THE BOARDWALK

Starters

Smaller plates to share or start your night off just right

	Member	Guest
Cheesy Garlic Bread (DFO/V) Soft baguette cut with garlic butter, herbs, parmesan and mozzarella cheese	11.9	13.9
Sweet Potato Fries (GF/Vegan) Tossed in lemon salt and served with paprika-lime aioli	17.5	21.5
Ballina Prawns (A) Three U10 Ballina prawns, lightly seared and finished with lemon salt, compound butter, macadamia crumble and crispy chilli oil Add an extra local Prawn (A) 9	29.9	35.9
Patatas Bravas (GF/V) Crispy fried chat potatoes with smoky paprika salt, served over sriracha-infused sugo with sour cream mayo and fresh herbs	14.9	18.9
Popcorn Cauliflower (Vegan) Crispy fried cauliflower served with sticky Korean BBQ sauce, Asian-inspired salad and crispy shallots	15.9	19.9
Baby Occy (A) Grilled baby octopus served over smoky romesco with toasted sesame and a light herb and fennel salad	23.9	27.9

Members' Classics

Something familiar and nostalgic, perfect for lunch or a light dinner at a great price for our members

	Member	Guest
200g Rump Steak (GF/DF) Served with chips, salad and your choice of sauce Add surf and turf (I) 10	22.9	28.9
Seafood Basket (M) Crumbed Australian Mooloolaba whiting (2), prawn cutlets (2) and calamari rings (2), served with chips, salad, tartare and lemon	23.9	29.9
Stone and Wood Battered Fish (I) (DF) Sustainably sourced, wild caught Alaskan pollock in our signature house batter, served with chips, salad, lemon and tartare	22.9	27.9
Chicken Schnitzel (DF) Served with chips, salad and your choice of sauce Add surf and turf (I) 10	21.9	26.9
Grilled Fish and Chips (I) (DF/GF) Sustainably sourced barramundi, these mild flavoured fillets are seasoned and grilled, served with chips, salad, lemon and tartare	23.9	28.9
Roast Pork Leg (GF/DF) Slow-roasted pork with chat potatoes, honey carrots, peas, maple jus and apple sauce Make it a large roast 8	18.9	23.9

Fresh & Vibrant

Light and refreshing dishes made with locally supplied produce

	Member	Guest
Thai Beef Salad (GF/DF) Marinated beef strips with coriander, bean sprouts, green leaves, cherry tomatoes, cucumber, chilli and red onion, finished with Nam Jim Jaew	24.9	29.9
Asian Style Cabbage Salad (GF/Vegan) Shredded red cabbage, wombok, spring onion, carrot, roasted peanuts and fresh coriander tossed in tangy soy, peanut and sriracha dressing, finished with crispy shallots and chilli oil Add Korean fried chicken 9 - Add popcorn cauliflower 6	16.9	21.9
Nourish bowl (GF/Vegan) Brown rice with cherry tomatoes, pickled vegetables, slaw, avocado, edamame, macadamia crumble and paprika-lime aioli Add popcorn cauliflower 6	23.9	27.9
Caesar Salad Cos lettuce, bacon, soft-boiled egg, shaved parmesan, creamy Caesar dressing and croutons Add (2) local grilled prawns 17 (A) / Add roast chicken breast 4	22.9	26.9
Fattoush (DF/V) Tomato, cucumber, radish, herbs, lettuce and capsicum with croutons, finished with lemon-sumac dressing Add (2) local grilled prawns 17 (A) / Add popcorn cauliflower 6	17.9	21.9

Crowd Favourites

The meals our regulars can't get enough of

	Member	Guest
Fisherman's Plate (I) Sustainable grilled fish topped with prawns, fried calamari and garlic cream sauce, served with chips and salad	33.5	37.5
Chicken Parmigiana Chicken schnitty topped with local double-smoked ham, house-made sugo, mozzarella and parmesan, served with chips and salad	28.9	35.9
Bacon Cheeseburger Beef patty with bacon, American-style cheese, house-made pickles, tangy burger sauce served with chips Swap chips to sweet potato fries 5	23.5	27.5
The Baconator Chicken schnitty topped with bacon, bourbon BBQ sauce and golden melted cheese, finished with chives and paprika aioli, served with chips and salad	28.9	35.9
Korean Style Fried Chicken Burger (DF/GFO) Fried chicken thigh tossed in our signature sticky-sweet sauce on a potato bun with paprika-lime aioli, slaw, pickles and chips Swap chips to sweet potato fries 5	23.9	27.9
Cauliflower Burger (Vegan/GFO) Deep fried cauliflower on a potato bun with romesco sauce, slaw pickles and side of chips	23.9	27.9

Chef's Selection

A selection of fresh and inspired dishes straight from our talented chefs for you

	Member	Guest
Herb Roasted Lamb Shoulder (DF) Slow-cooked for 12 hours, served over herbed couscous with soft herb salad, rich maple jus and zesty gremolata	43.9	49.9
Pan Roasted Humpty Doo Barramundi (GF/DF) (A) Australian saltwater barramundi from Humpty Doo, served over smoky romesco with fennel escabeche, radish, fried capers and crispy chat potatoes	34.9	39.9
Chargrilled Scotch Fillet Steak (GF) 250g grass-fed scotch fillet cooked to your liking, served over creamy roasted cauliflower purée with chat potatoes, honey-glazed carrots and salsa verde Add (2) seared local king prawns (A) 17	38.9	44.9
Brown Sugar and Bourbon Glazed Pork Ribs (GF/DF) 550g Australian pork loin ribs with house-made sticky Jim Beam BBQ sauce, served with sweet potato fries, paprika-lime slaw, fried shallots and sliced green onions	39.9	45.9
Cauliflower Steak (GF/Vegan) Roasted cauliflower served over smoky romesco with soft herb salad, pickled vegetables, macadamia crumble and salsa verde	25.9	29.9
Chilli, Lime and Coconut Beef (GF/DF) Slow-braised beef in a light coconut-lime broth with charred Asian greens, bean shoots, green shallots and crispy chilli oil, served with coconut rice Swap to Roasted Cauliflower (Vegan Option)	29.9	34.9

Dessert

Chocolate Lava Cake with Cream	10	12
Apple Crumble With Ice Cream	8	10
House Made Creme Brulee	11	13

Sauces

Gravy (GF/DF) - **Mushroom** (GF) - **Peppercorn** (GF/DF) - **Diane** (GF)
Compound Butter (GF) - **Garlic Cream Sauce (**GF) - **Maple Jus** (GF/DF)

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. Seafood Source: Imported (I) Australian (A) Mixed Origin (M). Diet Guide: V = Vegetarian, GF = Gluten Free, GFO = Gluten Free Option, DF = Dairy Free , Vegan.