



MENU

BURGERS

STEAK SANDWICH

\$26

120gm fillet steak, smoky bacon, caramelised onion, lettuce, tomato, beetroot, cheese, Turkish bread, BBQ, aioli, chips (GFO)

SOUTHERN CHICKEN BURGER

\$25

Buttermilk fried chicken, bacon, lettuce, tomato, avocado, cheese, hollandaise, brioche bun, chips (GFO)

SMASH BURGER

\$25

Beef smash pattie, American cheddar, lettuce, pickles, secret sauce and chips (GFO)

EGGPLANT PARMIGIANI BURGER ★

\$25

Eggplant schnitzel, house made napoli, mozzarella, fresh rocket and pesto aioli, served on a toasted brioche bun with house chips (V, VVO, DFO)

+ GF BURGER BUN (GF) \$3

+ SLICED VEGAN CHEESE (VV) \$2

TACOS

FISH TACOS

\$24

Battered flathead, house-made slaw, corn salsa, sriracha mayo, flour tortilla, chips (DFO)

PULLED PORK TACOS

\$24

Slow cooked pulled pork, house-made slaw, corn salsa, sriracha mayo, flour tortilla, chips (GFO, DFO)

+ GF TACO \$3

NACHOS

\$25

Beef chilli con carne with chickpeas, beans, corn chips, nacho cheese, guacamole and sour cream (GFO)

PIZZAS

SLOW COOKED LAMB PIZZA ★

\$27

Slow cooked lamb, crumbled fetta, mozzarella, red onion and baby spinach, house-made Napoli sauce base, finished with tzatziki dressing

MOTHER CLUCKER PIZZA

\$27

Chicken, smoked bacon, avocado, cherry tomatoes, mozzarella, house-made Napoli sauce base, hollandaise (GFO)

BUTCHERS BLOCK PIZZA

\$27

Slow cooked pulled pork, chorizo, pepperoni, BBQ sauce base, mozzarella (GFO)

RATATOUILLE PIZZA ★

\$25

Grilled zucchini, eggplant, peppers, mozzarella, kalamata olive and thyme, house-made Napoli sauce base (GFO, VO, VVO)

+ GF PIZZA BASE (GF) \$5

+ SHREDDED VEGAN CHEESE (VVO) \$4

SIDES

SWEET POTATO CHIPS

\$12

Chicken salt, gravy or aioli (V)

SEASONAL VEGETABLES

\$10

(GFO, V, VVO, DFO)

CHIPS

\$9

Chicken salt, gravy or aioli (DFO, GFO)

SIDE GARDEN SALAD

\$8

(GFO, DFO, V, VVO)

BOWL OF MASHED POTATO

\$10

(V, GFO)

MAC & CHEESE

\$12

Pasta macaroni with a creamy 3 cheese Béchamel oven baked and finished with an Italian herb crumb

EXTRA SAUCE

\$3

Gravy, mushroom, peppercorn, red wine jus, hollandaise, tomato sauce, BBQ sauce, aioli sauce and tartare sauce

CARAMEL OREO SUNDAE

\$11

Soft serve vanilla ice cream, warmed caramel sauce, crushed salted caramel Oreos, whipped cream and chocolate sprinkle

BROWNIE SUNDAE

\$11

Soft serve vanilla ice cream, chocolate brownie bits, whipped cream, crushed nuts and warmed chocolate topping

AFFOGATO

\$10

Soft serve vanilla ice cream and a shot of coffee

SPIKE IT: Your choice of Kahlua, Tia Maria or Baileys \$7

SUNDAES

While we will do our very best to accommodate coeliac or severe allergies, we have an open kitchen so we cannot guarantee that cross contamination will not occur. Please consider this when ordering from our menu and let our staff know of any allergies when ordering.

