

# SUMMER MENU 2025

Dining | 7 Days  
LUNCH 11:30am - 2:30pm  
DINNER 5:00pm - 8:00pm

## TO START

	M	NM
<b>GARLIC BREAD</b> Baguette spread with confit garlic butter. Add cheese	11	13
<b>BREAD &amp; DIP</b> Toasted olive oil crostini, roasted dukkha, with whipped hummus	12	14
<b>HEIRLOOM TOMATO BRUSCHETTA (V, DFA)</b> Toasted garlic crostini, feta, basil, rocket, balsamic glaze	13	15
<b>GRILLED BYRON BAY HALOUMI (V)</b> With truffle honey roasted dukkha, picked herbs.	16	18
<b>SALT &amp; PEPPER SQUID (GF, DF)</b> Shallow-fried dusted calamari, lemon & aioli	16	18
<b>CRISPY BONELESS CHICKEN</b> Korean fried chicken with sriracha mayo, coriander & lime	17	19
	16	18

## LOCAL SEAFOOD

<b>PRAWN COCKTAIL (GF, DF)</b> Local prawns, avocado, crisp baby cos, radicchio, lemon, Marie Rose sauce	26	28
<b>FRESH OYSTERS (GF)</b> Natural with fresh lemon Vietnamese style with fresh lemon Retro Kilpatrick with fresh lemon	3.5 3.8 4	4 4.3 4.5
<b>STONE &amp; WOOD BATTERED LOBSTER TACO</b> Soft shell taco, with battered lobster, baby gem, sriracha mayo	17	19
<b>GRILLED SEAFOOD PLATTER TO SHARE</b> Tiger prawns, lobster taco, shucked oysters, Marie Rose sauce, salt and pepper squid, grilled market fish, tartare sauce, fries, salad	95	97

## FROM THE GRILL

Served with your choice of garden salad & fries or  
butter mashed potatoes & greens.  
+ Choice of sauce: Jus, Mushroom, Pepper, Garlic  
Cream

<b>200G DARLING DOWNS RUMP</b> 100 day grain fed beef	28	30
<b>400G DARLING DOWNS RUMP</b> 350 day grain fed beef	39	41
<b>300G BLACK ANGUS SIRLOIN</b> 100 day grain fed beef sirloin	37	39
<b>250G KILCOY LAMB KEBAB</b> Bush spiced marinated lamb kebab	28	30

### TOPPERS

SALT & PEPPER SQUID \$9  
CHILLI, GARLIC PRAWNS (3PCS) \$9

## LUNCH SPECIAL

MEMBER - 15 NON-MEMBER - 17

Available Monday-Friday lunch only

### 150G FISH & CHIPS

Beer-battered barramundi, seasoned fries,  
house tartare & lemon.

### 150G CHICKEN SCHNITZEL

Crumbed chicken schnitzel with garden salad,  
fries & gravy

### ANGUS BEEF SAUSAGES

Grilled sausages, with mash, greens onion gravy

### GRILLED CHICKEN

Grilled chicken tenderloin, mash & greens

### CREAMY PASTA NAPOLETANA (V, GFA)

Creamy tomato pasta sauce, fresh herbs, grated parmesan

### LAMB BURGER

Grilled lamb burger with melted cheese, aioli & fries

## BURGERS

	M	NM
<b>CLASSIC CHEESE</b> 180g Angus patty, cheese, liquid cheese, tomato, lettuce, pickles, tomato sauce, milk bun, fries	22	24
<b>CHICKEN SCHNITZEL BURGER</b> Golden fried chicken schnitzel, cheese, lettuce, tomato, aioli, pickles, milk bun, fries	22	24
<b>MUSHROOM &amp; BYRON BAY HALOUMI BURGER</b> Roasted field mushroom, seared haloumi, marinated capsicum, beetroot jam, milk bun, fries	22	24
<b>ADD ONS</b> ADD BACON \$5 ADD PATTY \$8 ADD EGG \$3		

## FROM THE GARDEN

	M	NM
<b>CAESAR OUR WAY (DF, GFA)</b> Baby cos, crisp prosciutto, parmesan, bacon, egg, white anchovies, Caesar dressing	24	26
<b>CARAMELISED PUMPKIN &amp; KALE SALAD (GFA)</b> Baby spinach, toasted seeds, yoghurt & dill dressing	23	25
<b>VEGO POWER BOWL (V, GF)</b> Quinoa, roast pumpkin, kale, baby spinach, hummus & toasted seeds.	21	23

