



MENU



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

SEAFOOD LABELLING LAWS

At Caloundra Power Boat Club, we are proud to showcase the best of Australia's coastline. Our menu features a selection of premium seafood that may be Australian, imported, or a mix of both, labelled in accordance with legislation. Where possible, we source locally from the Sunshine Coast and surrounding regions to bring you the freshest catch, while also offering carefully selected imported varieties to ensure consistent quality and year-round availability.

SEAFOOD ORIGIN ICONS



Starters & Sharing

Garlic Bread

Oven-baked split loaf brushed with garlic-infused, plant-based spread
Vegan

	m	nm
Serves 2	5	6
Serves 4	8	9

Herb and Cheese Bread

Warm garlic bread infused with Italian mixed herbs and topped with golden mozzarella.
Vegan cheese option add 5

Serves 2	6	7
Serves 4	9	10

Garlic Pizza Bread

Crisp pizza base topped with lemon thyme garlic confit—fragrant, golden mozzarella and perfect for sharing.
Vegan cheese option add 5

11	13
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Fried Cauliflower

Golden cauliflower bites glazed in spicy gochujang, served with lime-infused coconut yoghurt and house-pickled daikon.
Vegan / contains Gluten

22	25
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Baked Triple Cream Brie

Warm, indulgent triple cream brie baked until gooey and golden. Served with crisp sourdough wafers and a house-made rosemary fig jam.
Gluten free option available

23	26
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Sweet Potato Wedges

Crispy sweet potato wedges served with sweet chilli, sour cream and shallots
Low Gluten (fried with other items containing gluten)

18	20
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Nachos

Golden corn chips topped with traditional spiced beef or hearty bean sauce, smothered in melted cheese. Served with fresh tomato salsa, guacamole, and sour cream.
Gluten free, Vegan and Dairy free options available
ADD-ONS; Vegan cheese option add 5 | Fried cauliflower add 11 | Shredded chicken add 9 | Smoked tofu topper add 5 | Katsu chicken & BBQ sauce topper add 9

22	25
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Wings

Choose your glaze:
Original "Frank's Buffalo" sauce, our "House Smoky BBQ" sauce or our "Gochujang" glaze
Gluten and Dairy free (*Gochujang glaze contains gluten)

1/2 kilo	17	19
1 kilo	27	30

Oysters Natural

Chilled oysters, freshly shucked and served with our house-made cocktail sauce.
Sourced from either Tasmania's Barilla Bay or South Australia's Coffin Bay

1/2 dozen	26	29
1 dozen	47	50

Oysters Green Goddess

Chilled oysters served with a zesty green herb emulsion.
Gluten and Dairy free

1/2 dozen	27	30
1 dozen	48	51

Oysters Kilpatrick

Oven-baked oysters topped with crispy bacon and our signature Kilpatrick sauce.

1/2 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 wedges.

26	29
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CHECK OUT OUR FRESH SEAFOOD DISPLAY

	m	nm
Caesar Salad	18	20

Crisp cos lettuce tossed with smoky bacon, shaved parmesan, and golden croutons. Topped with a boiled egg and finished with a rich Caesar dressing. Anchovies available on request for an authentic touch.
Gluten free and Dairy free options available

Pumpkin, Feta & Walnut Salad	20	23
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Roasted pumpkin paired with tender broccolini, peppery rocket, and sweet red onion, all topped with creamy crumbled feta and toasted walnuts. Finished with a bright lemon vinaigrette for a zesty lift.
Gluten free / Vegan and Dairy free option available

Burrito Bowl	19	21
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A vibrant bed of Spanish rice layered with creamy avocado, roasted sweet corn, mixed beans, and crisp lettuce. Topped with tangy Spanish onion, fiery jalapeños, fresh pico de gallo, and a dollop of sour cream. Finished with a zesty tomato-cilantro dressing for a bold, refreshing kick.
Gluten free / Vegan and Dairy free options available

SALAD ADD-ONS;

Fried cauliflower add 11

Shredded chicken add 9

Smoked tofu topper add 5

Katsu chicken & BBQ sauce topper add 9

Salt & pepper calamari add 11

Local king prawn (5) add 15



Pasta

	m	nm
Bolognese	21	24

Wide ribbons of pasta served with a rich, slow-cooked tomato and beef ragu, finished with delicate shavings of parmesan for a comforting, full-flavoured experience.

