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# MENU

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### **Weekday DINING**

Lunch - Monday to Friday 12 Noon – 2:00pm

Dinner- Monday to Thursday 5.30pm – 8:00pm

Friday 5:00pm – 8:30pm

### **Weekend DINING**

Saturday

ALL DAY DINING - From 11.30am – 8.30pm

Sunday

ALL DAY DINING - From 11.30am – 8pm

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# Starters & Sharing

## Garlic Bread

Vegan

	m	nm
Serves 2	5	6
Serves 4	8	9

## Herb and Cheese Bread

Garlic bread baked with Italian mixed herbs and mozzarella  
Vegan cheese option add 5

Servies 2	6	7
Servies 4	9	10

## Garlic Pizza Bread

With fresh lemon thyme drizzle  
Vegan cheese option add 5

11 13

## Beer Battered Onion Rings

Served with sweet chilli and sour cream

15 17

## Sweet Potato Wedges

Served with sweet chilli and sour cream

17 19

## Nachos

Corn chips topped with traditional spiced beef or vegetarian bean sauce, melted cheese and served with fresh tomato salsa, guacamole and sour cream

Vegan cheese option add 5

Beer battered onion rings add 7

Shredded chicken topper add 9

Katsu chicken and BBQ sauce topper add 9

Gluten free, Vegan and Dairy free options available

22 25

## Wings

\* Original "Frank's Buffalo" Sauce

\* Our "House Smoky BBQ" Sauce

Gluten and Dairy free

1/2 kilo	15	18
1 kilo	25	28

## Oysters Natural

Sourced from either Tasmania's Barilla Bay or South Australia's Coffin Bay regions

½ dozen	26	29
1 dozen	47	50

## Oysters Kilpatrick

Oven baked with diced bacon and our own Kilpatrick sauce

½ dozen	28	31
1 dozen	49	53

## Queensland King Prawns

Mooloolaba ocean king or Queensland tiger prawns.  
Served with a crusty bread roll and butter, cocktail sauce and lemon

Gluten Free bread roll available add 1

26 29

CHECK OUT OUR FRESH SEAFOOD DISPLAY

	m	nm
<b>Caesar Salad</b>	<b>18</b>	<b>20</b>

Cos lettuce, bacon, shaved parmesan, croutons, egg,  
classic Caesar dressing and optional anchovies  
**Gluten free and Dairy free options available**

<b>Maple Roasted Sweet Potato Salad</b>	<b>18</b>	<b>20</b>
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Tossed with baby spinach, cherry tomatoes, Spanish onion,  
craisins, toasted pecan nuts and green herb, lemon and garlic dressing  
**Gluten free, Vegan and Dairy free**  
**Nut free option available**

<b>Burrito Bowl</b> GF, V, VGO, DFO	<b>18</b>	<b>20</b>
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Avocado, Spanish onion, corn, mixed bean medley, Jalapeños  
on a bed of Spanish rice with crisp lettuce, pico de gallo,  
sour cream and tomato cilantro dressing  
**Gluten free, Vegetarian and Nut free**  
**Vegan and Dairy free options available**

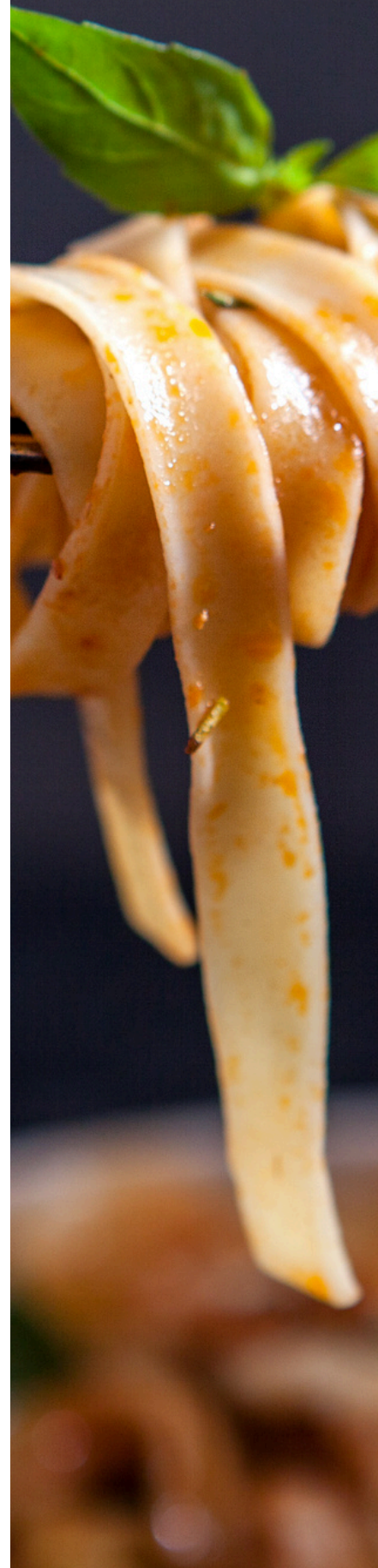
Beer battered onion rings add 7  
Seared beef topper add 9  
Shredded chicken topper add 9  
Katsu chicken and BBQ sauce topper add 9  
Salt and pepper calamari topper add 11  
Local king prawn (5) topper add 15





