

Pizzas	M	G
Margherita Napoli, mozzarella, basil, smoked burrata and balsamic drizzle v	\$21	\$24
Big Tony's Pepperoni Calabrese pepperoni, fire roasted peppers, caramelised onion, Kalamata olives, oregano and mozzarella	\$23	\$26
Hawaii 5-0 Leg ham, pineapple, bacon, napoli sauce and mozzarella	\$22	\$25
Whole Hog Chipotle pulled pork, ham, smoky sausage, rasher bacon, jack cheddar and BBQ sauce	\$23	\$26
Chicken Run Roast chicken breast, bacon, BBQ base, caramelised pineapple, fire roasted peppers, smoked mozzarella and hot honey	\$25	\$28
Supreme Team Loaded supreme pizza with beef brisket, salami, leg ham, bacon, olives, pineapple, capsicum, mushrooms, red onion, napoli and mozzarella	\$25	\$28
Smashing Pumpkins Pumpkin pesto, rosemary, ricotta, pine nuts, artichoke, mushrooms, mozzarella, rocket and balsamic reduction v	\$22	\$25

M - MEMBER PRICE G - GUEST PRICE
Not a Southport Sharks member yet?
Join from only \$5 for one year to unlock a range of member-only benefits & value!



Please note when signing up online, your physical membership card will need to be collected from Reception first with valid photo ID (must be over 18), in order for discounts to be applied at the counter.

(A) Australian Seafood, (I) Imported Seafood, (M) Mixed Origin Seafood

(v) Vegetarian, (ve) Vegan, (gf) Gluten-Friendly,
(gfr) Gluten-Friendly on Request, (df) Dairy-Free

15% surcharge is applicable on public holidays to food & beverage.

Our kitchen handles a range of allergens, including gluten, wheat, tree nuts, peanuts, dairy, eggs, seafood, soy, sesame, lupin and sulphites. While we will always do our best to accommodate dietary requirements and prepare select dishes without certain ingredients upon request, we cannot guarantee meals are completely free from allergens due to shared preparation areas and supplier ingredients. Please advise our team of any food allergies or intolerances before ordering.

WEEKLY MEMBER SPECIALS

Available from 5:30PM - 8:30PM, **exclusive to members!**

MONDAY

Kids Eat Free!

One child aged 12 years & under eats from the dinner buffet for free, per every full price adult buffet purchased.

TUESDAY

\$18 Schnitzels

Golden crumbed chicken breast with chips, salad & your choice of sauce. Upgrade to a parmigiana for **an extra \$3!**

WEDNESDAY

\$20 Pesto Pasta

Penne pesto chicken with blistered cherry tomatoes, pine nuts, parmesan, and cream sauce; **exclusive to Wednesday nights!**

THURSDAY

\$25 Steak Night

300g rump steak cooked to your liking, served with chips, salad & your choice of sauce. Add a 150ml glass of house red for **an extra \$5!**

Save as a Southport Sharks member!
Join from only \$5 for one year to enjoy even more value like these specials.

All-Day Dining MENU

À LA CARTE
Monday to Sunday | 11:30AM - 8:30PM

Please order at the counter with an available team member.

Starters	M	G
Garlic Bread Toasted artisan loaf with garlic butter <i>ve, df</i>	\$10.5	\$12.5
Cheesy Garlic Bread Garlic butter topped with melted cheese	\$12	\$15
Thick Fries - Add gravy or aioli <i>gfr</i>	\$9 + \$1.2	\$11 + \$2
Sweet Potato Wedges With sour cream & sweet chilli	\$11	\$14
Panko Crumbed Prawns (I) Mango salsa, local honey, toasted sesame seeds & Byron Bay chilli coconut aioli <i>df</i>	\$23	\$26
Crispy Salt & Pepper Squid (I) With tartare & lemon <i>gfr, df</i>	\$19	\$22
Korean Fried Chicken Fermented chilli glaze, bean shoots, steamed rice, spring onion & kewpie <i>gfr, df</i>	\$20	\$24
Tender Pork Belly Bites With sweet Davidson plum glaze & cucumber <i>gfr</i>	\$20	\$24

Salads

Roasted Beetroot Salad With crumbled fetta, navel orange, toasted pumpkin seeds, mint and balsamic dressing <i>v, gf</i>	\$24	\$30
Vietnamese Chicken Salad With garden leaves, mixed cabbage, mint, roasted peanuts, crispy onion flakes and nuoc cham dressing <i>gf</i>	\$26	\$32

Burgers & Sandwiches

All served with chips.

