

Starters

MEMBERS 10% DISCOUNT

		½ DOZ	DOZ
FRESH COFFIN BAY OYSTERS	NATURAL (GF)	\$14	\$28
	KILPATRICK	\$15	\$30
	SALSA VERDE	\$15	\$30
	HABANERO	\$15	\$30
	GARLIC CREAM	\$15	\$30
GARLIC BREAD 4 SLICES			\$6
SHARED BOWLS	STEAK HOUSE CHIPS		\$9
	WEDGES		\$9
	SWEET POTATO FRIES		\$12
	BATTERED ONION RINGS		\$12
BEACH SIDE TASTING PLATE			\$30
CHICKEN WINGS, AUSTRALIAN SALT AND PEPPER SQUID, SPICY SCHOOL PRAWNS, COFFIN BAY OYSTERS, KING PRAWNS, SMOKED TROUT ARANCINI BALLS, KALAMATA OLIVES, SERVED WITH DIPPING SAUCES.			
SMOKED TROUT AND CAPER ARANCINI BALLS			\$12
LOCALLY SOURCED SMOKED TROUT INFUSED IN A CREAMY RISSOTTO BALL WITH A HINT OF CAPER FINISHED ON A MINTED YOGURT			
SPICY SCHOOL PRAWNS			\$13
DUSTED WITH HOUSE MADE SPICY SEASONING AND SERVED WITH SIDE OF AIOLI AND FRESH LIME			
SHEPPARD'S PIE (VE)			\$12
WILD MUSHROOM AND CARAMELIZED ONION FILLING POTTED AND TOPPED WITH AN OLIVE OIL AND GARLIC MASH, FINISHED WITH A SPRINKLE OF SUMAC AND BROCOLINNI			

\$.50 CENT WINGS (GF)

TURN THE HEAT UP THIS WINTER

ADD A THROW THROUGH SAUCE WITH A MINIMUM OF 10 ORDERED \$1.50

BUFFALO (HOT) – CHIPOTLE (VERY HOT) – HABANERO (EXTREME)

WINGS AVAILABLE FOR TAKEAWAY

Burgers

PORTOBELLO BURGER (V)	\$15
CRUMBED FILLED MUSHROOM WITH GRILLED HALOUMI, CARAMELIZED ONION, LETTUCE, SMASHED AVOCADO, AND TOMATO BETWEEN A BRIOCHE ROLL	
CHIMMY CHICKEN BURGER	\$15
TENDER GRILLED CHICKEN BREAST WITH A SPANISH CHIMMY CHURRI AIOLI SERVED WITH CARAMELIZED ONION, CHEESE, BACON, LETTUCE, AND TOMATO BETWEEN A BRIOCHE ROLL	
HENLEY CLASSIC	\$16
180G BEEF AND PORK PATTY WITH AMERICAN CHEDDAR, BACON, CARAMELIZED ONION, BEETROOT RELISH, LETTUCE, TOMATO, AND AIOLI BETWEEN A BRIOCHE ROLL	
DIRTY GRINGO	\$16
180G PORK AND BEEF PATTY, PICKLES, BATTERED ONION RINGS, AMERICAN CHEDDAR, SRIRACHA AIOLI, AND JALAPENO RELISH BETWEEN A BRIOCHE ROLL	
WRAP SPECIAL	\$12
PLEASE REFER TO THE SPECIALS BOARD FOR TODAY'S WRAP OPTION	

Burger Add-ons

EXTRA PATTY	\$5
STEAK HOUSE FRIES	\$2
SWEET POTATO FRIES	\$4
SEASONED WEDGES	\$4
BACON	\$2
AMERICAN CHEDDAR CHEESE	\$2

Schnitzel

Step 1: choose a schnitzel

CHICKEN SCHNITZEL	\$18
TENDER BREAST SCHNITZEL HAND CRUMBED	
PORK SCHNITZEL	\$18
PORK FILLET HAND CRUMBED	
PORTERHOUSE BEEF SCHNITZEL	\$19
MSA PORTERHOUSE IN A SAGE AND ONION CRUMB	

Step 2: Choose your chips

SEASONED STEAK FRIES	\$2
SWEET POTATO FRIES	\$4
SEASONED POTATO WEDGES	\$4

Step 3: choose your sauce or topping

GRAVY, DIANNE, MUSHROOM, PEPPER, HOLLANDAISE, GARLIC CREAM	\$2
PARMIGIANA – RICH NAPOLI SAUCE AND MELTED CHEESE	\$4
KILPATRICK – BACON, KILPATRICK SAUCE, AND MELTED CHEESE	\$4
MEXICAN – THREE BEAN SALSA (MILD), GUACAMOLE, SOUR CREAM, AND JALAPENO TORTILLA CHIPS, AND MELTED CHEESE	\$4
AUSSIE – GRILLED BACON, FRIED EGG, BATTERED ONION RINGS AND MELTED CHEESE	\$4
MEATLOVERS – BACON, BOLOGNESE SAUCE AND MELTED CHEESE	\$4
SURF 'N' TURF – SA KING PRAWNS WITH GARLIC SAUCE	\$7
MORTON BAY BUGS WITH GARLIC SAUCE	\$12

