The Quarterdeck
on Pumicestone

MENU

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on Pumicestone

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

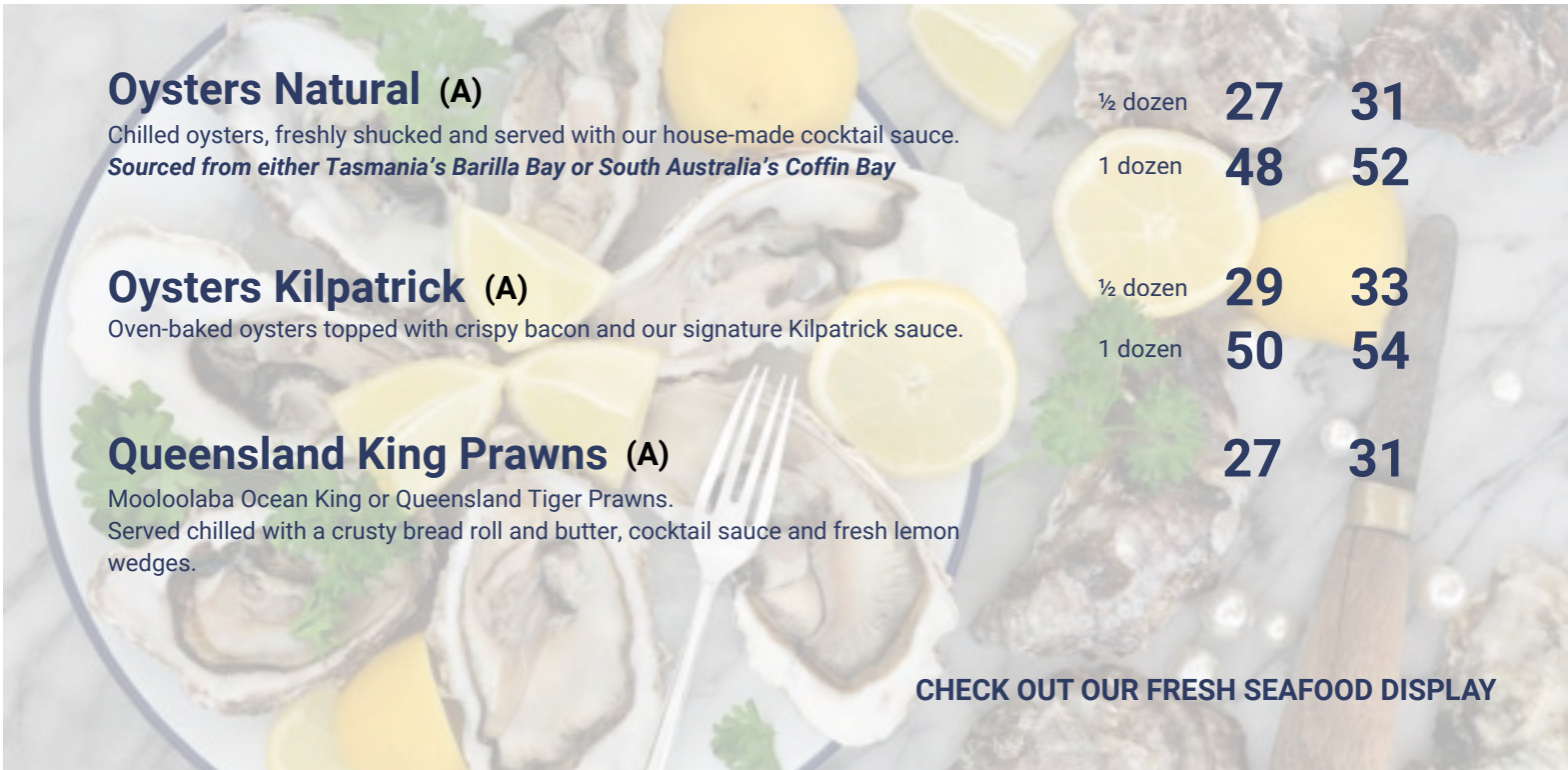
SEAFOOD ORIGIN Australian **(A)** | Imported **(I)** | Mixed **(M)**

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

		m	nm
Garlic Bread Oven-baked split loaf brushed with garlic-infused, plant-based spread **VG**	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
Sweet Potato Wedges Crispy sweet potato wedges served with sweet chilli, sour cream and shallots **LG**		20	24
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
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



		m	nm
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

CHECK OUT OUR FRESH SEAFOOD DISPLAY

Salads & Pasta



	m	nm
Caesar Salad 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**	22	26
Greek Style Warm Calamari (I) 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**	28	32
Coconut Rice Bowl 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**	24	28
Bolognese 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**	22	26
'Lite Serve' Bolognese	16	20
Roasted Capsicum & Zucchini Penne 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**	28	32
'Lite Serve' Roasted Capsicum & Zucchini Penne	20	24
Sand Crab & Prawn Linguini (A) Garlic-sauteed prawns tossed with sand crab meat, sourdough linguini, white wine, cherry tomatoes, chilli, and fresh parsley. **DF / GFO**	41	45

