

## starters

	Members	Visitors
<b>Garlic Bread</b>	<b>6.00</b>	<b>6.50</b>
<b>Toasted Sour Dough</b> with hummus, wild rocket & pepita seeds	<b>9.50</b>	<b>10.00</b>
<b>Crusty Damper Roll</b> with in-house dukkah & balsamic caramel	<b>7.50</b>	<b>7.80</b>

## entrées

Local Oysters	½ Dozen		Dozen	
	Members	Visitors	Members	Visitors
Natural	<b>15.00</b>	<b>15.90</b>	<b>26.50</b>	<b>28.00</b>
Kilpatrick	<b>17.50</b>	<b>18.40</b>	<b>27.50</b>	<b>29.00</b>
Mornay	<b>17.50</b>	<b>18.40</b>	<b>27.50</b>	<b>29.00</b>
Asian Lacquered with fresh ginger, chilli & lime	<b>17.50</b>	<b>18.40</b>	<b>27.50</b>	<b>29.00</b>

  

	Members	Visitors
<b>Smoked Salmon</b> with baby rocket, red onion & witlof salad, resting on grilled Kipfler potatoes with dill yoghurt mayonnaise	<b>15.90</b>	<b>16.70</b>
<b>Prawn Cocktail</b> with coastal island dressing & laver toast	<b>15.90</b>	<b>16.70</b>
<b>Salt &amp; Pepper Squid</b> with garlic aioli & watercress	<b>15.90</b>	<b>16.70</b>
<b>Tempura Battered Prawns</b> with chilli, garlic aioli & watercress	<b>15.90</b>	<b>16.70</b>
<b>Crispy Fried Blue Swimmer Crab Cakes</b> avocado salad with in house mayonnaise & fresh cress	<b>15.90</b>	<b>16.90</b>
<b>Seared Sea Scallops</b> panzanella salad with lilliput capers, chilled gazpacho & toasted Turkish bread	<b>15.90</b>	<b>16.90</b>
<b>Traditional Caesar Salad</b> with poached egg, bacon, cos lettuce, garlic crutons & shaved parmesan cheese	<b>13.50</b>	<b>14.20</b>
	add chicken	<b>4.00</b>
<b>Grilled Prawn &amp; Mediterranean Vegetable Tarte Tatin</b> with balsamic caramel vinaigrette & fresh cress	<b>15.90</b>	<b>16.90</b>
<b>Chef's Seafood Sampler</b> a combination of three samples of current or future menu items to excite your taste buds	<b>18.90</b>	<b>19.90</b>

## mains

	Members	Visitors		
<b>Macadamia Crusted Atlantic Salmon</b> with cauliflower purée, black mussels, summer vegetable & dill, verjuice butter sauce	26.50	27.90		
<b>Grilled Barramundi</b> roasted rosemary Kipfler potatoes, buttered spinach & soused tomato chutney, topped with onion rings	26.50	27.90		
<b>Coastal Seafood Paella</b> with spicy chorizo sausage & a saffron bouillon	26.90	27.90		
<b>Green Curry Braised Duck Marylands</b> with coriander, lychee, eggplant pickle & Jasmine rice	26.90	27.90		
<b>Sirloin Steak or Scotch Fillet</b> potato gratin, steamed vegetables & your choice of sauce	25.90	26.90		
<b>Sauces</b>	2.00			
gravy				
mushroom				
green peppercorn				
diane				
hollandaise				
garlic prawns (4 in total)	5.00			
<b>Three Cheese Lobster Mornay</b> with potato gratin & vegetables				
	Half		Whole	
	Members	Visitors	Members	Visitors
	32.00	33.60	55.00	58.00
<b>Beef &amp; Reef</b> char-grilled sirloin steak cooked to your liking with herbed baked half W.A. scampi, hollandaise sauce, chips & salad	31.90	33.00		
<b>In-House Battered Fish of the Moment</b> with chips, salad & our own tartare sauce	19.50	20.50		
<b>Seafood Basket</b> fried tempura prawns, salt & pepper squid, panko calamari, flathead fillets, salad, chips & our own tartare sauce	27.90	29.50		
<b>Trawler Basket</b> half lobster mornay, fried tempura prawns, salt & pepper squid, flathead fillets, panko calamari, salad, chips & our own tartare sauce	48.90	51.50		
<b>Cold Seafood Tasting Plate</b> 4 oysters, 4 prawns, 1 crab, smoked salmon, 4 mussels, marinated baby octopus with in-house dippers	40.00	41.50		
<b>Coastal Platter for 2</b> half lobster mornay, 4 oysters, 4 mussels, 1 blue swimmer crab, 4 king prawns, marinated baby octopus, flathead fillets, salt & pepper squid, panko calamari, tempura prawns, smoked Atlantic salmon, chips & a selection of in-house dippers	89.00	93.50		
extra ½ lobster	21.00	21.90		