Gluten and Dairy free options available

'Lite Serve' Bolognese	15	17
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Roasted Cherry Tomato & Eggplant	19	21
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Slow-roasted cherry tomatoes and tender eggplant folded through gluten-free penne, finished with lemon, fresh basil, and golden basil pangrattato for a fragrant crunch.

Vegan, Gluten free, Nut free and Dairy free

'Lite Serve' Roasted Cherry Tomato & Eggplant	13	15
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Seafood Pappardelle	38	41
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Tender scallops, prawns, and Moreton Bay bug tossed through pappardelle with a splash of white wine, cherry tomatoes, garlic, chilli, and fresh parsley.

Dairy free and Gluten free option available

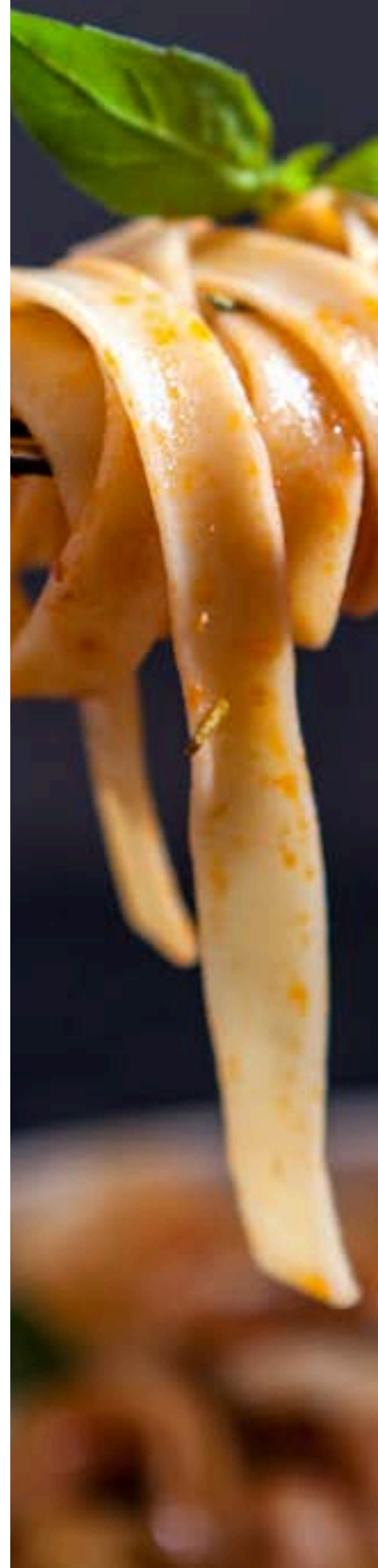
PASTA ADD-ONS;

Vegan cheese add 5

Smoked tofu add 5

Shredded chicken add 9

 **Garlic prawns add 12**



Seafood Favourites



Catch of the Day

Please refer to our Specials Board for today's chef-selected fish, delicately crumbed and cooked until golden. Served with golden chips, a fresh garden salad, and classic tartare sauce.

m

25

nm

28



'Lite Serve' Battered Whiting Fillets

Crispy battered whiting fillets, served with golden chips, a fresh garden salad, and classic tartare sauce.

19

21



Quarterdeck Calamari

Our signature recipe—crispy, golden calamari with a light seasoning. Served with golden chips, a fresh garden salad, and classic tartare sauce.
Low Gluten (fried with other items containing gluten)

25

28

'Lite Serve' Calamari

19

21



Seafood Chowder

A rich, creamy soup loaded with scallops, prawns, fish, and garden vegetables. Served with a warm bread roll for dipping.
Gluten free Bread Roll add 1

34

37



Oven Baked Fish of the Day

Chef's daily selection, oven-baked and paired with seasonal accompaniments. Please refer to the Specials Board for today's feature.

see specials board



Creamy Garlic Prawns

Succulent king prawns sautéed in garlic and white wine, finished with a velvety garlic cream sauce and fresh herbs. Accompanied by steamed rice and seasonal vegetables.
Gluten free and Dairy free option available

34

37

 **Matched with Peninsula Panorama Chardonnay, Mt Riley Pinot Gris or Basileus Clare Valley Riesling**



Pumicestone Seafood Plate

A generous mix of fresh and cooked seafood—oysters, local prawns, tender calamari, and crispy whiting. Served with golden chips, fresh salad, and house-made sauce.