# Pasta Pappardelle

	m	nm
<b>Bolognese</b> GFO, DFO	<b>21</b>	<b>24</b>
Wide pasta ribbons topped with a tomato braised beef sauce with shaved parmesan		
Gluten free penne and Dairy free options available		
<b>'Lite Serve' Bolognese</b>	<b>15</b>	<b>17</b>
<b>Pesto</b> NFO, VGO, GFO, DFO	<b>19</b>	<b>21</b>
Spring peas and edamame tossed with pasta, basil, garlic and shaved parmesan		
Gluten free penne, Vegan, Nut and Dairy free options available		
<b>'Lite Serve' Pesto</b>	<b>13</b>	<b>15</b>
Vegan cheese option add 5		
Seared beef add 9		
Shredded chicken add 9		
Garlic prawns add 12		
<b>Seafood Pappardelle</b>	<b>34</b>	<b>37</b>
Scallops, prawns and Moreton Bay bug tossed with white wine, cherry tomatoes, parsley, garlic and chilli		
Gluten free penne available		



# Seafood Favourites

	m	nm
<b>Catch of the Day</b> Please check the chef's Specials Board for today's catch. Served with chips, garden salad and tartare	25	28
<b>'Lite Serve' Catch</b> Battered flathead bites	19	21
<b>Quarterdeck Calamari</b> Our own unique recipe, seasoned and deep fried tender calamari Served with garden salad, chips and tartare <b>Low Gluten (fried with other items containing gluten)</b>	24	27
<b>'Lite Serve' Calamari</b>	19	21
<b>Seafood Chowder</b> Scallops, prawns, fish and vegetables in our hearty cream soup with a bread roll <b>Gluten free bread roll available add 1</b>	28	31
<b>Oven Baked Fish of the Day</b> Oven baked fillet served with chef's accompaniments	see specials board	
<b>Creamy Garlic Prawns</b> King prawns sautéed with garlic, white wine then finished with garlic cream sauce and parsley. Served with steamed rice and medley of vegetables <b>Gluten free / dairy free option with tomato base sauce available</b>	32	35
 <b>Matched with Peninsula Panorama Chardonnay, Mt Riley Pinot Gris or Basileus Clare Valley Riesling</b>		
<b>Seafood Pappardelle</b> Scallops, prawns and Moreton Bay bug tossed with white wine, cherry tomatoes, parsley, garlic and chilli <b>Gluten free penne available</b>	34	37
 <b>Matched with Lambrook Sauvignon Blanc, Paladino Pinot Grigio or Estandon Provence Rosé</b>		
<b>Pumicestone Seafood Plate</b> Combination of fresh and cooked seafood including oysters, local prawns, calamari, flathead chips, salad and accompanying sauces	45	48
<b>Seafood Tower for Two</b> Combination of fresh and cooked seafood including oysters, Moreton Bay bug, local prawns, calamari, flathead, chips, salad and accompanying sauces <b>Gluten free option available</b>	120	125