Grilled Angus & Beef Bacon Burger Angus beef patty, rasher bacon, double cheddar, onion jam, lettuce, tomato, pickles, burger sauce, tomato chutney, milk bun	\$26	\$32
Southern Fried Chicken Burger Southern fried chicken breast, bacon. melted cheddar, lettuce, slaw, pickles, chipotle aioli, milk bun	\$26	\$32
Grilled Steak Sandwich Chargrilled rib fillet, beetroot chutney, bacon, melted cheddar, lettuce, tomato, truffle mayo, on toasted Turkish bread	\$26	\$32
Vegan Burger Beetroot, quinoa patty, lettuce, tomato, vegan aioli, vegan milk bun <i>ve, gfr</i>	\$25	\$30
Swap for gluten-friendly bun	+ \$2	+ \$3
Swap for vegan cheddar	+ \$1	+ \$2

Classics	M	G
<i>All served with chips & salad.</i>		
Chicken Schnitzel Golden crumbed chicken breast <i>gfr</i>	\$25	\$28
Chicken Parmigiana Chicken schnitzel topped with tomato Napoli, leg ham and melted cheese <i>gfr</i>	\$28	\$33
Pulled Beef Parmigiana Chicken schnitzel topped with pulled brisket, tomato salsa, jalapeños and melted cheese	\$28	\$34
Beer Battered Fish & Chips (A) With tartare & lemon <i>gfr, df</i>	\$28	\$32
Crispy Salt & Pepper Squid (I) With chips, salad, tartare & lemon <i>gfr, df</i>	\$28	\$32
Swap for gluten-friendly schnitzel/parmigiana	+ \$2	+ \$4
Swap chips & salad for mash & steamed vegetables	+ \$3.5	+ \$4.5

Mains

Slow Cooked Lamb Shank With Désirée potato mash, broccolini, spiced beetroot purée & roast onion jus <i>gf</i>	\$33	\$40
Grilled Humpty Doo Barramundi (A) Served over bok choy leaves, garam masala curry sauce, coconut sambal, lime & coriander <i>gf</i>	\$38	\$44
Chicken Breast Macadamia Pan-fried chicken breast pieces deglazed with Cinzano, vermouth, toasted macadamia nuts, garlic, shallots, chat potatoes, broccolini and cream <i>gf</i>	\$32	\$35
Mushroom Risotto Tender arborio rice with mixed mushrooms, truffle oil, spinach, garlic, thyme and shaved parmesan <i>v, gf</i>	\$26	\$32
Chargrilled Cauliflower Steak With chilli, hazelnuts, raisins, capers, lemon and extra virgin olive oil <i>ve, gf, df</i>	\$28	\$32

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From the Grill	M	G
<i>Grain-fed beef cooked to your liking. Served with chips & salad plus your choice of sauce:</i>		
Rich gravy Diane mushroom green peppercorn garlic cream		
300g Rump	\$38	\$41
250g Rib Fillet	\$39	\$45
200g Eye Fillet	\$43	\$47
Swap chips & salad for mash & steamed vegetables	+ \$3.5	+ \$4.5
Extra sauce	+ \$2	+ \$3
Steamed Seasonal Vegetables	\$12	\$14
Mashed Potato	\$12	\$14
Garden Salad With lemon dressing	\$12	\$14

Sides

Kids

For 12 years & under.

Grilled Chicken Breast Rice & broccoli <i>gf</i>	\$13.9	\$16.9
Penne Bolognaise Beef ragu & parmesan	\$13.9	\$16.9
Chicken Nuggets & Chips	\$13.9	\$16.9
Cheeseburger & Chips	\$13.9	\$16.9
Fish Bites & Chips (I)	\$13.9	\$16.9

Dessert

Decadent Warm Chocolate Brownie With vanilla ice cream whipped cream and summer berry compote	\$19	\$21
Basque Cheesecake With white chocolate crumb, raspberries and vanilla cream	\$19	\$21

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