

TO START

CHEESY GARLIC PIZZA

Caramelised garlic, mozzarella, parmesan & basil

BREADS & DIPS OUR WAY

Garlic & herb pizza from the fire, Chef's selection of house-made dips

PIZZA

FOREST MUSHROOM (V)

Fior di latte, marinated mixed mushrooms, parmesan, thyme, truffle oil

CLASSIC MARGHERITA (V)

Tomato sugo, fior di latte, basil

VEGAN (VE)

No cheese, caramelised pumpkin base, roast zucchini, walnuts, rocket, cherry tomato

PROSCIUTTO

Fior di latte, 24-month prosciutto, rocket, shaved Reggiano & mozzarella

PEPPERONI

Sliced pepperoni, shaved Reggiano, mozzarella & basil

SAUSAGE AND FENNEL

Fior di latte, broccoli, tomato sugo, Italian sausage, chilli & shaved provolone

MEAT LOVERS

Ham, sausage, salami, pepperoni, bacon, BBQ sauce & mozzarella

WOODFIRED CHICKEN

Basil pesto, toasted pine nuts, rocket, mozzarella & parmesan

MARINATED SEAFOOD

Fior di latte, local fish, prawns, calamari, cherry tomato, garlic oil & parsley

SUPREME

Pepperoni, pork & fennel sausage, onion, mozzarella, marinated mushrooms, fire roasted capsicum, basil

HAWAIIAN

Ham & pineapple, mozzarella

KING PRAWN & CHILLI

Fior di latte, King prawns, cherry tomato, garlic oil, parsley & lemon

GLUTEN FREE BASE + \$5

MEM VIS

15 18

21 24

MEM VIS

25 28

19 22

21 24

24 27

23 26

24 27

26 29

23 26

26 29

25 28

20 23

28 31

PIZZA & TAPAS

Available Wednesday - Friday Dinner, Saturday & Sunday Lunch & Dinner

DESSERT PIZZA

THE NUTELLA BOMB

Nutella pizza dusted with icing sugar, vanilla bean gelato & strawberries

BANANARAMA

Sliced banana, caramel sauce, vanilla bean gelato & strawberries

SHARING

COCONUT CRUMBED PRAWNS

Sweet chilli, coriander, yoghurt dipping sauce

KARAAGE CHICKEN SLIDERS (3) (GFA +\$1)

Slaw, yuzu mayo, sesame, pickled ginger

KOREAN FRIED CHICKEN RIBS

Honey, garlic butter

LAMB KOFTA (GFA, DF)

Wood fired bread, hummus, tabbouleh, pomegranate

ANGUS BEEF SLIDERS (3) (GFA +\$1)

Tomato relish, pickles, mustard, sesame seed bun

BUTTER CHICKEN SAMOSA

Minted yoghurt

"KATSU SANDO" (DF)

Panko crumbed pork sandwich w/ Japanese BBQ sauce

SWEET POTATO & CASHEW EMPANADA (V)

Jalapeno dipping sauce

SATAY CHICKEN SKEWERS (GFA)

Pan fried Roti, lime, slaw

MAC & CHEESE CROQUETTES (V)

Tomato chutney

BASKET OF FRIES

w/ tomato sauce

BASKET OF SWEET POTATO FRIES

w/ sour cream, sweet chilli sauce

OPENING HOURS

WED - FRI: 4pm - 8pm

SAT & SUN: 12pm - 8pm



Dining

OPENING HOURS:

7 DAYS

LUNCH: 11:30 AM - 2:00 PM

DINNER: 5:30 PM - 8:30 PM

Thank You!



BURLEIGH LEAGUES CLUB

Did you know that by choosing to dine with us, you are contributing to over 33 different organisations? We are proud to say that we contributed \$217,200 last year alone. Your support helps us give back to the community & make a positive impact. Thank you for being a part of our mission!

PREMIUM BEERS & WINES

T GALLANT



squealing pig



Get the facts DrinkWise.org.au



DOWNLOAD OUR MEMBERS APP FOR EXCLUSIVE OFFERS



SKIP THE QUEUE ORDER VIA OUR APP

ALLERGY NOTICE: WHILE WE TAKE CARE, CROSS-CONTAMINATION MAY OCCUR.

TO START / SHARE PLATES	MEM	VIS
GARLIC & HERB BREAD (V)	9	11
CHEESY GARLIC BREAD	10	12
GARLIC & OLIVE PIZZA BREAD Chef's selection of house made dips	21	23
SOUP OF THE DAY Bread roll & butter	12	14
SALT AND PEPPER CALAMARI (GF, DF) Shallow-fried calamari, lemon, rocket & aioli	16	18
STICKY PORK BELLY (GF, DF) Sesame, coriander, lime, spiced mayo & house slaw	19	21
POTATO WRAPPED PRAWNS (3) w/ glass noodle salad, tomato, cucumber, peanuts, nam jim dressing	16	18
LOADED PULLED BRISKET NACHOS (GF) Tortilla chips, slow cooked brisket, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	24	26
LOADED HOUSE MADE MEXICAN BLACK BEANS NACHOS (GF, V) Tortilla chips, house Mexican black beans, guacamole, pico de gallo, sour cream, melted cheese	22	24

LIGHT MEALS	MEM	VIS
SMALL SPAGHETTI CARBONARA (GFA) Traditional cured pork, egg yolk, parsley & parmesan <i>+ Add chicken 5</i>	15	18
SMALL MUSHROOM & THYME RISOTTO (GF, DFA, VEA) Mixed mushrooms, white wine, parsley & parmesan	16	19
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	17	20
BEER BATTERED FLATHEAD & FRIES House salad, lemon, tartare & fries	22	25

KIDS MENU	MEM	VIS
CHICKEN NUGGETS & FRIES w/ tomato sauce	12	15
CLASSIC CHEESEBURGER (GFA) Fries, tomato sauce	12	15
SPAGHETTI NAPOLETANA (V, GFA) Nonna's Napoli, shaved parmesan	12	15
FISH & CHIPS Tartare, lemon	12	15
DAGWOOD DOG Fries, tomato sauce	12	15

COMES WITH A KID'S SOFT DRINK & SOFT-SERVE ICE CREAM.