# Mains

	m	nm
<b>200G Black Angus Grain Fed MSA Rump</b>	<b>35</b>	<b>38</b>
<b>300G Grain Fed Darling Downs Rib Fillet</b>	<b>45</b>	<b>48</b>
 <i>Matched with Basileus Barossa Shiraz, Peninsula Panorama Pinot Noir or Vineyard Select Shiraz McLaren Vale</i>		
<p><i>*All steaks served with your choice of garden salad and chips or herb roasted or mash potato and steamed vegetables. Plus a choice of sauces: Mushroom, Pepper, Diane, Gravy, Creamy Garlic or Hollandaise</i></p> <p><b>Pepper and Gravy sauces are Dairy free   All sauces are Gluten free</b></p>		
<b>Slow Braised Black Angus Beef Cheek</b>	<b>36</b>	<b>39</b>
On a bed of creamy mash, tossed buttered greens with rosemary red wine jus		
 <i>Matched with Hollick 'The Bard' Cabernet Sauvignon, Mt Riley Pinot Noir Marlborough or Hollick Tannery Block Cabernet Merlot</i>		
<b>Crispy Pork Belly Bites</b>	<b>24</b>	<b>27</b>
<p>Spanish onion, carrot, bean shoots, snow pea shoots, citrus fruit salad and Asian caramel glaze</p> <p><b>Dairy free and Low Gluten (fried with other items containing gluten)</b></p>		
<b>Pan Fried Soy Mushrooms VG, GF, NF, DF</b>	<b>21</b>	<b>24</b>
<p>Seasonal medley of exotic fungi slightly sautéed with ginger soy sauce on a bed of steamed rice and garnished with crisp rice noodles</p> <p><b>Vegan, Gluten, Dairy and Nut free</b></p>		
<b>Butternut Rosti VG, NF,</b>	<b>23</b>	<b>26</b>
<p>Pumpkin, potato and sweet potato fritter baked with red onions, bell peppers and a coconut pesto cream.</p> <p>Served with tossed buttered greens and balsamic glaze</p> <p><b>Vegan, Gluten, Dairy and Nut free</b></p>		

## TOPPERS

<b>Quarterdeck Calamari Topper</b>	<b>11</b>
Low Gluten (fried with other items containing gluten)	
<b>Garlic Cream Prawn Topper</b>	<b>12</b>
Gluten free / Dairy free option with tomato base sauce available	



# Schnitzels

Served with fresh garden salad and chips

	m	nm
<b>Hand Crumbed 250g Chicken Breast</b> With choice of sauce	<b>25</b>	<b>28</b>
<b>150g Plant Based Crumbed Schnitzel</b> With choice of sauce <b>Vegan</b>	<b>24</b>	<b>27</b>
<i>*Sauces; Mushroom, Pepper, Diane, Gravy, Creamy Garlic or Hollandaise Pepper and Gravy sauces are Dairy free   All sauces are Gluten free</i>		
<b>Chicken Parmigiana</b> Chicken Breast Schnitzel baked with parmigiana sauce, leg ham and melted cheese	<b>29</b>	<b>32</b>
<b>Chicken Guac Parmigiana</b> Chicken Breast Schnitzel topped with guacamole and hollandaise	<b>29</b>	<b>32</b>
<b>Plant Based Parmigiana vgo</b> Plant based Schnitzel baked with parmigiana sauce and melted cheese <b>Vegan cheese available add 5</b>	<b>28</b>	<b>31</b>
<b>Plant Based Guac Parmigiana vg, vgo</b> Plant based Schnitzel topped with guacamole and hollandaise	<b>28</b>	<b>31</b>





**Bread Roll and Butter** 2

**Gluten Free Bread Roll and Butter** 4

Gluten free

Dairy free Nuttelex available

**Bowl of Hot Chips** 7

Served with tomato sauce

**Side of Steamed Vegetables** 7

Hollandaise sauce optional

Gluten and Dairy free

Vegan option available

**Side Garden Salad** 7

Vegan and Gluten free

**Side of Herb Roasted Potatoes** VG, DF, GF 7

Choice of sauce optional

Vegan and Gluten free

**Side of Sweet Potato Wedges** 9

Served with sweet chilli and sour cream



**Kids 12 years and under receive an activity pack and a complimentary ice-cream from our Portside Café**

## \$12

**Ham and Cheese 6" Pizza and Chips**

**Tempura Chicken Dino Nuggets (5)  
and Chips**

**Battered Flathead Tails (3) and Chips**

**Pasta Bolognese with parmesan cheese**  
*Gluten free penne and dairy free options available*



**Kids Eat Free every Tuesday, Wednesday and Thursday when ordered with main meals.**

***\*Terms and Conditions apply***

# Lunch Burgers

## AVAILABLE LUNCH ONLY

All served on a soft potato bun with side of chips  
Gluten free bread roll available add 1

