Lookout Bistro Menu

WELCOME TO THE ALEX SURF CLUB'S LOOKOUT BISTRO - MEMBERS RECEIVE A 5% DISCOUNT ON ALL FOOD - BECOME A MEMBER TODAY AND SAVE

Please let our friendly staff know of any dietary requirements and allergies when placing your food order

ENTREES & SHARES	PIZZA	NIPPERS
GARLIC BREAD (VG) \$12	PICCOLO PIZZA	CHEESEBURGER* \$14
ADD CHEESE \$2 ADD BACON \$2	PROSCIUTTO & POACHED PEAR \$16 Gorgonzola, bocconcini	HAWAIIAN PIZZA* \$14
LEMON PEPPER SQUID (LG) \$17 Sriracha chilli aioli & lemon	MUSSELS & AVOCADO \$17 Bocconcini, onion, capers	CRUMBED CHICKEN TENDER* \$14
VEGETABLE SPRING ROLLS (VG) \$17 Sweet soy lime sauce	12" PIZZA PERFECTO (GFO)	BATTERED FISH* \$14
CHICKEN WINGETTES (LG) \$18 Buffalo Franks sauce or honey soy, aioli	MARGHERITA (V) \$21	STEAK* \$14 PASTA (V) \$14
SALMON CROSTINI \$18 Beetroot & dill cured salmon gravlax,	Bocconcini, napoli, basil VEGETARIAN DELIGHT (V) \$24	Napoli and cheese
herb & lemon cream cheese, grilled turkish bread	Pumpkin, cherry tomatoes, olives, napoli, feta	*Served with choice of chips, or mash or broccollini
SUMMER SPECIAL BUCKET OF \$29 MOOLOOLABA KING PRAWNS	Shaved ham, pineapple, mozzarella, napoli	INCLUDES ICECREAM OR JELLY
1/2 kg of fresh Rockliff prawns, cocktail sauce, lemon	MEDITERRANEAN (V) \$24 Haloumi, spinach, zucchini, cherry tomatoes,	SIDES
OYSTERS 1/2 DOZ / DOZ	SOLERNO	CAPRESE SALAD \$7
NATURAL (GF) \$24 / \$40 Fresh Tasmanian oysters, lemon	Bacon, shaved leg ham, tomato, mixed mushrooms, napoli, mozzarella	GREEK SALAD \$9 RICE \$5
SAMURAI (GF) \$26 / \$44		Sushi rice or Basmati rice STEAKHOUSE CHIPS \$6 / \$10
Wakame, pickled ginger, yuzu ponzu, sesame PICKLED CHILLI & HONEY (GF) \$26 / \$44 Rice vinegar, sesame oil, shallots	capsicum, chilli, napoli, mozzarella PRAWN CHORIZO Mooloolaba prawns, spanish chorizo,	With aioli POTATO WEDGES \$8 / \$12
KILPATRICK (GF) \$28 / \$48 Bacon, worcestershire, tobasco, bbq		With sweet chilli & sour cream MASH POTATO \$6
ROCKEFELLER \$28 / \$48 Baked with cream cheese, herbs,		THE STATE OF THE S
pecorino, breadcrumbs OYSTER PLATTER \$50	(V) Vegetarian (VG) Vegan (GF) Gluten Free (**O) ** Option, (DF) Dairy Free (LG) Low Gluten	the best seat on the beach
3 of each:		the book soul out the bound

samurai, chilli honey, kilpatrick & rockefeller

Lookout Bistro Menu

HOUSE FAVOURITES

CHICKEN SCHNITZEL	\$25
Crumbed chicken breast, coleslaw,	
chips, choice of sauce	
CHICKEN PARMIGIANA	\$28
Chicken schnitzel topped with napoli,	
shaved leg ham, mozzarella w coleslaw, o	chips
SOUTHERN FRIED CHICKEN BURGER (VO)	\$26
Buttermilk & sriracha marinated chicken	breast,
bacon, slaw, brioche bun, sriracha aioli, c	hips
Vege option: chickpea and lentil patty	
STEAK SANDWICH	\$28
120g rib fillet, turkish bread, bacon, lettuc	e,
tomato, beetroot, onion jam, bbq sauce,	chips
CHICKEN CARBONARA	\$25
Herb chicken tenders, bacon, garlic,	
cream, fettuccine, pecorino cheese	
POTATO & COCONUT BAKE (VG, GF)	\$24
Smashed chats, cashew & coconut crean	n,
mushrooms, zucchini, vegan cheese, pine	nuts

