</b>
<b>SIDE COLESLAW V GF</b>	<b>4</b>	<b>4</b>



## light meals, burgers & salads

	m	nm
<b>NACHOS V GF</b>	<b>16</b>	<b>18</b>
<b>LITE SERVE</b>	<b>11</b>	<b>13</b>
Corn chips topped with traditional spiced beef or vegetarian bean sauce and melted cheese with guacamole & sour cream		
<b>ADD Vegan cheese option</b>	<b>3</b>	
<b>POTATO WEDGES V</b>	<b>9</b>	<b>10</b>
Crispy potato wedges with sweet chill & sour cream		
<b>BACON, CHEESE &amp; SHALLOT LOADED WEDGES</b>	<b>14</b>	<b>15</b>
Crispy potato wedges with sweet chili & sour cream		
<b>CHICKEN SCHNITZEL BURGER</b>	<b>20</b>	<b>22</b>
Crumbed chicken schnitzel with bacon, cheese, lettuce, tomato and aioli on toasted Turkish bread. Served with chips		
<b>GRILLED STEAK SANDWICH</b>	<b>22</b>	<b>24</b>
Rib fillet with caramelized onion, tomato, lettuce and aioli on toasted Turkish bread. Served with chips		
<b>BBQ BEEF &amp; BACON BURGER</b>	<b>18</b>	<b>20</b>
With caramelized onion, cheese, lettuce, tomato & beetroot on toasted Turkish bread. Served with chips		
<b>BEETROOT &amp; QUINOA BURGER VGO</b>	<b>18</b>	<b>20</b>
Beetroot and Quinoa Pattie with lettuce, tomato, red onion, beetroot relish and aioli in a toasted Turkish Roll. Served with chips		
<b>ADD Grilled Haloumi</b>	<b>6</b>	
<b>CAESAR SALAD</b>	<b>16</b>	<b>18</b>
With bacon, croutons, boiled egg, parmesan, anchovies and Caesar dressing		
<b>ADD Chicken Breast</b>	<b>7</b>	
<b>ADD Salt &amp; Pepper Calamari</b>	<b>10</b>	
<b>ADD Local Prawns</b>	<b>13</b>	
<b>ADD Grilled Haloumi</b>	<b>6</b>	
<b>WARM ROAST SWEET POTATO &amp; PUMPKIN SALAD GF VG</b>	<b>17</b>	<b>19</b>
Cumin roasted sweet potato and pumpkin tossed with baby greens, red onion, cherry tomatoes, maple roasted cashews and beetroot & orange dressing		
<b>ADD Chicken Breast</b>	<b>7</b>	
<b>ADD Salt &amp; Pepper Calamari</b>	<b>10</b>	
<b>ADD Local Prawns</b>	<b>13</b>	
<b>ADD Grilled Haloumi</b>	<b>6</b>	

**GF** Gluten Free **V** Vegetarian  
**VG** Vegan **VGO** Vegan Option  
**GFO** Gluten Free Option **VO** Vegetarian Option  
**M** Gluten Free Option **NM** Vegetarian Option

## from the sea

	m	nm
<b>PUMICESTONE SEAFOOD PLATE</b>	<b>38</b>	<b>40</b>
Crumbed local Whiting, our special calamari, fresh Mooloolaba king prawns, natural oysters with chips, garden salad, accompany sauces and lemon		
<b>CRUMBED LOCAL WHITING FILLETS</b>	<b>23</b>	<b>25</b>
<b>LITE SERVE</b>	<b>19</b>	<b>21</b>
With chips, coleslaw and house tartare		
<b>CATCH OF THE DAY</b>		<b>price on the day</b>
Please check the skipper's board for today's hand crumbed catch. Served with chips, garden salad and house tartare		
<b>OVEN BAKED TASMANIAN SALMON FILLET GF</b>	<b>30</b>	<b>32</b>
Served on creamy mash potato, buttered greens & topped with Dill Caper butter		
<b>QUARTERDECK CALAMARI</b>	<b>22</b>	<b>24</b>
<b>LITE SERVE</b>	<b>18</b>	<b>20</b>
Our unique recipe with chips, salad and house tartare		
<b>GARLIC CREAM LOCAL BANANA PRAWNS GF</b>	<b>30</b>	<b>32</b>
Served on steamed Jasmine rice and steamed vegetables		

## quarterdeck favourites

<b>CHICKEN PARMIGIANA</b>	<b>24</b>	<b>26</b>
Crumbed chicken breast fillet topped with shaved ham, Napolitano sauce and grilled cheese. Served with chips and salad		
<b>CHICKEN BREAST SCHNITZEL</b>	<b>21</b>	<b>23</b>
Hand crumbed tender chicken. Served with chips, salad and choice of sauce		
<b>TASTE OF ASIA</b>		<b>price on the day</b>
Check the specials board for today's Asian special		
<b>SPAGHETTI BOLOGNESE VO GFO</b>	<b>16</b>	<b>18</b>
Spaghetti tossed through a tomato braised beef sauce with shaved parmesan		
<b>SEMI DRIED TOMATO RAVIOLI V VGO</b>	<b>18</b>	<b>20</b>
Zucchini and semi dried tomato ravioli tossed with spinach in roasted capsicum sauce, topped with shaved parmesan		
<b>HERB CRUMBED LAMBS BRAINS &amp; BACON</b>	<b>32</b>	<b>34</b>
<b>LITE SERVE</b>	<b>25</b>	<b>27</b>
Served with creamy mash potato, buttered greens and seeded mustard cream sauce		

