



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

½ dozen	26	29
1 dozen	47	50

Oysters Green Goddess

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

½ dozen	27	30
1 dozen	48	51

Oysters Kilpatrick

Oven-baked oysters topped with crispy bacon and our signature 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 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

Thin 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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Sandy Straits Spanner Crab and Prawn Linguini	41	44
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Garlic sauteed prawns tossed with sand crab meat, sourdough linguini, white wine, cherry tomatoes, chilli, and fresh parsley.

Dairy free and Gluten free option available

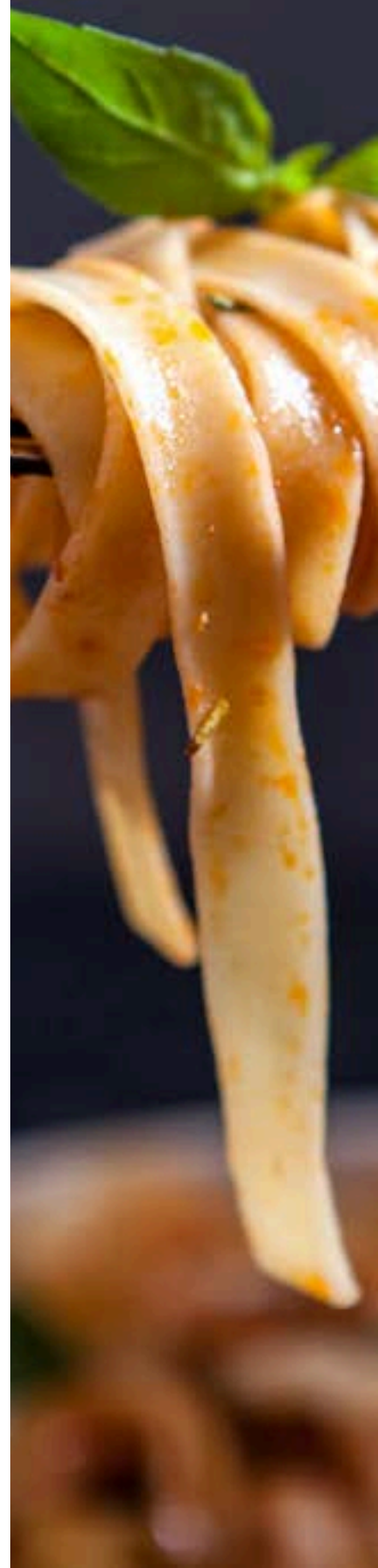
PASTA ADD-ONS;

Vegan cheese add 5

Smoked tofu add 5

Shredded chicken add 9

 **Garlic prawns add 12**



Seafood Favourites

	m	nm
 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.	26	29
 'Lite Serve' Battered Whiting Fillets Crispy battered whiting fillets, served with golden chips, a fresh garden salad, and classic tartare sauce.	22	25
 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	37	40
 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 Aussie 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	36	39
 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.	48	51
 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. Gluten free option available add 14	135	140
 Sandy Straits Spanner Crab and Prawn Linguini Garlic sautéed prawns tossed with sand crab meat, sourdough linguini, white wine, cherry tomatoes, chilli, and fresh parsley. Dairy free and Gluten free option available	41	44



Matched with 6Ft6 Sauvignon Blanc, Paladino Pinot Grigio or Estandon Rosé



Mains

	m	nm
200g Riverina Rump Steak 120 Day Grain Fed MSA Graded NSW Black Angus	38	41
300g Darling Downs Rib Fillet Steak 100 Day Grain Fed MSA Graded QLD Angus	48	51
 <i>Matched with Lambrook Pinot Noir or Hollick 'The Bard' Cabernet Sauvignon</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		
Braised Smoked Beef Cheeks Smoked and slow-braised Jacks Creek beef cheeks with sweet potato mash, buttered greens and a deep, smoky braise-reduction sauce. Gluten free and Dairy free	38	41
 <i>Matched with Hollick Tannery Block Cabernet Merlot</i>		
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	28	31
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	25	28



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> <i>Pepper and Gravy Sauces are Dairy free/ all sauces are Gluten free</i>		
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

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|---|--|-----------|
|  | 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
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Gluten Free Bread Roll and Butter Gluten free / Dairy free Nuttalex available	4
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Bowl of Hot Chips Served with tomato sauce	7
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Side of Steamed Vegetables Hollandaise sauce optional Gluten free / Vegan and Dairy free available	7
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Side Garden Salad Italian dressing Vegan, Gluten free and Dairy free	7
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Side of Herb Roasted Potatoes Choice of sauce optional Vegan and Gluten free	7
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Side of Sweet Potato Wedges Served with sweet chilli and sour cream	9
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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.

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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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