45

48



Seafood Tower for Two

A lavish tower featuring Moreton Bay bugs, freshly shucked oysters, local prawns, tender calamari, and crisp-fried Catch of the Day. Accompanied by seasoned chips, garden salad, and house-made sauce.
Low Gluten option available

120

125



Seafood Pappardelle

Tender scallops, prawns, and Moreton Bay bug tossed through pappardelle with a splash of white wine, cherry tomatoes, garlic, chilli, and fresh parsley.
Dairy free and Gluten free option available

38

41

 **Matched with Lambrook Sauvignon Blanc, Paladino Pinot Grigio or Estandon Provence Rosé**



	m	nm
200g Riverina Rump Steak 100 Day Grain Fed MSA Graded NSW Black Angus	35	38
300g Darling Downs Rib Fillet Steak 120 Day Grain Fed MSA Graded QLD Angus  <i>Matched with Basileus Barossa Shiraz, Peninsula Panorama Pinot Noir or Vineyard Select Shiraz McLaren Vale</i> ALL STEAKS COOKED TO YOUR LIKING SERVED WITH YOUR CHOICE OF 2 SIDES: Golden chips, creamy mashed potato, herb-roasted potatoes, fresh garden salad or steamed vegetables CHOOSE FROM OUR RANGE OF SAUCES: Mushroom, Pepper, Diane, Gravy, Creamy Garlic or Hollandaise sauce Pepper and Gravy Sauces are Dairy free/ all sauces are Gluten free	45	48
Slow Braised Wagyu Beef Brisket Tender Wagyu brisket, slow-braised to perfection, served over herb-roasted Désirée potatoes and a side of crisp coleslaw. Finished with a fragrant rosemary red wine jus. Gluten free and Dairy free  <i>Matched with Hollick 'The Bard' Cabernet Sauvignon, Mt Riley Pinot Noir Marlborough or Hollick Tannery Block Cabernet Merlot</i>	36	39
Chimichurri Grilled Chicken Butterflied chicken breast marinated in fresh herbs, garlic, and citrus; gently sous vide, then flame-grilled. Served with golden herb-roasted baby potatoes and sautéed seasonal greens, finished with a drizzle of house-made chimichurri. Gluten free and Dairy free	26	29
Roast Pumpkin and Charred Broccolini with Chickpea Mash Golden wedges of roast pumpkin and flame-grilled broccolini served over a silky chickpea mash infused with garlic and lemon. Finished with a drizzle of Za'atar-spiced oil and a scatter of puffed quinoa for a delicate crunch. Vegan, Gluten free, Nut free and Dairy free	24	27
Rosti Ratatouille Crispy potato fritter topped with rustic tomato-braised vegetables. Served with buttered greens and a drizzle of balsamic glaze Vegan, Nut free and Dairy free	23	26



Schnitzels

Served with fresh garden salad and chips

	m	nm
Hand Crumbed 250g Chicken Breast Served with your choice of sauce	25	28
150g Plant Based Crumbed Schnitzel Served with your choice of sauce Vegan	24	27
<i>Sauces: Mushroom, Pepper, Diane, Gravy, Creamy Garlic or Hollandaise sauce</i> Pepper and Gravy Sauces are Dairy free/ all sauces are Gluten free		
Chicken Parmigiana Chicken Breast Schnitzel baked with parmigiana sauce, leg ham and melted cheese	29	32
Chicken Guac Parmigiana Chicken Breast Schnitzel topped with guacamole and Hollandaise	29	32
Plant Based Parmigiana Plant based Schnitzel baked with parmigiana sauce and melted cheese Vegetarian / Vegan cheese available add 5	28	31
Plant Based Guac Parmigiana Plant based Schnitzel topped with guacamole and Hollandaise Vegetarian / Vegan option aioli available	28	31



TOPPERS



Quarterdeck Calamari Topper

Low Gluten (fried with other items containing gluten)

11



Garlic Cream Prawn Topper (3)

Gluten free / Dairy free option with tomato base sauce available

12

Bread Roll and Butter

2

Gluten Free Bread Roll and Butter

Gluten free / Dairy free Nuttalex available

4

Bowl of Hot Chips

Served with tomato sauce

7

Side of Steamed Vegetables

Hollandaise sauce optional

Gluten free / Vegan and Dairy free available

7

Side Garden Salad

Italian dressing

Vegan, Gluten free and Dairy free

7

Side of Herb Roasted Potatoes

Choice of sauce optional

Vegan and Gluten free

7

Side of Sweet Potato Wedges

Served with sweet chilli and sour cream

9



Seaside Signatures

Our Seaside Signatures have been carefully curated to showcase the culinary artistry of our chefs, celebrating timeless classics with a refined coastal influence. Each dish — from the rich indulgence of Sunset Lobster Mornay to the elegance of Passage Duck à l'Orange and the robust flavour of our premium Golden Rib Eye Fillet — is crafted to the highest standard.

