



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

CN Contains Nuts

V Vegetarian | **VO** Vegetarian Option

VG Vegan | **VGO** Vegan Option

GF Gluten Free | **GFO** Gluten Free Option | **LG** Low Gluten

DF Dairy Free | **DFO** Dairy Free Option

SEAFOOD ORIGIN Australian (**A**) | Imported (**I**) | Mixed (**M**)

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.

Starters & Sharing

Garlic Bread

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

	m	nm
2 Serves	8	12
4 Serves	10	14

Herb and Cheese Bread

Warm garlic bread infused with Italian mixed herbs and topped with golden mozzarella.
VGO Add 5

2 Serves	9	13
4 Serves	11	15

Baked Triple Brie Bruschetta

Molten Kenilworth Brie served with fresh heirloom tomato salsa and Pinsa Pizza Bread

24	28
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Sweet Potato Wedges

Crispy sweet potato wedges served with sweet chilli, sour cream and shallots
LG

20	24
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Smoked Brisket Tacos

Trio of corn tortillas filled with smoke-braised pulled brisket and melted Mexican cheese blend. Served with fresh tomato salsa, house guacamole, and sour cream.
GF

25	29
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Wings

Choose your glaze:

- Original "Frank's Buffalo" sauce
- Our "House Smoky BBQ" sauce
- Our "Watermelon Hot" sauce.

LG / DF / GFO

½ kilo	18	22
1 kilo	28	32

Oysters Natural (A)

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	27	31
1 dozen	48	52

Oysters Kilpatrick (A)

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

½ dozen	29	33
1 dozen	50	54

Queensland King Prawns (A)

Mooloolaba Ocean King or Queensland Tiger Prawns.
Served chilled with a crusty bread roll and butter, cocktail sauce and fresh lemon wedges.

27	31
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CHECK OUT OUR FRESH SEAFOOD DISPLAY

Salads & Pasta

	m	nm
Caesar Salad	22	26
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. GFO / DFO		
Greek Style Warm Calamari (I)	28	32
Tender baked calamari tossed with cherry tomatoes, red onion and Kalamata olives in our bright Greek lemon-garlic-oregano dressing, finished warm with feta over fresh roquette. GF		
Coconut Rice Bowl	24	28
Warm coconut rice with roasted seasonal vegetables and Thai eggplant, tossed in a fresh coriander-lime dressing and finished with sesame and soft herbs. GF / VG / DF		
Bolognese	22	26
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. GFO / DFO		
'Lite Serve' Bolognese	16	20
Roasted Capsicum & Zucchini Penne	28	32
Sweet roasted capsicum, tender zucchini and cherry tomatoes folded through gluten-free penne, finished with lemon, fresh parsley and golden vegan Pangrattato. VG / GF / DF		
'Lite Serve' Roasted Capsicum & Zucchini Penne	20	24
Sand Crab & Prawn Linguini (A)	41	45
Garlic-sauteed prawns tossed with sand crab meat, sourdough linguini, white wine, cherry tomatoes, chilli, and fresh parsley. DF / GFO		

 Perfectly matched with Paladino Pinot Grigio, Italia



Seafood Favourites

	m	nm
Catch of the Day (I) 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.  <i>Perfectly matched with CHD Chardonnay</i>	26	30
'Lite Serve' Battered Whiting Fillets (A) Crispy battered whiting fillets, served with golden chips, a fresh garden salad, and classic tartare sauce.	22	26
Quarterdeck Calamari (I) Our signature recipe—crispy, golden calamari with a light seasoning. Served with golden chips, a fresh garden salad, and classic tartare sauce. LG  <i>Perfectly matched with Mt Riley Pinot Gris Marlborough</i>	25	29
'Lite Serve' Calamari (I) Crispy, golden calamari with a light seasoning. Served with golden chips, a fresh garden salad, and classic tartare sauce. LG	19	23
Oven Baked Fish of the Day (A) Chef's daily selection, oven-baked and paired with seasonal accompaniments. Please refer to the Specials Board for today's feature.	<i>See specials board</i>	
Garlic Tomato Prawns (A) Aussie prawn cutlets pan-seared with fresh garlic and finished in a rich house sauce made from plump cherry tomatoes and a splash of Sauvignon Blanc. Served over steamed jasmine rice with sauteed greens, lemon and herbs. Perfect with a crusty bread roll on the side to mop up the sauce. GF / DF  <i>Perfectly matched with Les Peyrautins Rose, French</i>	36	40
Pumicestone Seafood Plate (M) 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.  <i>Perfectly matched with Austin's 6Ft6 Sauvignon Blanc</i>	48	52



300g Oakey Black Rump Steak

150 Day Grain Fed | MSA Graded | Darling Downs Black Angus

 *Perfectly matched with Hollick Tannery Block Cabernet Merlot*

250g Oakey Black Rib Fillet Steak

100 Day Grain Fed | MSA Graded | QLD Angus

 *Perfectly matched with Basileus Barossa Shiraz*

ALL STEAKS COOKED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF 2 SIDES;

- Golden chips
- Creamy mashed potato
- Herb-roasted potatoes
- Fresh garden salad
- Coleslaw salad
- Steamed vegetables

CHOOSE FROM OUR RANGE OF SAUCES;

- Mushroom
- Pepper
- Diane
- Gravy
- Creamy Garlic
- Hollandaise sauce

All GF / Pepper & Gravy Sauces DF

Braised Smoked Beef Cheeks

Smoked and slow-braised Jacks Creek beef cheeks with sweet potato mash, sauteed greens and a deep, smoky braise-reduction sauce.

