

# bundeena CSC Menalos





# sydney rock oysters

	1/2 doz   doz
Natural (gf)	\$24   \$40
Kilpatrick	\$26   \$42
Mornay	\$26   \$42

# starters

# Bundeena CSC share plate (antipasto) | \$36

fire roasted capsicum, blistered truss tomatoes, lemon thyme champignon mushrooms, sundried tomato, artichoke, cornichons, mild Hungarian salami, smoked leg ham, seared chorizo and haloumi, warm garlic olives, served with a trio of house dips - cumin and paprika hummus, red capsicum and citrus, fig and olive tapenade, dukka spiced warm fluffy souvlaki bread

# Bowl of chips (vg) | \$10(s) - \$13(l)

secret seasoning, tomato sauce

#### Sweet potato fries (gf\*) | \$12

house-made Cajun aioli dip

## Salt & pepper togarashi squid (gf\*)

## \$20(small) - \$27 (large) forourite

house-seasoned strips of salt & pepper togarashi squid, lemon, chilli tamari and chili lime aioli dip add chips and salad + \$8

## Prawn and octopus tasting plate (gf) | \$30

fresh QLD tiger prawns (6), marinated charred octopus, lemon, spicy seafood sauce

## Beer battered tequila shrimp | \$26

freshly battered prawns (6) served with lemon and a spicy seafood sauce

# hand-stretched flatbreads

## Garlic & herb (v, vg) | \$14

confit garlic, virgin oil blend, fresh herbs

#### Gooey garlic & cheese (v, vg\*) | \$16

confit garlic, virgin oil blend, fresh herbs, mozzarella, parmesan

## Gooey garlic, cheese & chilli (v, vg\*) | \$17

confit garlic, virgin oil blend, chilli medley, fresh herbs, mozzarella, parmesan

## Turkish delight | \$24

slow cooked lamb, red onion, fire roasted capsicum, sundried tomato, olives, mozarella, feta, pomegranate, rocket, pine nuts, tahini chickpea aioli

# salads

## Roast pumpkin & beetroot (v, vg\*, gf\*) | \$23

roast honey pumpkin, warm beetroot, mixed leaf, onion, cherry tomato, capsicum, cucumber, crumbled feta, cashews, honey mustard dressing

### Panko prawn | \$28

panko crumbed prawns, mixed leaf, cherry tomato, cucumber, capsicum, Spanish onion, crispy hokkien noodles, toasted coconut, mango, finished with a creamy house made chili lime dressing

## Vegan poke bowl (vg) | \$25

poke bowl with risoni, edamame, seaweed, tomato, cucumber, lettuce, avocado, sweet corn, capsicum, black bean and pineapple, mandarin and sesame dressing, toasted sesame crisp

#### Salad toppers

- Anchovies +\$3
- Haloumi +\$6
- Smoked salmon +\$7
- Grilled house marinated chicken +\$7
- Fresh QLD tiger prawns (3) +\$8
- Macadamia crusted salmon fillet +\$18

# nachos & tacos

## Vegetarian naked burrito bowl gf, vg\* | \$25

scented rice bowl with a mildly spiced five bean chili mix shredded lettuce, mozzarella, guacamole, sour cream, corn lime pineapple and black bean salsa, fresh coriander, corn chips

# Pulled beef nachos (gf\*) | \$26

toasted corn chips, slow cooked medium spiced Mexican pulled beef and bean mix, melted mozzarella, sour cream, pistachio guacamole, corn and coriander salsa, fresh coriander

## Carne Asada tacos | \$26

a trio of soft shell tacos- seared steak, capsicum, onion, shredded lettuce, radish, pickled carrot, cheese, Cajun aioli, salad, corn lime pineapple & and black bean salsa

## Crispy fish tacos | \$25

soft shell tacos & battered fish, with shredded lettuce, radish, pickled carrot, cheese, chili lime aioli, salad, corn lime pineapple and black bean salsa, fresh parsley



# burgers & sandwiches

# Carnivore burger | \$26

beef patty, bacon, cheese, lettuce, pickles, onion, tomato, burger sauce, milk bun chips

## Cajun chicken schnitzel sandwich | \$27

chicken schnitzel, bacon, Swiss cheese, Avo, tomato, lettuce, onion, Cajun aioli on Turkish, chips

#### Gourmet steak sandwich | \$27

tender grain fed sirloin steak, bacon, Swiss cheese, caramelised eschalots, rocket, tomato, relish, whole grain mustard aioli on Turkish, chips.