### BBQ Beef and Bacon Burger

Angus burger patty, bacon rasher, caramelized onion, cheese, lettuce, tomato and our smoky BBQ sauce

m	nm
18	20

### Steak Burger

Rib fillet steak, caramelized onion, cheese, lettuce, tomato and our smoky BBQ sauce

22	24
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### Buttermilk Chicken Burger

Fried lightly coated chicken fillet, lettuce, tomato, red onion, cheese and Sriracha aioli

18	20
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### Beer Battered Fish Burger

Battered Barra, lettuce, tomato, red onion and tartare

18	20
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# Wine List

## • SPARKLING •

<b>Long Row Cuvée Brut 200ml</b> <i>South Australia</i> An opulent sherbet like crisp palate				9
<b>Villa Jolanda Prosecco 200ml</b> <i>Italy</i> Lively aromatic apple and pear aromas				15
<b>Rochford Latitude Prosecco</b> <i>Yarra Valley</i> floral and crisp green apple characters	8			36
<b>Anchorage Bubbles</b> <i>South Australia</i> A luscious, strawberry fruit sweetness	7			26
<b>Lambrook Spark Sparkling NV</b> <i>Adelaide Hills</i> Displays cherry, guava and strawberry	9			38
<b>Charles Pelletier Brut</b> <i>Burgundy France</i> Fresh peach and apricot notes				38
<b>Pizzolato Prosecco</b> <i>Italy</i> Aromas of golden apple, white peach, and mint				43
<b>Champagne Duval-Leroy Brut Reserve</b> <i>France</i> Dark chocolate, cinnamon and roasted yellow figs				98

## CHARDONNAY

<b>Angove Chardonnay</b> <i>Adelaide Hills</i> Ripe stone fruit, melon and peach abound	7	10	19	
<b>Rochford Latitude Chardonnay</b> <i>Yarra Valley</i> Ripe cantaloupe and kiwi fruit aromas	10	13	38	
<b>Peninsula Panorama Chardonnay</b> <i>Mornington Peninsula VIC</i> Aromas of ripe pear and apple blossom	11	14	39	

## SAUVIGNON BLANC

<b>Bridgewood Sauvignon Blanc</b> <i>New Zealand</i> Clean crisp flavours of tropical fruits	7	10	19	
<b>Mt Riley Sauvignon Blanc</b> <i>Marlborough NZ</i> Vibrant aromas of lime zest and gooseberries	9	12	34	
<b>Lambrook Sauvignon Blanc</b> <i>Adelaide Hills</i> Sensational citrus, honey and tropical flavours	9.5	12.5	36	

## PINOT GRIS / GRIGIO

<b>Bridgewood Pinot Grigio</b> <i>Langhorne Creek</i> Straw colour with a fresh and fruity bouquet	7	10	19	
<b>Paladino Pinot Grigio</b> <i>Veneto Italy</i> Fresh and fruity bouquet	9	12	35	
<b>Mt Riley Pinot Gris</b> <i>Marlborough NZ</i> Bright florals with apple and pear notes	10	13	38	

## { OTHER WHITE VARIETALS }

<b>Basileus Riesling</b> <i>Clare Valley SA</i> Delicate floral notes of jasmine and elderflower	9	12	35	
<b>Sugar &amp; Spice Moscato</b> <i>South Australia</i> Crisp and fresh bursting with grapey flavours	7	10	19	





# Wine List

## • ROSE •

<b>Angove Rosé</b> <i>Langhorne Creek</i> Lifted strawberry, raspberry and cherry aromas	7	10	19
<b>Les Peyrautins Rosé</b> <i>France</i> Aromas of fresh raspberry and strawberries	9	12	35
<b>Estandon Rosé</b> <i>France</i> Fresh aromas of peaches and pears, strawberry and lychee	11	14	39