GF / DF

 *Perfectly matched with Lambrook Point Noir Adelaide Hills*

Tuscan Grilled Chicken

Butterflied chicken breast marinated with Tuscan herbs, garlic, and lemon; gently sous vide, then flame grilled. Served with golden herb-roasted baby potatoes and sautéed seasonal greens, finished with a light Tuscan lemon-herb dressing.

GF / DF

 *Perfectly matched with SMG Shiraz Mourvedre Grenache*

Cauliflower Fritter with Romesco & Fennel Salad

Golden roasted cauliflower fritters served over a vibrant smoked paprika romesco, finished with a crisp shaved fennel & rocket salad and toasted almonds for brightness and crunch.

GF / VG / CN

 *Perfectly matched with Estandon Rosé*

m

nm

37

41

46

50

38

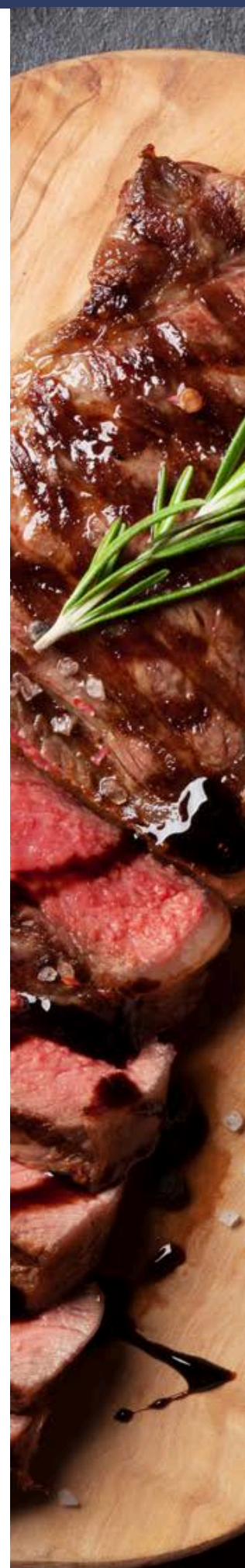
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26

30

26

30



Schnitzels

All Schnitzels served with fresh garden salad and chips.

	m	nm
Hand Crumbed 250g Chicken Breast Schnitzel	26	30

Served with your choice of sauce

Choose from our range of sauces:

- Mushroom
- Pepper
- Diane
- Gravy
- Creamy Garlic
- Hollandaise sauce

Pepper & Gravy Sauces DF

Chicken Parmigiana	29	33
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Chicken Breast Schnitzel baked with parmigiana sauce, leg ham and melted cheese

Plant Based Parmigiana	28	32
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Plant based Schnitzel baked with parmigiana sauce and melted cheese
V / VG Cheese Add 5



TOPPERS

Quarterdeck Calamari Topper (I) 12

LG

Garlic Prawn Topper (4) (A) 13

GF / DFO

Bread Roll and Butter 2

GF Bread Roll and Butter 4

GF / DFO

Bowl of Hot Chips 9

Served with tomato sauce

Side of Steamed Vegetables 8

Hollandaise sauce optional

GF / VGO & DFO

Side Garden Salad 8

Italian dressing

VG / GF / DF

Side Coleslaw 7

GF & DF

Side of Herb Roasted Potatoes 7

Choice of sauce optional

GF / VG

Side of Sweet Potato Wedges 12

Served with sweet chilli and sour cream



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 Seafood Tower to share to the elegance of Passage Duck à l'Orange and the robust flavour of our premium Char Siu Pork Tomahawk — 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.

SEAFOOD TOWER FOR TWO (M)

A LAVISH TWO-TIER TOWER FEATURING MORETON BAY BUGS, FRESHLY SHUCKED OYSTERS, LOCAL KING PRAWNS, TENDER CALAMARI, AND CRISP-FRIED CATCH OF THE DAY, SERVED WITH SEASONED CHIPS, GARDEN SALAD, AND HOUSE-MADE SAUCE.

GFO ADD 14

135 140



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.

GF / DF

42 46



Perfectly matched with Les Peyrautins Merlot Languedoc-Roussillon, France

600G BETTAPORK TOMAHAWK

QLD FREE RANGE PORK | BONE-IN LOIN CUT | NATURALLY SWEET & TENDER
A 600G BETTAPORK TOMAHAWK FROM BILOELA, SLOW-ROASTED FOR TENDERNESS AND FINISHED OVER HIGH HEAT FOR A CARAMELISED CHINESE BBQ CHAR. SERVED WITH A WARM SOBA NOODLE AND ASIAN GREENS SALAD, WAKAME, AND A HOUSE CHAR SIU GLAZE.

GFO / DFO

48 52



Perfectly matched with Brightlands Single Vineyard Shiraz McLaren Vale South Australia

Battered flathead bites and chips (1)

Tempura chicken breast nuggets (5) and chips

Ham and cheese 6" pizza and chips

Pasta Bolognese with parmesan cheese

GFO penne / DFO

14

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



KIDS EAT FREE

**EVERY TUESDAY, WEDNESDAY AND THURSDAY FROM
5.30PM WITH ANY MEAL PURCHASED OVER \$21.**

**Terms and Conditions apply*

Lunch Burgers

AVAILABLE LUNCH ONLY

All served on a soft potato bun with side of chips.

GFO Burger Bun Add 3

Buttermilk Chicken Burger

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

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 on a soft potato bun.

Steak Burger

Grilled rib fillet steak served in a soft potato bun with caramelized onion, melted cheese, crisp lettuce, fresh tomato, and our signature smoky BBQ sauce.

m nm

22 26

24 28

26 30