

KIDS MEALS - \$12

For children aged 12 years and under

Dino Nuggets Pizza
Fish (I) Chicken (GF)

All kids meals are served with chips, salad and sauce plus a small kids soft drink and kids ice cream

DIETARY REQUIREMENTS AND FOOD ALLERGIES

Please inform our staff of any allergies or specific requirements. While all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. There is a risk meals may come into contact with other ingredients while being prepared.

PIZZAS

All served on 10-inch bases
Gluten Free bases available - \$5 **M / V**

BRUSCHETTA BURRATA (V) \$19 / \$22
Confit garlic base with cherry tomatoes, burrata cheese and basil topped with a mozzarella cheese mix and balsamic glaze

CREAMY CHICKEN AND PESTO \$25 / \$28
Creamy pesto base topped with chicken, sundried tomatoes, onion, baby spinach, mushrooms and mozzarella cheese mix

BBQ MEAT LOVERS \$26 / \$29
BBQ base topped with ham, cabanossi, pepperoni, ground beef, onion and a mozzarella cheese mix

SUNSET SUPREME \$28 / \$31
Rich Napoli base topped with ham, cabanossi, onion, mushroom, olives, roasted capsicum and a mozzarella cheese mix

GARLIC PRAWNS (I) \$29 / \$32
Garlic cream sauce with tomatoes, onion, mushroom, spinach and prawns plus a mozzarella cheese mix then drizzled with garlic and herb oil

VEGGIE PATCH (V) \$24 / \$27
Rich tomato Napoli base topped with onion, roasted capsicum, spinach, sundried tomatoes and pumpkin all topped with a mozzarella cheese mix

\$1.50 - Add extra cheese or pumpkin | \$2 - Add onion, mushrooms, olives, roasted capsicum or spinach | \$2.50 - Add chicken, pepperoni, bacon, ham, cabanossi or ground beef | \$5 - Add prawns

Sunsets On Bribie

OYSTERS

OYSTERS NATURAL
½ Dozen \$25
Dozen \$35

OYSTERS KILPATRICK
½ Dozen \$28
Dozen \$38

ENTREES **M / V**
GARLIC BREAD (V) \$12 / \$14
Add cheese (V) \$2
Add cheese and bacon \$4

PESTO AND CHEESE FLATBREAD (V) \$18 / \$21
Oven baked Turkish flatbread with pesto spread, confit garlic, cherry tomatoes and parmesan

SPRING ROLLS \$19 / \$22
Chicken and herb spring rolls with Thai sweet chilli sauce

SALT AND VINEGAR CALAMARI (I) \$18 / \$21
Crispy fried salt and vinegar calamari strips with aioli
Available as a main - \$26 / \$29

CURRIED PRAWNS (I) \$19 / \$22
Pan seared prawns with an aromatic creamy curried sauce served with jasmine rice
Available as a main - \$28 / \$31

STICKY BBQ PORK RIBLETS (4) \$20 / \$23
Sticky pork riblets in a BBQ bourbon sauce with ranch dipping sauce

KEY

M - Member price | **V** - Visitor price

(GF) - Gluten free **(GFO)** - Gluten free option

(V) - Vegetarian **(VO)** - Vegetarian option

(VGO) - Vegan option

Seafood Origin

(A) = Australian **(I)** = Imported **(M)** = Mixed

No public holiday surcharges apply

SENIOR MEALS

One Senior Card to be presented per senior meal
Upgrade to mash and vegetables - \$3 **M / V**

LAMBS FRY (GF) \$20 / \$23
Lambs fry with bacon and grilled onion served on creamy mash with steamed vegetables and gravy

FISH AND CHIPS (I) \$20 / \$23
Battered coral trout served with chips, salad and tartare sauce

200G RUMP STEAK (GF) \$22 / \$25
200g tender rump steak cooked to your liking and served with chips, salad and your choice of homemade sauces

BUTTER CHICKEN WITH PAPPADUMS \$20 / \$23
Marinated chicken pieces cooked in a tomato and butter based sauce seasoned with aromatic spices and served with rice and pappadums



BRIBIE ISLAND BOWLS CLUB

FROM THE GRILL

All steaks are served with chips, salad and your choice of sauce

Upgrade to mash and vegetables - \$3

300G RIB FILLET (GF) **M / V**
\$42 / \$45
Darling Downs 100-day grain fed

200G EYE FILLET (GF) \$45 / \$48
Premium pasture fed Queensland beef, super tender it melts in your mouth