#### Substitutes and add ons

- gluten free dairy free bun + \$3
- swap regular chips for sweet potato fries +\$2

# pasta & rice

# Boscaiola | \$26

fettucine, mushroom, bacon, shallots, garlic, creamy bechamel, parmesan shavings

## Seafood paella (gf\*) | \$35

seared prawns, chorizo, mussels and squid in saffron rice with peas, parsley, lemon and a hint of chilli

## Chilli garlic & prawn | \$30

fettucine, prawns, fennel, capsicum, shallots, garlic, pine nuts, sundried tomato, chili oil rocket, parmesan shavings

## Curry of the week | \$27 favourite

chef made hearty curry, served with scented rice and warm dipping bread - see staff for today's selection

# from the turf

# The Greek Chook | \$29

paprika, lemon thyme & oregano marinated chicken Maryland, herbed garlic potatoes, Greek style salad, warm dipping bread, tzatziki, hummus, lemon

## New York Steak (250g) | \$35

## Scotch Fillet (300g) | \$49

all grain fed steaks are served with your choice of chips and salad or mash and veg + mushroom, pepper, red wine gravy or Bearnaise sauce

#### Substitutes & add ons

sweet potato fries + \$2 add creamy garlic prawns (4) + \$8 extra sauces + \$2

# schnitzels

# GF Eggplant parmigiana (gf, v, vg\*) | \$25

house-made herby gluten free crumbed egg plant, napolitana, gooey mozzarella, sweet potato fries, salad

## Traditional | \$30

chips, garden salad, red wine gravy

#### Parmigiana | \$32

ham, gooey mozzarella, napolitana, chips, salad

#### Hawaiian | \$33

ham, pineapple, gooey mozzarella, napolitana, chips, salad **Mexican | \$35** 

pulled beef & bean mix, jalapenos, gooey mozzarella, napolitana, corn chips, sour cream, guacamole chips, salad

## Boscaiola | \$35

bacon, shallots, mushroom, bechamel, parmesan shavings, chips, salad

#### Schnitzel add ons

- add creamy garlic prawns (4) + \$8
- gravy side to any topped schnitzel + \$2
- sweet potato fries substitute + \$2
- mash & veg instead of chips & salad + \$2

# from the surf

## Bundeena hot & cold seafood plate | \$110

fresh Qld tiger prawns, freshly battered fish, ½ dozen mixed oysters, beer battered tequila shrimp, togarashi squid, grilled buttered octopus and scallops, marinara mussels, garden salad, chips, seasonal fruits, tartare, Cajun cocktail sauce, lemon

## House Beer battered fish | \$33

battered to order NZ Hoki, chips, garden salad, lemon, house-made tartare

## Traditional grilled barramundi gf\* | \$35

200g barramundi fillet, chips, garden salad, lemon, house made gherkin and dill relish

## Crumbed calamari rings

#### <sup>1</sup>/<sub>2</sub> dozen \$27 | dozen \$36

tender panko squid rings with chips, salad, tartare, lemon

#### Marinara mussel hot pot (gf\*) | \$35

pot of freshly steamed Boston Bay mussels, creamy tomato marina sauce with a hint of chili, parmesan shavings, scented rice and dipping bread

## Macadamia crusted salmon fillet | \$40

baby potatoes, seasonal greens, hollandaise, pomegranate molasses, lemon

# pizzas

## Meatlovers | \$29

napolitana, ground beef, smoked leg ham, cabanossi, Hungarian salami, mozzarella, drizzled with sticky BBQ sauce

## Hawaiian | \$23

napolitana, smoked leg ham, pineapple, mozzarella

Margherita | \$22

napolitana, mozzarella, herbs

## Supreme | \$28

napolitana, smoked leg ham, cabanossi, ground beef, Hungarian salami, onion, capsicum, baby spinach, mushroom, olives, pineapple, mozzarella

## Vegetarian | \$25

napolitana, honey roasted pumpkin, spinach, sun dried tomato, olive, mushroom, mozzarella, pine nuts, fresh rocket, fetta, tahini chickpea aioli

## sides

garden salad | \$5 steamed vegetables | \$5 mashed potato | \$4 gravy or aioli | \$2

# desserts

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Gelato trio | \$9

## Chef made dessert of the week | \$12

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Please ask staff for today's selections

# for the little ones \$16

For kids 12 and under only. Includes a 7oz soft drink & ice cream

- Chicken nuggets & chips
- Calamari & chips
- Battered fish & chips
- Grilled fish & chips (gf\*)
- Cheeseburger & chips (gf\*)
- Fettuccine bolognese
- Kid's pepperoni pizza

Swap chips and salad for veggies

v – vegetarian
v\* - vegetarian on request
gf - gluten free
gf\* - gluten free on request
vg – vegan
vq\* - vegan on request

Prices listed are for non-members. Members receive a 10% discount on ordinary items. Our team takes allergies seriously. Please advise staff of any allergies when ordering. While all care is taken, we cannot guarantee traces will not remain as we do not operate in an allergy free environment. During busy periods waits may be longer than usual. 10% surcharge applies to public holidays.