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. *Perfectly matched with CHD Chardonnay*	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** *Perfectly matched with Mt Riley Pinot Gris Marlborough*	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.	*See specials board*	
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** *Perfectly matched with Les Peyrautins Rose, French*	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. *Perfectly matched with Austin's 6Ft6 Sauvignon Blanc*	48	52

Mains



	m	nm
300g Oakey Black Rump Steak 150 Day Grain Fed | MSA Graded | Darling Downs Black Angus *Perfectly matched with Hollick Tannery Block Cabernet Merlot*	37	41
250g Oakey Black Rib Fillet Steak 100 Day Grain Fed | MSA Graded | QLD Angus *Perfectly matched with Basileus Barossa Shiraz*	46	50

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*	38	42
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*	26	30
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*	26	30

Schnitzels

All Schnitzels served with fresh garden salad and chips.

	m	nm
Hand Crumbed 250g Chicken Breast Schnitzel Served with your choice of sauce	26	30
Chicken Parmigiana Chicken Breast Schnitzel baked with parmigiana sauce, leg ham and melted cheese	29	33
Plant Based Parmigiana Plant based Schnitzel baked with parmigiana sauce and melted cheese **V / VG Cheese Add 5**	28	32

Choose from our range of sauces:

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

Pepper & Gravy Sauces DF



Sides

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

Quarterdeck Kids

Battered flathead bites and chips (I)

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

	m	nm
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.	22	26
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.	24	28
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.	26	30

Caloundra Power Boat Club

Cocktails

ESPRESSO MARTINI

FRUIT TINGLE

MARGARITA

MIDORI SPLICE

PIÑA COLADA

$18m $20nm

Wine List

· SPARKLING ·

Villa Jolanda Prosecco 200ml *Italy* Lively aromatic apple and pear aromas			15
Angove Prosecco 200ml *King Valley* Fragrant notes of crisp green apple and fresh pear			10
Long Row Cuvée Brut 200ml *South Australia* An opulent sherbet like crisp palate			10
Chalk Hill Blue Bubbles *South Australia* A luscious, strawberry fruit sweetness	7		26
Lost Farm Chardonnay Pinot Sparkling *Tasmania* Lively aromatics of nougat, apple and pear on the nose			40
Charles Pelletier Brut *Burgundy France* Fresh peach and apricot notes			38
6Ft6 Prosecco *Geelong Victoria* Light, crisp and clean with citrusy lemon curd, pear and honey notes	7		31
Pizzolato Prosecco *Italy* Aromas of golden apple, white peach and mint			36

CHARDONNAY

	low tide	high tide	bottle
Angove Chardonnay *Adelaide Hills* Ripe stone fruit, melon and peach abound	7	10	19 carafe
CHD Chardonnay *McLaren Vale* Tropical fruit, buttery brioche and roasted cashews	9	12	34
Peninsula Panorama Chardonnay *Mornington Peninsula VIC* Aromas of ripe pear and apple blossom	11	14	39

SAUVIGNON BLANC

Bridgewood Sauvignon Blanc *New Zealand* Clean crisp flavours of tropical fruits	7	10	19 carafe
Mt Riley Sauvignon Blanc *Marlborough NZ* Vibrant aromas of lime zest and gooseberries	9	12	34
6Ft6 Sauvignon Blanc *Geelong Victoria* Delightful nose of lychee and passionfruit	8	11	33

PINOT GRIS / GRIGIO

	low tide	high tide	bottle
Bridgewood Pinot Grigio *Langhorne Creek* Straw colour with a fresh and fruity bouquet	7	10	19 carafe
Paladino Pinot Grigio *Veneto Italy* Fresh and fruity bouquet	9	12	33
Mt Riley Pinot Gris *Marlborough NZ* Bright florals with apple and pear notes	10	13	38

{ OTHER WHITE VARIETALS }

Basileus Riesling *Clare Valley SA* Delicate floral notes of jasmine and elderflower	9	12	35
Sugar & Spice Moscato *South Australia* Seductively sweet with ripe tropical fruit notes and citrus	7	10	19
Chalk Hill Blue Moscato *South Australia* Crisp and fresh bursting with fresh tropical fruit	7	10	27

