



THE
BOARDWALK

Menu

TO START OR SHARE



	Member / Guest
Garlic Bread vegan Add Cheese \$2	\$10 / \$14
Haloumi Fries vego Crisp and crunchy haloumi fries, served with a mild chipotle aioli.	\$16 / \$20
Ballina King Prawns gf df 400g peeled prawns served w/ Marie rose sauce, fresh lemon.	\$34 / \$38
Sweet Potato Fries gf vego Sweet chilli & Sour cream	\$16 / \$22
Black Bean Nachos gf vego Corn chips with melted cheese, chipotle aioli, Pico de gallo, charred corn and garlic fried black beans, topped with sour cream and guac. Add Barbacoa Beef \$6	\$23 / \$28
Honey BBQ Chicken Wings gf df Crispy fried wings, tossed in Ballina RSL's 12 Secret Herbs And Spices then drizzled with honey BBQ sauce	\$20 / \$25
Vegetable Spring Rolls (6) vegan Thai sweet chilli sauce	\$16 / \$20
Soft Shell Crab gf df Fried soft shell crab with Balinese curry and fresh papaya salad	\$22 / \$26

SALADS



	Member / Guest
Boardwalk Caesar gfo dfo Smoked bacon, cos, parmesan, creamy caesar dressing, croutons, boiled egg. Add Chicken \$4 - Add Ballina King Prawns \$9	\$21 / \$26
Nourish Bowl gf df vegan Paprika and lime infused quinoa, charred corn, avocado, pico de gallo, spice roasted pumpkin, garlic fried black beans and freshly picked coriander Add Chicken \$4 - Add Barbacoa Beef \$6 - Add Ballina King Prawns \$9	\$23 / \$28
Poke Bowl gf df vegan Seasoned sushi rice, edamame beans, pickled carrots, radish, cucumber, herb salad, sliced avocado, papaya, chilli, sesame seeds & ponzu dressing Add Chicken \$4 - Add Ballina King Prawns \$9 - Add Tofu \$3	\$22 / \$27
Vermicelli Noodle Salad gf df vegan Thin glass noodles, fresh picked Asian herbs, pickled carrot, shaved cabbage, chilli, red onions, edamame beans, papaya and a sweet soy and sesame dressing. Add Chicken \$4 - Add Ballina King Prawns \$9 - Add Tofu \$3	\$21 / \$26
Mango Squid Salad gf df Freshly picked herbs, lettuce, red onion, papaya, sliced red chilli & roasted peanuts tossed in a kaffir lime dressing, topped with salt & pepper squid & mango salsa.	\$25 / \$30

BURGERS SERVED SOLO



	Member / Guest
Bang Bang Chicken Burger df gfo Crispy fried chicken tossed in our sweet and tangy bang bang sauce, with cos lettuce, red onion, pickled cabbage and cucumber.	\$19 / \$23
Steak Sandwich gfo 150g Scotch Fillet, pepper mayo, cos, tomatoes, beetroot, grilled onions w/ tasty cheese, grilled Turkish bread	\$22 / \$26
Boardwalk Cheese Burger gfo 120g smashed beef patty, double cheese, diced onions, pickles, cos & house-made special burger sauce	\$18 / \$22
Your Choice of Tacos (2) df	\$16 / \$22
Barbacoa Beef Deep and rich barbacoa beef on a soft tortilla with chipotle aioli, cos, coriander and Pico de Gallo	
Baja Prawn Crispy spiced and battered prawns severed on a soft tortilla, with fresh picked coriander, pickled onions, cos, carrots & creamy chipotle aioli	

ADD-ONS



Chips \$5 | Onion Rings \$6 | Sweet Potato Fries \$7 | Cheese \$2
Bacon \$3 | Egg \$2 | Extra Beef Patty \$6 | Extra Fried Chicken \$8

CLASSICS



	Member / Guest
Fish n' Chips gfo df Stone & Wood battered or grilled, sustainably sourced fish served w/ lemon wedge, chips, salad & tartare sauce	\$27 / \$33
Chicken Schnitzel df Crumbed chicken breast served w/ chips, salad, choice of house made sauce	\$25 / \$30
Chicken Parmigiana Crumbed chicken breast, Daley's smoked ham, house made tomato sugo, golden melted cheese, fresh herbs, chips, salad	\$29 / \$36
Baconator Chicken schnitzel, wood smoked bacon, smokey bbq sauce, golden melted cheese topped with chipotle aioli and sliced green shallots	\$29 / \$36
Fisherman's Basket df Salt & pepper flathead fillet, crumbed prawns, crumbed whiting fillets, filo wrapped prawns, squid rings, chips, salad & tartare sauce	\$32 / \$38

FROM THE GRILL



	Member / Guest
300g King Pork Cutlet gf df Chargrilled Pork Cutlet, served over creamy mashed potato, with roasted pumpkin, steamed green vegetables and served with a rich pork and maple jus	\$34 / \$40
Chef Ketan's Coconut Chicken gf df Chargrilled chicken breast, lightly fried Indian rice, coriander salad, rich Indian coconut & herb curry	\$28 / \$34
Humpty Doo Barramundi gf df Butternut pumpkin mash, steamed Asian green vegetables, Balinese coconut curry, fresh picked herb salad and chilli caramel macadamia crumble.	\$38 / \$44
300g Grain Fed Kilcoy Sirloin Steak QLD	\$36 / \$42
300g Kilcoy Scotch Fillet QLD	\$44 / \$50
All steaks are served with chips & salad with your choice of house made sauce	

Swap to Mash & vegetables \$3
Surf & Turf add on \$8

HOUSE MADE SAUCES



Gravy gf | df - Mushroom gf - Peppercorn gf | df - Dianne gf - Maple Jus gf | df

FROM THE PAN



	Member / Guest
Boardwalk Stir-Fry gf df vegan Thinly sliced Asian vegetables, house made ginger & soy sauce served over steamed rice, spring onions, crispy shallots & toasted sesame seeds Add Chicken \$4 - Add Prawns \$7 - Add Tofu \$3	\$22 / \$28
Fettuccine Alfredo vego Rich and creamy alfredo sauce, with fresh Italian herbs, parmesan cheese and fettuccine pasta Add Chicken \$4 - Add Prawns \$7 - Add Mushrooms \$3	\$24 / \$30
Pumpkin and Fennel Risotto gf vego vegan option Warm and velvety pumpkin risotto cooked in house made vegetable stock with peas, shaved fennel, parmesan cheese and fresh Italian herbs Add Chicken \$4 - Add Prawns \$7 - Add Mushrooms \$3	\$26 / \$32

Pasta Of The Day - See our specials board
Fish Of The Day - See our specials board

Food Allergy Disclaimer – While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, however we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.