A SIDE SALAD CAN BE ADDED TO ALL MEALS FOR \$1.50 EXTRA

Mains

SALT AND PEPPER SQUID	\$23
AUSTRALIAN SQUID SEASONED WITH HOUSE MADE SALT AND PEPPER SEASONING, SERVED WITH CHIPS, LEMON, AND TARTARE	
FISH AND CHIPS	\$23
TWO PIECES OF COOPERS ALE BATTERED HAKE (CRUMBED OR GRILLED OPTION ALSO) SERVED WITH CHIPS, LEMON, AND TARTARE	
ATLANTIC SALMON (GF)	\$28
FRESH GRILLED ATLANTIC SALMON RESTED ON A CREAMY CAULIFLOWER MASH WITH ROASTED TRUSS TOMATOES, AND A SALSA VERDE	
RUMP STEAK (GFO)	\$30
300G PASTURE FED RUMP STEAK SERVED WITH CHIPS (SEE SAUCE OPTIONS ON NEXT PAGE)	
VEAL SCALLOPINI (GF)	\$28
TENDER VEAL BACK STRAP MEDALLIONS GRILLED AND COOKED IN A CREAMY WHITE WINE AND MUSHROOM SAUCE ON ROSEMARY CHAT POTATO AND BROCCOLINI	
CHICKEN PRINCIPESSA (GF)	\$26
GRILLED SKIN ON CHICKEN BREAST FILLET SERVED ON SWEET POTATO MASH WITH ASPARAGUS AND A WHITE WINE AND LEMON SAUCE.	
LOUISIANA GUMBO (VE)	\$24
LASHINGS OF SEASONAL VEGETABLES WITH OKRA IN A RICH TOMATO STEW SERVED WITH BLACK RICE	

Salads

BARLEY AND BULGUR HERB SALAD (VE) (DF)	\$19
BARLEY AND BULGUR SALAD WITH TOMATO, CUCUMBER, RED ONION, DILL, MINT, AND PARSLEY	
PANZANELLA SALAD	\$21
CRUSTY CROUTONS WITH TOMATO, CUCUMBER, RED ONION, AND OLIVES FINISHED WITH A BASIL PESTO DRESSING AND CRUNCHY BACON PIECES	

Sides

GARDEN SALAD (2 - 3 PEOPLE)	\$5
BUTTERED ASPARAGUS, GREEN BEANS AND BROCCOLINI	\$5

A SIDE SALAD CAN BE ADDED TO ALL MEALS FOR \$1.50 EXTRA

LIFE SAVING SEAFOOD PLATTER

AT THE HENLEY SURF LIFE SAVING CLUB WE PRIDE OURSELVES IN SERVING YOU THE FRESHEST SEAFOOD AUSTRALIA HAS TO OFFER. FROM THE SEA TO THE PLATE AND THEN TO YOU, ALL OUR SEAFOOD ON THE LIFE SAVING PLATTER IS FRESH AND 100% AUSTRALIAN SEAFOOD. ENJOY



FISH OF THE DAY, SALT AND PEPPER SQUID, SA KING PRAWNS, COFFIN BAY OYSTERS (NATURAL OR TOPPED), MORTON BAY BUGS SERVED WITH CHIPS, SALAD, AND TARTARE SAUCE.

POA SEE SPECIALS BOARD
FOR DETAILS

Dessert

TRIO OF SORBET	\$8.90
A SELECTION OF MANGO, RASPBERRY, AND BLOOD ORANGE SORBETS	
PANCAKES	\$8.90
THREE STACK OF PANCAKES WITH MAPLE SYRUP AND CREAM	
CLASSIC ICE-CREAM SUNDAES	\$5.50
VANILLA ICE-CREAM SUNDAE WITH THE TOPPINGS OF YOUR CHOICE; NUTS, CHOCOLATE, CARAMEL, BANANA, OR STRAWBERRY SYRUP	
PORTUGUESE FRITTER	\$7.90
FILLED WITH NUTELLA AND STRAWBERRY JAM, DUSTED WITH CINNAMON SUGAR AND SERVED WITH CREAM	
PAVLOVA	\$6.90
SERVED WITH A BERRY COMPOTE AND CREAM	

SEE OUR COUNTER FOR A SELECTION OF BISCUITS, BROWNIES, CAKES, AND MORE!