NON-ALCOHOLIC

Brown Brothers Zero Prosecco 200ml Classic pear and apple Prosecco flavours	13
Brown Brothers Zero Sauvignon Blanc 200ml Bright passionfruit and melon notes with a fresh crisp finish	13
Brown Brothers Zero Pinot Grigio 200ml Crisp pear and peach aromas, richer on the palate	13

The Quarterdeck in Fremantle

Wine List

ROSÉ

	Low Tide	High Tide	Bottle
Angove Rosé ***Langhorne Creek*** Lifted strawberry, raspberry and cherry aromas	7	10	19 carafe
Les Peyrautins Rosé ***France*** Aromas of fresh raspberry and strawberries	9	12	35
Estandon Rosé ***France*** Fresh aromas of peaches and pears, strawberry and lychee	11	14	39

· SHIRAZ ·

Angove Shiraz ***McLaren Vale SA*** Intense chocolate and liquorice characters	7	10	19 carafe
Austin's Six Foot Six Shiraz ***Yarra Valley VIC*** Opulent notes of cherry compote and spiced plum	8	11	33
Basileus Shiraz ***Barossa Valley SA*** Exotic spice, licorice and blackberry on nose	9	12	36
SMG Shiraz Mourvedre Grenache ***McLaren Vale SA*** Aromas of ripe raspberry, dark cherry and spiced plum.	9	12	34

CABERNET SAUVIGNON

Long Row Cabernet Sauvignon ***South Australia*** Layers of ripe red berries intertwine with savoury notes	7	10	26
Hollick 'The Bard' Cabernet Sauvignon ***Coonawarra SA*** Dark chocolate and red berries dominate	8	11	35

PINOT NOIR

	Low Tide	High Tide	Bottle
Lambrook Pinot Noir ***Adelaide Hills SA*** A lifted floral perfume on the nose leads to sweet cherries and spicy cloves	10	13	38
Mt Riley Pinot Noir ***Marlborough NZ*** Ripe cherry and plum characters	11	14	39

OTHER RED VARIETALS

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

CELLAR SELECTION

Lost Farm Chardonnay ***Tasmania*** Notes of lemon zest, juicy white peach and ripe nectarine	45
Angove Family Crest Pinot Gris ***McLaren Vale SA*** Fragrant aromas of apple blossom, lemon zest and jasmine flowers.	35
Les Peyrautins Merlot ***McLaren Vale SA*** Lovely cassis and raspberry flavours to the nose	30
Angove Family Crest Cabernet Sauvignon ***McLaren Vale SA*** Enticing aromas of dark chocolate and fresh mint	35
Wild Olive Shiraz ***McLaren Vale SA*** Blackberry and plum, followed by peppery spice	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

Low tide = 150ml

High tide = 250ml

King Tide = 500ml Carafe

PORTSIDE CAFÉ

Snack Menu

Cakes / Slices / Tarts **Large Range Available – please see display (GF Available)** **Cakes/Slices/Tarts served with fresh cream and GF sauce** **Add ice cream for $2**	**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 Fruit) 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 **Dixie Cup** **Sundae (Ice cream, choice of topping, wafer, nuts or 100's and 1000's)**	**3.00** **7.50**
Toasted Sandwiches **Chicken and cheese OR ham and cheese** **Add sliced tomato for $1.00**	**9.50**

Check our display for freshly made savoury snacks

*non members prices shown

PORTSIDE CAFÉ

Drinks Menu

Flat white	**5.50**
Cappuccino	**5.50**
Long Black	**5.00**
Latte	**5.50**
Chai Latte	**6.00**
Mocha	**6.00**
Short Black	**4.50**
Hot Chocolate	**5.00**
Pot of Tea Large range available	**5.00**
Babycino	**2.00**
Macchiato Short black with froth	**5.50**
Vienna Long black with cream	**6.00**
Affogato Ice cream with a short black	**6.00**
Iced Coffee	**8.50**
Iced Latte	**8.00**
Iced Chocolate	**8.50**
Milkshakes Banana, Caramel, Chocolate, Strawberry, Lime, Vanilla	**9.00**
Spiders Coke, Sprite, Lift, Raspberry, Lemonade	**8.50**

EXTRAS

SYRUPS Vanilla, Caramel and Hazelnut $1
MILK Soy, Almond, Oat or Lactose Free $1
MUGS $1 | **DECAF $1**

*non members prices shown

Something to Share



CHEESE PLATTER

$24M

A selection of cheeses served with crackers, fresh fruit, dried fruit & nuts.

Beautifully put together and ready to share.

*Available from the Portside Café