250G MB2+ ANGUS RUMP (GF) \$38 / \$41
120 days grain fed beef with a marble score of 2+ and full of flavour

TOPPERS **M / V**

Garlic prawns (I) (GF) \$12 / \$14
Salt and Vinegar Calamari (I) \$12 / \$14
BBQ Riblets \$12 / \$14

SAUCES

All sauces are gluten free

Gravy, mushroom, pepper, dianne, garlic
Add extra sauce - \$1.50

ADDITIONAL SIDES

Chips \$6.00
House Salad \$5.50
Seasonal Veggies \$6.00
Creamy Mash \$5.50
Steamed Rice \$5.00

MAINS

LEMON PEPPER AND HERB CRUMBED SNAPPER (I) **M / V**
\$29 / \$32
Lemon pepper and herb crumbed snapper served with chips, salad and tartare sauce.
Upgrade to mash and vegetables - \$3

LAMB SHANK (GF) \$32 / \$35
Slow cooked lamb shanks served on creamy mash with broccolini and red wine sauce
Add extra shank - \$10

GRILLED BARRAMUNDI (GF) (A) \$39 / \$42
Oven baked barramundi served with roasted sweet potatoes, broccolini, avocado salsa and drizzled with hollandaise sauce

PORK CUTLET (GF) \$38 / \$41
Chargrilled pork cutlet served on creamy mash with buttered beans and apple cider jus

SCHNITZELS

Vegan Schnitzel Available
Upgrade to mash and vegetables - \$3

CHICKEN SCHNITZEL (GFO) **M / V**
\$27 / \$30
Golden fried 220g panko crumbed schnitzel, chips with salad and choice of homemade sauce

CHICKEN PARMY (GFO) \$30 / \$33
Golden fried 220g panko crumbed schnitzel, Napoli sauce, ham, cheese mix, chips and salad

KING CHICKEN OSCAR (GFO) (I) \$34 / \$37
Golden fried schnitzel with prawns, crispy bacon, avocado, hollandaise sauce, chips and salad

BURGERS

Only available until 2pm

DOUBLE BEEF SMASH BURGER **M / V**
\$29 / \$32
Two juicy grilled house made smashed beef patties with onion, cheese, lettuce, gherkins and special burger sauce on a milk bun and served with chips

CHIPOTLE CHICKEN BURGER \$25 / \$28
Southern fried chicken breast, cheese, onion, lettuce, tomato and chipotle mayo on a milk bun and served with chips
Vegan Schnitzel Available

CLASSIC STEAK SANGA \$26 / \$29
Tenderised beef rump steak, grilled onion, cheese, lettuce, tomato, beetroot, BBQ sauce on thick toast and served with chips

Add bacon \$4
Add egg \$3

SALADS

TRADITIONAL CAESAR SALAD (GFO) (VO) **M / V**
\$21 / \$24
Cos lettuce, parmesan cheese, bacon and croutons tossed with Caesar dressing and a boiled egg

Add chicken \$7
Add prawns (I) \$9

ROAST PUMPKIN, BEETROOT AND FETTA (GF) (V) (VGO) \$22 / \$25
Mixed lettuce, tomatoes, roast pumpkin, beetroot and onion with balsamic dressing, crumbled fetta and pine nuts

Add chicken \$7
Add prawns (I) \$9

PASTA

CHICKEN CABONARA (VO) **M / V**
\$32 / \$35
Chicken, bacon, mushroom, onion, and garlic in a white wine cream sauce with pappardelle pasta and parmesan

PRAWN AND CRAB PASTA (I) \$35/\$38
Garlic prawns and crab meat in a white wine creamy sauce with pappardelle pasta and parmesan

PUMPKIN AND PESTO (V) \$30/\$33
Roasted pumpkin with spinach and blistered cherry tomatoes in a creamy pesto sauce with pappardelle pasta, parmesan and pine nuts

Add chicken \$7
Add prawns (I) \$9

DESSERTS

PAVLOVA (GF) - \$12
Light sweet pavlova topped with cream, berry coulis and strawberries
Add ice cream - \$3

STICKY DATE PUDDING - \$12
Warm pudding with a salted caramel sauce
Add ice cream - \$3

BOWL OF ICE CREAM - \$10

A selection of cakes and slices is available including gluten free options