## SHIRAZ

<b>Angove Shiraz</b> <i>McLaren Vale SA</i> Intense chocolate and liquorice characters	7	10	19
<b>Vineyard Select Shiraz</b> <i>McLaren Vale SA</i> Opulent notes of cherry compote and spiced plum	8	11	33
<b>Basileus Shiraz</b> <i>Barossa Valley SA</i> Exotic spice, licorice and blackberry on nose	9	12	36
<b>Wild Olive Organic Shiraz</b> <i>McLaren Vale SA</i> Blackberry and plum, followed by peppery spice			34

## CABERNET SAUVIGNON

<b>Studio Series</b> <i>Cabernet Sauvignon</i> <i>South Australia</i> Savoury and red pepper notes	7	10	26
<b>Hollick 'The Bard'</b> <i>Cabernet Sauvignon</i> <i>Coonawarra SA</i> Dark chocolate and red berries dominate	8	11	35

## PINOT NOIR

<b>Peninsula Panorama Pinot Noir</b> <i>Mornington Peninsula VIC</i> Lifted strawberry and raspberry aromas	10	13	38
<b>Mt Riley Pinot Noir</b> <i>Marlborough NZ</i> Ripe cherry and plum characters			45

## OTHER RED VARIETALS

<b>Studio Series Merlot</b> <i>South Australia</i> Enticing aromas of cherry and blackcurrant	7	10	26
<b>Hollick Tannery Block</b> <i>Cabernet Merlot</i> <i>Coonawarra SA</i> Fresh fruit with a lingering finish Classic Cabernet focused tannins	9	11	35



# PORTSIDE CAFÉ

## Snack Menu

### Cakes / Slices / Tarts

Large Range Available – please see display (Gluten free available)

Cakes/Slices/Tarts served with fresh cream and gluten free sauce

Add a scoop of ice cream for \$1.00

From

7.50

### Biscuits

Range available – please see display

4.00

### Banana Bread (GF)

5.00

### Raisin Toast

2 slices of raisin toast served with butter

5.00

### Pikelets

3 pikelets served with cream and jam

6.00

### Scones (Plain or Date)

1 scone served with cream and jam

5.00

### Banana Split

Banana split in half served with ice cream, choice of topping, nuts, wafers and fresh cream

10.00

### Waffle

1 waffle served with ice cream, maple syrup and fresh cream

10.00

### Ice Cream

Cone / Small Cup

3.00

Sundae (Option of nuts or 100's and 1000's + topping)

6.50



### Toasted Sandwiches

9.50

### Chicken and cheese OR ham and cheese

Add sliced tomato for \$1.00

\*non members prices shown

***Check our display for freshly made savoury snacks***

# PORTSIDE CAFÉ

## Drinks Menu

<b>Flat white</b>	<b>5.50</b>
<b>Cappuccino</b>	<b>5.50</b>
<b>Long Black</b>	<b>5.00</b>
<b>Latte</b>	<b>5.50</b>
<b>Chai Latte</b>	<b>6.00</b>
<b>Mocha</b>	<b>6.00</b>
<b>Short Black</b>	<b>4.50</b>
<b>Hot Chocolate</b>	<b>5.00</b>
<b>Pot of Tea</b>	<b>5.00</b>
Large range available	
<b>Babycino</b>	<b>2.00</b>

<b>Macchiato</b>	<b>5.50</b>
Short black with froth	
<b>Vienna</b>	<b>6.00</b>
Long black with cream	
<b>Affogato</b>	<b>6.00</b>
Ice cream with a short black	

<b>Iced Coffee</b>	<b>8.50</b>
<b>Iced Latte</b>	<b>8.00</b>
<b>Iced Chocolate</b>	<b>8.50</b>
<b>Milkshakes</b>	<b>9.00</b>
Banana, Caramel, Chocolate, Strawberry, Lime, Vanilla	
<b>Spiders</b>	<b>8.50</b>
Coke, Sprite, Lift, Raspberry	

## EXTRAS

\*non members prices shown

**SYRUPS** Vanilla, Caramel and Hazelnut **80c**  
**MILK** Soy, Almond, Oat or Lactose Free **50c**  
**MUGS 50c** | **DECAF 50c**