



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)

FIELD MUSHROOM BURGER

\$25

Roasted field mushroom with thyme, caramelised onion, tomato, cos lettuce & pesto aioli, served on a brioche bun (GFO, VO, VVO)

+ 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

BUTCHERS BLOCK PIZZA

\$27

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

CAJUN PRAWN & BACON PIZZA ★

\$28

Cajun prawn and bacon pizza, tomato base mozzarella and crispy bacon with old bay seasoned tiger prawn

MOTHER CLUCKER PIZZA

\$27

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

ROASTED ZUCCHINI PIZZA ★

\$25

Roasted zucchini, fetta, mozzarella, pine nut with hot honey, on a garlic cream base (GFO, VO, VVO)

+ GF PIZZA BASE (GF)

\$5

SIDES

CHIPS

\$9

Chicken salt, gravy or aioli (DFO, GFO)

SWEET POTATO CHIPS

\$12

Chicken salt, gravy or aioli (V)

HOUSE SLAW

\$9

house slaw, red, white cabbage carrot and onion with creamy ranch dressing

SEASONAL VEGETABLES

\$10

(GFO, V, VVO, DFO)

SIDE GARDEN SALAD

\$8

(GFO, DFO, V, VVO)

BOWL OF MASHED POTATO

\$10

(V, GFO)

EXTRA SAUCE

\$3

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

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

SUNDAES

CARAMEL OREO SUNDAE

\$11

Soft serve vanilla ice cream, warmed salted caramel sauce, crushed Oreo's, 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

★ 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	
CHEESY GARLIC BREAD (2)	\$9	DOZEN	\$42	dipping sauce (GFO)	
		KILPATRICK OYSTERS		1/2 KILO	\$18
GARLIC PIZZA BREAD	\$15	HALF A DOZEN	\$27	KILO	\$28
Confit garlic, mozzarella (GFO, V)		DOZEN	\$46	PRAWN COCKTAIL SLIDER★	\$7ea
PORK BELLY BITES	\$19	PUMPKIN & GOAT CHEESE POPS (3)	\$14	Mooloolaba Prawn cocktail slider,	
Asian style sauce on a bed of rocket		Pumpkin & goats cheese crispy rice ball skewers served with fresh Romesco sauce		Prawn meat, chive caper dressing, crisp lettuce on a toasted brioche slider	

DICKY FAVOURITES

CHICKEN SCHNITZEL (250GM)	\$26
Your choice of gravy, mushroom, peppercorn or red wine jus w/ salad and chips	
TRADITIONAL PARMIGIANA (250GM)	\$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, Mooloolaba 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	
HERB CRUMBED LAMB CUTLETS (2) ★	\$36
Herb crumbed lamb cutlets (2), creamy potato salad with sun-dried tomato, ranch dressing, rocket salad & grilled lemon	
PORK & FENNEL SEED PAPPARDELLE★	\$28
Tender pork belly, fennel seed, and baby spinach in a Napoli white wine cream sauce, topped with parmesan.	
BASIL PESTO GNOCCHI ★	\$26
Ricotta gnocchi with creamy pesto & pea sauces served with parmesan and fresh rocket (VO)	
GF PASTA	\$4

GFO - Gluten Free 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
glazed pork belly Asian slaw, rocket, crispy noodle, sesame with ginger soy dressing (GFO)	
SMOKED CHICKEN BREAST SALAD★	\$28
Smoked chicken breast, 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
Grilled capsicum, eggplant and zucchini marinated in pesto, quinoa, red onion, feta cheese, olives, and cucumbers, dressed with olive oil and salsa verde	
ADD CHICKEN	\$8
ADD BEEF	\$9
ADD SAUTEED PRAWNS	\$9