

Sunsets On Bribie

SENIORS

	M / V
FISH AND CHIPS deep fried whiting with chips, salad and tartare sauce	19 / 21
BANGERS AND MASH (gf) two thick pork sausages on creamy mashed potato, with steamed vegetables and gravy	19 / 21
LAMBS FRY (gf) grilled lamb liver and bacon on creamy mashed potato, steamed vegetables and gravy	18 / 20
GRILLED CHICKEN (gf) chargrilled chicken breast with chips and salad, and your choice of sauce	20 / 22

DESSERTS

STICKY DATE PUDDING with vanilla bean ice cream	10
WARM CHOCOLATE PUDDING with vanilla bean ice cream	10
PAVLOVA served with whipped cream, berry compote and passionfruit curd	12
ALL DAY COFFEE AND CAKE select cakes only	9

ENTREES

	M / V
BOWL OF CHIPS (gf) with your choice of sauce	8 / 10
GARLIC BREAD (v) with cheese with cheese and bacon	8 / 10 9 / 11 10 / 12
SPRING ROLLS two Peking duck spring rolls and two vegetarian spring rolls, with sweet chilli dipping sauce	17 / 19
FRIED CHICKEN WINGS (gf) choice of Frank's Red Hot sauce or Sweet Baby Rays Smokey BBQ sauce	18 / 20
QUEENSLAND PRAWNS 250G (gf) with lemon and house made cocktail sauce	20 / 22

KEY

(v) - vegetarian (vg) - vegan (gf) - gluten free
M - member price | V - visitor price
Please note there are no public holiday surcharges



Sunsets On Bribie

Open 7 Days
LUNCH from 12pm - 2pm
DINNER from 5pm - 8pm

DIETARY REQUIREMENTS AND FOOD ALLERGIES

Please note, while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. There is a risk meals may come into contact with other ingredients while being prepared. All customer requests will be catered for to the best of our ability so please inform our staff of any allergies or specific requirements.

SALADS

	M / V
THAI BEEF SALAD (gf) sesame and soy marinated beef strips on a mixed leaf salad with peanuts, red onion, carrot, mint, coriander, cucumber and capsicum	26 / 30
HOUSE GARDEN SALAD (v) leafy greens, cherry tomatoes, red onion, capsicum, cucumber and carrot in a house dressing	8 / 12

CLUB FAVOURITES

	M / V
SZECHUAN CALAMARI (gf) crispy fried calamari tossed in Szechuan pepper with chips, salad, tartare sauce and lemon	23 / 27
PANKO CRUMBED FLATHEAD with chips and salad, tartare sauce and lemon	26 / 30
CHICKEN PESTO PENNE tender pieces of chicken breast, tossed through a creamy pesto sauce with spinach, cherry tomato, red onion and penne pasta topped with a garlic bread crumb and parmesan cheese	27 / 31
CORAL TROUT grilled and served with chips and salad, tartare sauce and lemon	28 / 32

STEAKS

All steaks served with chips and salad, and your choice of sauce	
	M / V
100 DAY GRAIN FED SIRLOIN 250G (gf)	28 / 32
BLACK ANGUS RUMP 300G MSA MB2+ (gf)	42 / 46
RUMP STEAK 500G (gf)	48 / 52
CRUMBED PORK STEAK (gf)	26 / 30
CHOICE OF SAUCE gravy (gf) / pepper (gf) / mushroom (gf) / herb and garlic butter (gf) / hollandaise (gf)	

CHEF SELECTIONS

	M / V
COUNTRY STYLE WAGYU BURGER 150g wagyu patty, cheddar cheese, lettuce, tomato relish and smoky bbq sauce in a seeded bun with a side of chips	23 / 27
ATLANTIC SALMON (gf) pan fried Atlantic salmon in a caper and lemon butter sauce on creamy mashed potato and seasonal greens	28 / 32
FALAFEL BOWL (vg) (gf) crispy fried falafels and roasted sweet potato on house made hummus and tahini dressed Middle Eastern-style salad	27 / 31

TOPPERS

	M / V
SZECHUAN CALAMARI (gf)	10 / 12
GARLIC PRAWNS	12 / 14
BUFFALO CHICKEN WINGS (5)	10 / 12

CHICKEN

All chicken served with chips and salad, and your choice of sauce	
	M / V
CHICKEN BREAST SCHNITZEL	25 / 29
CHICKEN PARMY topped with shaved ham, Napoli sauce and mozzarella cheese	28 / 32
THE OSCAR chicken breast schnitzel topped with bacon, avocado and hollandaise	28 / 32
LEMON AND HERB CHARGRILLED CHICKEN BREAST	26 / 30
CHOICE OF SAUCE gravy (gf) / pepper (gf) / mushroom (gf) / herb and garlic butter (gf) / hollandaise (gf)	