## little nippers

**CHILDREN UNDER 12 RECEIVE A COMPLIMENTARY ICE CREAM CONE WITH ANY LITTLE NIPPER MEAL**




<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>9</b>	<b>10</b>
<b>SPAGHETTI BOLOGNESE VO GFO</b>	<b>9</b>	<b>10</b>
<b>HAM &amp; CHEESE PIZZA AND CHIPS</b>	<b>9</b>	<b>10</b>
<b>CRUMBED WHITING &amp; CHIPS</b>	<b>9</b>	<b>10</b>

# WINE LIST




## sparkling wines

			
<b>LONG ROW YELLOW CHARDONNAY PINOT NOIR 200ml</b> South Australia An opulent sherbet like crisp palate			9
<b>LONG ROW SPARKLING PINK MOSCATO 200ml</b> South Australia Strawberry and raspberry flavours come to the fore			9
<b>VILLA JOLANDA PROSECCO 200ML</b> Italy Clean with lively aromatic apple and pear aromas			11
<b>ANCHORAGE BUBBLES</b> 6.5 South Australia A luscious, strawberry fruit sweetness			25
<b>STUDIO SERIES CHARDONNAY PINOT NOIR</b> 6.5 South Australia Freshly cut apple and brioche precede riper more tropical notes			25
<b>TULLOCH CUVÉE BRUT</b> 37 Hunter Valley NSW Fresh lemon zest with a hint of strawberries and cream			37
<b>CHARLES PELLETIER BRUT</b> 38 Burgundy France Lemony on the nose with fresh peach and apricot notes			38
<b>VILLA JOLANDA PROSECCO</b> 37 Italy Clean with lively aromatic apple and pear aromas			37
<b>CHAMPAGNE DUVAL-LEROY BRUT RESERVE</b> 83 France Dark chocolate, cinnamon and roasted yellow figs			83

## white wines

			
<b>STUDIO SERIES CHARDONNAY</b> 6.5 South Australia Aromas of stone fruit and ripe melons			25
<b>LES PEYRAUTINS CHARDONNAY</b> 8.5 France Enticing aromas of vanilla, lime & blossom			11.5 33
<b>STUDIO SERIES SAUVIGNON BLANC</b> 6.5 South Australia Clean crisp flavours of tropical fruits			9.5 25
<b>KISSING BOOTH SAUVIGNON BLANC</b> 7.5 Marlborough NZ Intense gooseberry, apple and nashi pear			10.5 31
<b>MT RILEY SAUVIGNON BLANC</b> 8.5 Marlborough NZ Vibrant aromas of lime zest and gooseberries			11.5 33
<b>MT RILEY PINOT GRIS</b> 8.5 Marlborough NZ Bright florals with apple and pear notes			11.5 33
<b>KOONOWLA RIESLING</b> 8.5 Clare Valley SA Cut and quartered limes and lemons			11.5 33
<b>CHALK HILL BLUE MOSCATO</b> 6.5 South Australia Crisp and fresh bursting with grapey flavours			9.5 25

## red wines

			
<b>STUDIO SERIES SHIRAZ</b> 6.5 South Australia Rich berry and plum fruit aromas			9.5 25
<b>WATER WHEEL MEMSIE SHIRAZ</b> 7.5 Bendigo VIC Super accessible raspberries and potpourri aromas on the nose			10.5 31
<b>BASILEUS SHIRAZ</b> 9 Barossa Valley SA Exotic spice, licorice and blackberry on nose			12 36
<b>STUDIO SERIES MERLOT</b> 6.5 South Australia Enticing aromas of cherry and blackcurrant			9.5 25
<b>STUDIO SERIES CABERNET SAUVIGNON</b> 6.5 South Australia Savoury and red pepper notes			9.5 25
<b>HOLLICK 'THE BARD' CABERNET SAUVIGNON</b> 35 Coonawarra SA Dark chocolate and red berries dominate			35
<b>RHYTHM &amp; RHYME ROSÉ</b> 8 South Australia Lifted strawberry, raspberry and cherry aromas			11 31
<b>MT RILEY PINOT NOIR</b> 9 Marlborough NZ Soft tannins and intense fruit flavour			12 35
<b>LES PEYRAUTINS SYRAH GRENACHE</b> 35 France Intense aromas of ripe red and black fruits			35
<b>GREEN BAY CABERNET MERLOT</b> 8.5 Margaret River WA Cassis, cigar box, plums and spice			11.5 32

**MEMBERS PRICE DISCOUNT**  
50c per glass, \$1 per piccolo and \$3 per bottle  
standard serve of wine is 100ml based on 12% alc/vol



## coffee

<b>FLAT WHITE</b>	4.5
<b>CAPPUCCINO</b>	4.5
<b>LONG BLACK</b>	4
<b>LATTE</b>	5
<b>CHAI LATTE</b>	5
<b>MOCHA</b>	5
<b>SHORT BLACK</b>	4
<b>HOT CHOCOLATE</b>	4.5
<b>POT OF TEA</b> Large range available	4
<b>BABYCINO</b>	1
<b>MACCHIATO</b> Short black with froth	5
<b>VIENNA</b> Long black with cream	5
<b>AFFOGATO</b> Ice Cream with a short black	5
<b>ICED COFFEE</b>	5.5
<b>ICED LATTE</b>	5.5
<b>ICED CHOCOLATE</b>	5.5
<b>MILKSHAKES</b> Banana, Caramel, Chocolate, Strawberry, Lime, Vanilla	6
<b>SPIDERS</b> Coke, Fanta, Sprite, Lift	5.5
<b>extras</b>	
<b>SYRUPS</b> Vanilla, Caramel & Hazelnut	0.5
<b>MILK</b> Soy, Almond or Lactose Free	0.5
<b>DECAF</b>	0.5
<b>MUG</b>	0.5