To complete the experience, our team has thoughtfully paired each course with a recommended wine selection, ensuring every bite is elevated with the perfect complement.



SUNSET LOBSTER MORNAY

SUCCULENT SLICES OF WHOLE WESTERN ROCK LOBSTER TAIL, GRATINATED IN A RICH, VELVET CHEESE MORNAY SAUCE. SERVED ON A BED OF STEAMED LONG GRAIN AND WILD RICES WITH A FRESH GARDEN SALAD FOR A PERFECTLY BALANCED INDULGENCE.

GLUTEN FREE

1 0 7 1 1 0



Perfectly matched with Lost Farm Chardonnay Tamar Valley, Tasmania

PASSAGE DUCK À L'ORANGE

TENDER CONFIT DUCK BREAST, SLOW-COOKED AND GLAZED WITH A CLASSIC FRENCH ORANGE SAUCE. SERVED WITH HERB-ROASTED POTATOES AND BUTTERED SEASONAL GREENS FOR A REFINED, FLAVOURFUL FINISH.

GLUTEN FREE AND DAIRY FREE

4 2 4 5



Perfectly matched with Les Peyrautins Merlot Languedoc-Roussillon, France

THE GOLDEN RIB EYE FILLET 600G

OP 120-DAY GRAIN FED | MSA GRADED

DARLING DOWNS ANGUS A PREMIUM BONE-IN RIB FILLET, EXPERTLY GRILLED TO YOUR PREFERENCE AND FINISHED WITH A RICH RED WINE JUS. SERVED WITH HERB-ROASTED POTATOES AND BUTTERED SEASONAL GREENS.

GLUTEN FREE AND DAIRY FREE

5 5 5 8



Perfectly matched with Cassegrain White Label Cabernet Sauvignon Merlot Central Ranges, Hilltops NSW

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

\$12

 **Battered Whiting Fillets & Chips**

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

Ham and Cheese 6" Pizza 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



Humpty Doo Crumbed Fish Burger

Crumbed barramundi fillet with fresh lettuce, tomato, red onion, and house tartare sauce.

m	nm
22	24

Buttermilk Chicken Burger

Crispy buttermilk-coated chicken breast served with fresh lettuce, tomato, red onion, melted cheese, and a kick of Sriracha aioli.

18	20
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BBQ Pulled Beef Brisket Burger

Tender slow-braised Wagyu brisket smothered in smoky BBQ sauce, layered with melted cheese, pickled gherkin, fresh tomato, and creamy coleslaw.

20	22
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BBQ Beef and Bacon Burger

Juicy 150G chuck brisket patty layered with crispy bacon, caramelized onion, melted cheese, fresh lettuce, tomato, and our signature smoky BBQ sauce.

21	23
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Steak Burger

Grilled rib fillet steak layered with caramelized onion, melted cheese, crisp lettuce, and fresh tomato, finished with our signature smoky BBQ sauce.

24	26
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Cocktails

ESPRESSO MARTINI

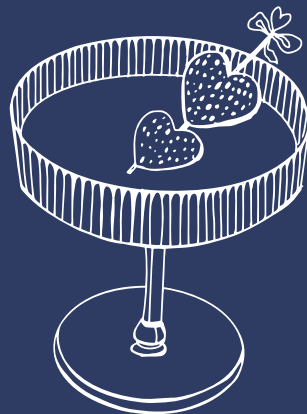
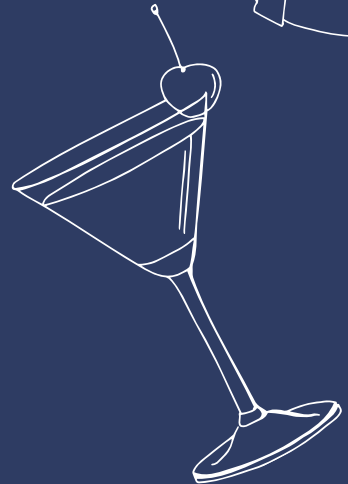
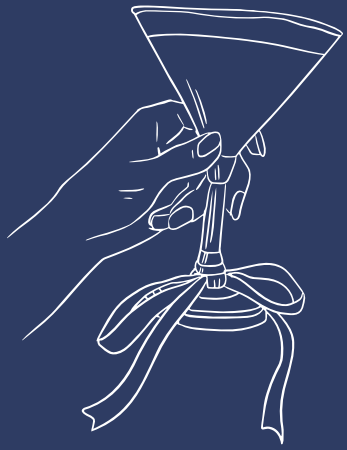
FRUIT TINGLE