### ADD ONS

PAN-FRIED HALOUMI \$9 / MARINATED CHICKEN \$8  
GRILLED KING PRAWNS \$9 / SALT & PEPPER SQUID \$9

## SOMETHING SWEET

<b>VANILLA BEAN PANNA COTTA (GFA)</b> Seasonal berries, biscotti	15	17
<b>CHOCOLATE &amp; CARAMEL TORT</b> Berry compote, coffee ice cream	17	19
<b>NOBBY'S SUNDAE</b> Selection of ice cream, wafer, sprinkles, chocolate sauce	15	17



## MAIN MEALS

### FISH & CHIPS (GF)

Beer-battered barramundi, seasoned fries, house tartare & lemon.

29 31



### SALT & PEPPER SQUID (GF, DF)

Shallow-fried dusted calamari, garden salad, fries, lemon & aioli

25 27

### CHICKEN SCHNITZEL

Crumbed chicken schnitzel with garden salad, fries & gravy

25 27

### CHICKEN PARMIGIANA

Crumbed chicken schnitzel with garden salad, fries & gravy

27 29

### GRILLED BARRAMUNDI (GF)

Herb crusted barramundi fillet, garlic mash, baby greens, roasted hazelnut, lemon butter sauce.

29 31

### CARAMELISED PUMPKIN PASTA NAPOLETANA (V) (GFA)

Nonna's creamy Napoli, pumpkin, baby spinach & grated parmesan

20 22

### GARLIC & CHILLI PRAWN LINGUINE

Sautéed chilli & garlic prawns, white wine creme reduction & fresh herbs

29 31

### CHEFS SUNDAY ROAST SPECIAL

Available on Sunday only  
Chefs Daily Roast, with roasted thyme vegetables, baby green, duck fat potatoes, house gravy & Yorkshire pudding

22 24

### SIDES

ROASTED SEASONAL VEGETABLES - 9

FRIES WITH GRAVY - 10

MASH POTATO - 9



## LITTLE NIPPERS (UNDER 12)

MEMBER - 12 NON-MEMBER - 14

BATTERED FISH & FRIES, LEMON, TOMATO SAUCE

PASTA NAPOLETANA, PARMESAN, BASIL

CHICKEN NUGGETS & FRIES, TOMATO SAUCE

GRILLED CHICKEN TENDERLOIN & GREENS

CHEESE BURGER & FRIES, TOMATO SAUCE

## BAR MENU

MONDAY-SUNDAY  
2:30PM - 5:00PM

M NM

### GARLIC BREAD

Baguette spread with confit garlic butter.

Add cheese

11 13

12 14

### BREAD & DIP

Toasted olive oil crostini, roasted dukkha, with whipped hummus

13 15

### HEIRLOOM TOMATO BRUSCHETTA (V, DFA)

Toasted garlic crostini, feta, basil, rocket, balsamic glaze

16 18

### GRILLED BYRON BAY HALOUMI (V)

With truffle honey roasted dukkha, picked herbs.

16 18

### SALT & PEPPER SQUID (GF, DF)

Shallow-fried dusted calamari, lemon & aioli

17 19

### CRISPY BONELESS CHICKEN

Korean fried chicken with sriracha mayo, coriander & lime

16 18

### STONE & WOOD BATTERED LOBSTER TACO

Soft shell taco, with battered lobster, baby gem, sriracha mayo

17 19

### FRESH OYSTERS (GF)

Natural oysters

3.5 4

Vietnamese style w/ coriander, chilli & ginger

3.8 4.3

Retro Kilpatrick

4 4.5

### CLASSIC FRIES

Classic fries, sea salt & gravy

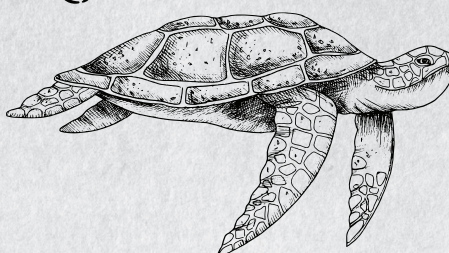
9 11

### LITTLE NIPPERS (UNDER 12)

Fish & Fries, lemon, tomato sauce

Chicken Nuggets & Fries, tomato sauce

12 14



**NOBBY'S BEACH**  
SURF CLUB