SUMMER SALADS

BUDDHA BOWL (VG, GF)	\$24
Fresh vegetables, avocado, sushi rice, seav	veed,
Japanese soy sesame dressing	
ADD CALAMARI	\$6
THAI BEEF SALAD (GF, VO)	\$28
Pan-fried wagyu beef strips, chilli, ginger, c	elery,
snow pea, cucumber, tomato, capsicum,	
sesame, cashews, coriander	
ADD RICE	\$2
Swap Beef for Tofu (V) no extra cost	
PRAWN & MANGO SALAD (GF)	\$29
Mooloolaba king prawns, fresh mango, avo	cado,
macadamia, basil, lemon olive oil	

FROM THE OCEAN

SMALL MEALS

•	SQUID TACOS	\$18
2	2 tacos with guacamole, aioli,	
(chilli coleslaw, lemon pepper squid	
ı	PETITE SEAFOOD JULIENNE (GFO)	\$19
-1	Mooloolaba king prawns & Tasmanian	salmon
i	n a garlic cream, baked with cheese,	
Ç	grilled bread	
81	MEDITERRANEAN BAKED BARRA (GF)	\$21
F	Paprika dusted barramundi bites	
k	paked in a tomato sauce with leek,	
K	ootato, tomatoes, olives & capsicum	

FROM THE PADDOCK

200G EYE FILLET (GF)	\$39
Oakley black, grain fed, Darling Downs,	QLD
300G RUMP (GF)	\$35
Angus, grain fed, Warwick, QLD	

Steaks cooked to your liking,
Served with choice of sauce,
Steakhouse chips or mash & coleslaw
Swap coleslaw to fresh caprese salad or grilled vegetables (\$3)

Sauces (GF) mushroom | dianne | pepper | gravy | red wine jus hot english | seeded | dijon mustard

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BEEF CHEEK PAPPARDELLE	\$35
Beef cheeks ragu, grilled zucchini, spino	ıch,
roasted cherry tomatoes, pecorino chee	ese
LAMB CUTLETS (GF)	\$37
3 garlic & rosemary marinated cutlets,	
steamed broccolini, creamy pumpkin pu	uree,
minted yoghurt, red wine jus	

FROM THE OCEAN

SUBSTANTIALS

SMOOTH DORY (GFO)	\$28
Grilled or Heads of Noosa beer battered,	
chips, coleslaw, tartar sauce, lemon	
swap coleslaw to	
fresh caprese salad or grilled vegetables	(\$3)

\$29

\$31

PRAWN VELOUTE

Pan fried Mooloolaba king prawns with rich seafood velouté sauce, basmati rice, fried peas and shallots

SEAFOOD UDON

Scallops, prawns, fish, king oyster mushroom, enoki, snow peas with Japanese udon noodles, miso broth, poached egg, nori

CHARGRILLED MOOLOOLABA SWORDFISH (GF) \$37 Lemon & garlic marinated with Greek salad: tomato, cucumber, capsicum, feta, olives,

tomato, cucumber, capsicum, feta, olives, oregano, salsa verde & balsamic glaze

OCEAN TROUT (GF) \$37 Grilled to medium with buddha bowl: fresh veggies, avocado, sushi rice, seaweed, Japanese soy sesame dressing

GRILLED BARRAMUNDI (GF) \$37 Herb roasted potatoes, steamed broccollini, mango chilli lime salsa, balzamic glaze

SEAFOOD PLATTER FOR TWO (GFO) \$88 Local sandcrab, Mooloolaba king prawns, Tasmanian oysters, salmon gravlax, battered dory, lemon pepper squid, half shell scallops, chips, slaw, sauces