Kids Eat Free!

MONDAY & TUESDAY NIGHTS

BUY A MAIN MEAL & GET A KIDS MEAL FREE!
T&C'S APPLY

FROM THE SEA	MEM	VIS
PAN SEARED LOCAL REEF FISH (GF) Prawn colcannon mash, broccolini, scallop butter	39	42
BEER BATTERED BARRAMUNDI FILLETS House salad, lemon, fries	27	30
BANG BANG PRAWNS (GFA, DF) Wok-fried prawns, chilli, lemongrass, peanut, bok choy, pan fried roti, fragrant jasmine rice	33	36

BURGER SELECTION	MEM	VIS
MUSHROOM & HALOUMI BURGER (V, GFA) Roasted mushroom, Byron Bay haloumi, roasted capsicum, lettuce, tomato, beetroot relish, fries	23	26
CLASSIC CHEESEBURGER (GFA) 180g Angus patty, tomato sauce, cheese, liquid cheese, pickles, lettuce, tomato, milk bun, fries <i>+ Add bacon 5 + Add patty 6 + Add egg 3</i>	22	25
KARAAGE CHICKEN BURGER (GFA) Marinated chicken, house slaw, yuzu mayo, fries	19	22
BBQ BRISKET BURGER (GFA) House sauce, liquid cheese, pickles, house slaw, tomato, milk bun, fries	21	24

FAVOURITES	MEM	VIS
PANKO CRUMBED CHICKEN SCHNITZEL Garden salad, fries, sauce of your choice	24	27
PANKO CRUMBED CHICKEN PARMIGIANA Napoletana sauce, leg ham, mozzarella, garden salad, fries	26	29
HOUSE BRISKET PARMIGIANA Panko crumbed chicken, smokey BBQ sauce, mozzarella, garden salad, fries	28	31

THE HAWAIIAN PARMY Panko crumbed chicken with ham & pineapple, Napoletana sauce, mozzarella, garden salad, fries	27	30
SPAGHETTI CARBONARA (GFA) Traditional cured pork, egg yolk, parsley & parmesan <i>+ Add chicken 5</i>	24	27
ROAST OF THE DAY (GF) Seasonal vegetables, roast potatoes & pumpkin, gravy	23	26
WINTER MUSHROOM & THYME RISOTTO (V, VEA, DF, GFA) Mixed mushrooms, white wine, parsley & parmesan <i>+ Add chicken 5</i>	26	29
SPAGHETTI NAPOLETANA (V, GFA) Nonna's Napoli, grated parmesan, basil, olive oil	18	21
SLOW BRAISED LAMB SHANK House port wine lentils, kale & paris mash	36	39
HOUSE CURED 18HR SLOW COOKED BEEF BRISKET (GF) Garden salad, fries, red wine jus	30	33

PLEASE ADVISE OUR STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES WHEN ORDERING YOUR MEALS. WE WILL MAKE ALL EFFORTS TO ACCOMMODATE YOUR REQUESTS.

FROM THE GARDEN	MEM	VIS
CAESAR SALAD (GFA) Baby cos, crisp prosciutto, parmesan, egg, white anchovies, Caesar dressing <i>+ Add smoked salmon 12</i> <i>+ Add chicken 5</i> <i>+ Add pan-fried Byron Bay haloumi 8</i>	20	23
GARDEN SALAD (GF, DF) Heirloom tomatoes, cucumber, Spanish onion, shaved carrot, aged balsamic dressing	15	18

ROAST CAULIFLOWER & DUKKHA SALAD (GF) Toasted chickpea, avocado, mint, dill & yoghurt dressing <i>+ Add pan-fried Byron Bay haloumi 8</i> <i>+ Add chicken 5</i> <i>+ Add smoked salmon 9</i>	20	23
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FROM THE GRILL	MEM	VIS
<i>Served with your choice of:</i> Garden salad & fries or roast potatoes & vegetables, + choice of sauce: Jus, Mushroom, Pepper or Diane.		
250G RUMP 100 day grain fed beef, your choice of sides & sauce	30	33
250G RIB EYE 100 day grain fed beef, your choice of sides & sauce	40	43
SURF & TURF 250g rump served with garlic cream prawns, fries & salad	39	42
CHARGRILLED LOCAL “PILTON VALLEY” PORK CUTLET (GF) Sautéed kale, winter mushrooms, mash & macadamia nut crumble	30	33
TOPPERS		
<i>Salt & pepper calamari</i> (GF)	9	
<i>Garlic prawns (3pcs)</i>	9	
<i>The Aussie bacon & egg</i>	6.5	

ON THE SIDE	
JASMINE RICE	6
ROASTED VEGETABLES	9
STEAMED GREENS	9
SIDE SALAD	9
FRIES W/ TOMATO SAUCE	6.5
SWEET POTATO FRIES W/ SOUR CREAM & SWEET CHILLI SAUCE	10

SAUCES	
STANDARD Tomato BBQ Sweet Chilli Sour Cream	2
PREMIUM Jus Mushroom Pepper Diane Gravy	3

(V) VEGETARIAN (VE) VEGAN (VEA) VEGAN AVAILABLE (DF) DAIRY FREE
(GF) GLUTEN FRIENDLY (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRY FREE AVAILABLE