All chips on the menu are tossed in chicken salt



Thank you for supporting the Surf Life Saving Community. Dicky Beach Surf Life Saving Club with your help have been proudly saving lives since 1950. Show your support by following our socials or use this QR code to donate directly to Dicky Beach Surf Life Saving Club

★ LATEST ADDITIONS TO MENU



MENU

STARTERS OR SHARE BITES

GARLIC BREAD (2)	\$7	NATURAL OYSTERS		CHICKEN WINGS	
		HALF A DOZEN	\$24	Your choice of BBQ, buffalo or ranch dipping sauce (GFO)	
CHEESY GARLIC BREAD(2)	\$9	DOZEN	\$42	1/2 KILO	\$18
				KILO	\$28
GARLIC PIZZA BREAD	\$15	KILPATRICK OYSTERS		SWEET POTATO KOROKKE ★	\$14
Confit garlic, mozzarella (GFO, V)		HALF A DOZEN	\$27	Japanese croquette served with tagorashi seasoning, kewpie mayo and tonkatsu sauce with shaved sugar loaf cabbage & bonito flake	
		DOZEN	\$46		
PORK BELLY BITES	\$19	CHORIZO & LIME BUTTER ★			
Asian style sauce		OYSTERS			
		HALF A DOZEN	\$27		
		DOZEN	\$46		

DICKY FAVOURITES

CHICKEN SCHNITZEL (200GM)	\$26
Your choice of gravy, mushroom, peppercorn or red wine jus w/ salad and chips	
TRADITIONAL PARMIGIANA (200GM)	\$29
Shaved ham, mozzarella, house-made Napoli w/ salad and chips	
DICKY BEACH PARMIGIANA (200GM)	\$30
Bacon, avocado, mozzarella, house-made Napoli, hollandaise w/ salad and chips	
PANKO CRUMBED CALAMARI	\$28
Chips, salad, tartare sauce, lemon (GFO)	
BEER BATTERED SNAPPER	\$32
Chips, salad, tartare sauce, lemon	
OCEAN CATCH	\$36
Battered snapper, panko crumbed calamari, panko crumbed prawns, natural oysters (2), chips, salad, tartare sauce, lemon	
MARKET FISH	\$34
See our Specials Menu	
HONEY MUSTARD SCALLOPINI ★	\$28
Pan-seared chicken tenderloins finished in a honey and wholegrain mustard cream sauce, served with seasonal vegetables and Paris mash	
COCONUT CURRY ★	\$28
A fragrant spiced curry with chickpeas, pumpkin, curry leaves, soy-toasted pepitas, served with jasmine rice, lime, and crispy papadums	
RICOTTA GNOCCHI ★	\$28
Ricotta gnocchi with pumpkin and sage purée, crispy kale and toasted almonds (VO)	
HERB CRUMBED LAMB CUTLETS (2) ★	\$36
Herb crumbed lamb cutlets (2), served with quinoa, grilled peppers, baby spinach, blistered cherry tomatoes, herb mayo and red wine jus	

GFO - Gluten Friendly Option | V - Vegetarian | VO - Vegetarian Option | VVO - Vegan Option | DFO - Dairy Free Option

Member of the club? Use your membership card when purchasing any food or beverage and receive a 10% back on your card as points to use on your next purchase.

THE GRILL



All our steaks are MSA rated, grass fed from local suppliers. Cooked to your liking and served with your choice of 2 sides: straight cut chips, house garden salad, mashed potato or steamed vegetables. PLUS your choice of sauce: gravy, pepper, mushroom, red wine jus or hollandaise

250GM RUMP (GFO)	\$34
300GM SCOTCH FILLET (GFO)	\$42
200GM EYE FILLET (GFO)	\$42
TOPPERS	
CREAMY GARLIC PRAWNS (3) (GFO)	\$7
PANKO CRUMBED CALAMARI (3)	\$6

SALAD

PORK BELLY SALAD	\$26
Pork belly, crispy noodle salad, rocket, Asian sauce (GFO)	
PANKO CRUMBED CALAMARI SALAD	\$26
Panko crumbed calamari, rocket, pickled ginger, toasted coconut, lychee, green goddess dressing (GFO)	
BARRAMUNDI LARB SALAD ★	\$28
Marinated barramundi tossed with cucumber, mint, cherry tomato coriander, and mixed leaves, finished with a nam pla dressing and toasted rice powder	
MEDITERRANEAN BOWL	\$24
Charred veges, quinoa, capsicum, eggplant, red onion, zucchini, feta cheese, olives, and cucumbers, dressed with olive oil and salsa verde	
ADD CHICKEN	\$8
ADD BEEF	\$9
ADD SAUTEED PRAWNS	\$9