**pasta**

	Members	Visitors
<b>Garlic Prawn &amp; Vegetable Risotto</b> with lemon & fresh thyme	19.90	21.90
<b>Coastal Marinara</b> medley of seafood with a tomato based sauce, spaghetti & fresh shaved parmesan cheese	20.00	21.90
<b>Mediterranean Spaghetti</b> semi dried tomatoes, kalamata olives, artichokes, onion, garlic, chilli, wilted spinach & extra virgin olive oil add 5 prawns	16.90 5.00	17.90

**coastal favourites**

	Members	Visitors
<b>Roast of the Moment</b> with baked vegetables, seasonal greens & gravy	15.90	16.70
<b>Chicken Schnitzel</b> served with chips, salad & your choice of sauce	16.90	17.90

**sides**

	Members	Visitors
<b>Coastal Garden Salad</b> with balsamic vinaigrette	4.50	5.00
<b>Greek Salad</b> with feta cheese & fresh herbs	13.90	14.50
<b>Steamed Buttered Vegetables</b>	4.50	5.00
<b>Baked Potatoes &amp; Sour Cream</b>	4.50	5.00
<b>Mash Potato</b>	4.50	5.00
<b>Chips</b>	4.90	5.50
<b>Wedges</b> with sour cream & sweet chilli	5.90	6.50

## desserts

	Members	Visitors
<b>The Coastal Sundae</b> hokey pokey ice cream with marshmallows, crackerjack & warm nutella fudge	9.90	10.80
<b>Butterscotch Schnapps Crème Brûlée</b> served with mixed berry compote & cinnamon palmiers	9.90	10.80
<b>Honeycomb Affogato</b> with in house caramel & Baileys	9.90	10.80
<b>Individual Lemon &amp; Key Lime Meringue Pie</b> with citrus salad & double cream	9.90	10.80
<b>Strawberry &amp; Crème Chantilly Short Stack</b> with raspberry coulis & vanilla ice cream	9.90	10.80
<b>Dessert of The Moment Special</b> a delicious dessert created by the chefs please ask for the special of the moment	9.90	10.80

## tea & coffee

	Members	Visitors
<b>Cappuccino, Flat White</b>	3.30	3.50
<b>Espresso, Long Black, Macchiato</b>	3.00	3.20
<b>Latte</b>	3.50	3.80
<b>Chai Latte</b>	3.50	3.80
<b>Hot Chocolate</b>	3.50	3.80
<b>Vienna or Mocha Coffee</b>	3.50	3.80
<b>Upsize to a Mug</b>	0.40	0.50
<b>Soy Milk</b>	0.40	0.50
<b>Extra Shots</b>	0.40	0.50
<b>Coffee Syrup</b> caramel, vanilla, hazelnut, white chocolate, butterscotch & Irish cream	0.80	1.00
<b>Pot of Tea</b> english breakfast, earl grey, camomile, green tea, peppermint	3.00	3.20
<b>Liqueur Coffee</b> Baileys, Kahlúa, tia maria, butterscotch schnapps	7.20	7.50

-Ask about our Coffee of The Month-

## cold drinks

	Members	Visitors
<b>Milk Shakes</b> caramel, vanilla, chocolate, strawberry	3.60	3.80
<b>Spider Drinks</b>	3.60	3.80
<b>Iced Chocolate or Iced Coffee</b>	4.50	5.00