LONG ISLAND TEA

MIDORI SPLICE

PIÑA COLADA

\$16m \$18nm





Wine List

• SPARKLING •

Long Row Cuvée Brut 200ml <i>South Australia</i> An opulent sherbet like crisp palate			10
Villa Jolanda Prosecco 200ml <i>Italy</i> Lively aromatic apple and pear aromas			15
Rochford Latitude Prosecco <i>Yarra Valley</i> floral and crisp green apple characters	8		36
Chalk Hill Blue Bubbles <i>South Australia</i> A luscious, strawberry fruit sweetness	7		26
Lambrook Spark Sparkling NV <i>Adelaide Hills</i> Displays cherry, guava and strawberry	9		38
Charles Pelletier Brut <i>Burgundy France</i> Fresh peach and apricot notes			38
Pizzolato Prosecco <i>Italy</i> Aromas of golden apple, white peach and mint			36
Champagne Duval-Leroy <i>Brut Reserve France</i> Dark chocolate, cinnamon and roasted yellow figs			85

CHARDONNAY

Angove Chardonnay <i>Adelaide Hills</i> Ripe stone fruit, melon and peach abound				7	10	19
CHD Chardonnay <i>McLaren Vale</i> Flavours of tropical fruit, buttery brioche and roasted cashews				9	12	34
Peninsula Panorama Chardonnay <i>Mornington Peninsula VIC</i> Aromas of ripe pear and apple blossom				11	14	39

SAUVIGNON BLANC

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

PINOT GRIS / GRIGIO

Bridgewood Pinot Grigio <i>Langhorne Creek</i> Straw colour with a fresh and fruity bouquet				7	10	19
Paladino Pinot Grigio <i>Veneto Italy</i> Fresh and fruity bouquet				9	12	33
Mt Riley Pinot Gris <i>Marlborough NZ</i> Bright florals with apple and pear notes				10	13	38

{ OTHER WHITE VARIETALS }

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

ROSÉ

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



Wine List

• SHIRAZ •

Low Tide	High Tide	Summer
7	10	19

Angove Shiraz

McLaren Vale SA

Intense chocolate and liquorice characters

Vineyard Select Shiraz

McLaren Vale SA

Opulent notes of cherry compote and spiced plum

Basileus Shiraz

Barossa Valley SA

Exotic spice, licorice and blackberry on nose

SMG Shiraz Mourvedre Grenache

McLaren Vale SA

Aromas of ripe raspberry, dark cherry and spiced plum.

9 12 34

CABERNET SAUVIGNON

Studio Series

Cabernet Sauvignon

South Australia

Savoury and red pepper notes

7 10 26

Hollick 'The Bard'

Cabernet Sauvignon

Coonawarra SA

Dark chocolate and red berries dominate

8 11 35

PINOT NOIR

Peninsula Panorama Pinot Noir

Mornington Peninsula VIC

Lifted strawberry and raspberry aromas

10 13 38

Mt Riley Pinot Noir

Marlborough NZ

Ripe cherry and plum characters

11 14 39

OTHER RED VARIETALS

Low Tide	High Tide	Summer
7	10	26

Studio Series Merlot

South Australia

Enticing aromas of cherry and blackcurrant

Hollick Tannery Block

Cabernet Merlot

Coonawarra SA

Fresh fruit with a lingering finish
Classic Cabernet focused tannins

9 11 35

SEASIDE SIGNATURES

Sunset Lobster Mornay

Wine Match

Lost Farm Chardonnay Tamar Valley Tasmania

\$78 NM

Passage Duck à l'Orange

Wine Match

Les Peyrautins Merlot Languedoc-Roussillon France

\$58 NM

The Golden Rib Eye Fillet 600g

Wine Match

Cassegrain White label Cabernet Sauvignon Merlot

Central Ranges, Hilltops NSW

\$57 NM

MEMBERS PRICE DISCOUNT

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

Low tide = 150ml

High tide = 250ml

King Tide = 500ml Carafe