



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

BLACKBOARD SPECIALS

Check our specials board for daily specials from \$17

ENTREES & SHARES

Garlic Bread (VG)	\$12
ADD cheese	\$2
ADD bacon	\$2
Mezze plate	\$19
Marinated mixed olives, roasted cherry tomatoes, hummus, Georgian eggplant ratatouille, turkish fingers	
Lemon Pepper Squid (LG)	\$17
Sriracha chilli aioli & lemon	
Vegetable Spring Rolls (VG)	\$17
Sweet soy lime sauce	
Chicken Wings (LG)	\$18
Buffalo franks sauce or honey soy, aioli	
Barra Tacos	\$19
Barramundi, guacamole, Mexican slaw	
Bucket of Mooloolaba Prawns	\$34
Fresh prawns, sriracha aioli, lemon	

OYSTERS

1/2 Doz / Doz

Natural	\$24/44
Fresh Tasmanian oysters, lemon	
Samurai	\$28/48
Wakame, pickled ginger, ponzu, sesame	
Kilpatrick	\$28/48
Bacon, worcestershire, tabasco, bbq	

(V) Vegetarian (VG) Vegan (VGO) Vegan Option
(GF) Gluten Free (GFO) Gluten Free Option (LG) Low Gluten (DF) Dairy Free

PIZZA PERFECTO

Margherita (V) (VGO)	\$20
Fresh tomato, fior di latte, napoli, basil	
Vegetarian Delight (V) (VGO)	\$22
Pumpkin, cherry tomato, olives, napoli, feta	
Big Wave Hawaiian	\$23
Shaved leg ham, pineapple, napoli, mozzarella	
Solerno	\$24
Bacon, shaved leg ham, mushrooms, fresh tomato, napoli, mozzarella,	
Salami	\$24
Salami, olives, red onion, capsicum, chilli, napoli, mozzarella	
Al Funghi (V) (VGO)	\$26
King oyster, swiss brown, shitake & field mushrooms, olive paste base, onion, fior di latte, herbs	
BBQ Pulled Pork	\$27
Pulled pork belly, red onion, corn, napoli, mozzarella, sweet baby rays BBQ	
Prawn Chorizo	\$28
Napoli, mozzarella, Spanich chorizo, prawns, red onion, cherry tomatoes,	
Seafood	\$29
Mussels, prawns, squid, mozzarella, red onion, garlic, chilli, capsicum	

NIPPERS

Cheeseburger	\$12
Beef patty, cheese, tomato sauce	
Hawaiian Pizza	\$12
Napoli, ham, pineapple, cheese	
Crumbed Chicken Tenders	\$12
Chicken breast	
Battered Fish (GFO)	\$12
Battered dory, lemon	
Steak (GF)	\$12
120g rib fillet	
Served with choice of: chips, salad, veggies	
All include free colouring pack & soft drink	
Pasta	\$12
Napoli sauce, cheese	
Ice Cream Cup	\$2
With sprinkles	

SIDES

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Greek Salad (V) (GF)	\$9
Cherry tomato, cucumber, red onion, capsicum, kalamata olives, oregano, feta	
Chips	\$6 \$9
Served with aioli	
Potato Wedges	\$8 \$12
Served with sour cream & sweet chilli	
Onion Rings	\$8 \$12
Served with aioli	
Sweet Potato Fries	\$8 \$12
Served with aioli	
Mashed Potato	\$6

Any closer to the beach you'd have sand in your togs

HOUSE FAVOURITES

Chicken Schnitzel	\$24
Crumbed chicken breast, side salad, chips, choice of sauce	
Chicken Parmi	\$28
Crumbed chicken breast topped with napoli, shaved ham & mozzarella, side salad, chips	
Southern Fried Chicken Burger	\$24
Buttermilk & sriracha marinated chicken, bacon, slaw, brioche bun, chilli aioli, chips	
Steak Sandwich	\$26
120g rib fillet, turkish bread, bacon, lettuce, tomato, beetroot, onion jam, bbq sauce, chips	
Carbonara	\$25
Bacon, garlic, cream, fettuccine, pecorino	
Add chicken \$6	
Caesar Salad (GFO)	\$22
Cos lettuce, crispy bacon, croutons, parmesan, poached egg, house mayo, optional anchovies	
Add chicken \$6	
Thai Beef Salad (GF)	\$27
Chilli, ginger, celery, snow pea, cucumber, capsicum, cherry tomato, sesame, coriander, mint, cashews	
Swap beef for tofu (V) No extra cost	
Swap beef for prawns \$3	
Potato & Coconut Bake (GF) (VG)	\$24
Smashed chats, cashew & coconut cream, mushrooms, zucchini, vegan cheese, pinenuts	
Buddha Bowl (GF) (VG)	\$23
Fresh vegetables, avocado, sushi rice, seaweed, Japanese soy sesame dressing	
Add Calamari \$7	

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FROM THE OCEAN

SMALL MEALS

Salmon Bruschetta	\$18
Beetroot & dill cured salmon gravalax, herb & lemon cream cheese, crostini	
Petite Seafood Julienne	\$18
Prawns & salmon in a garlic cream, baked with cheese, grilled bread	
Tuna Tataki	\$21
Lightly seared fresh yellowfin tuna, onion, pickled ginger, wakame, wasabi mayo, citrus ponzu, furikaki, roasted garlic	

SUBSTANTIALS

Smooth Dory (GFO)	\$28
Grilled or beer battered, chips, side salad, tartare sauce, lemon	
Prawn & Mango Salad (GF)	\$29
Mooloolaba prawns, mango, macadamia, basil, avocado, lemon olive oil	
Seafood Curry (GF)	\$31
Prawns, fish, scallops, capsicum, red onion, house made Indian style mild curry sauce	
saffron rice, pappadum	
Scallop Pappardelle	\$35
Scallops, prosciutto, garlic, cherry tomatoes, basil pesto cream, baby spinach, lemon	
Grilled Barramundi (GF)	\$37
Roasted potatoes, asparagus spears, mango chilli & lime salsa, balsamic glaze	
Chargrilled Mooloolaba Swordfish (GF)	\$37
Wild caught, garlic & lemon marinated, chats, broccolini, Sicilian caper olive tomato chutney	
Seafood Platter for two (GFO)	\$79
Moreton Bay bug, Mooloolaba prawns, Tasmanian oysters, salmon gravalax, battered dory, salt & pepper squid, grilled scallops, chips, sauces, side salad	

FROM THE PADDOCK

Steaks cooked to your liking, served with a choice of sauce, steakhouse chips & side salad or steamed veggies

200G Eye Fillet (GF)	\$38
Oakey Black grain fed Darling Downs QLD	
250G Grain Fed Rump (GF)	\$31
Grain fed Angus Warwick QLD	
350G Wagyu Rump (GF)	\$43
Marble score 5+ Rangers Valley	
Sauces (GF): mushroom dianne pepper gravy red wine jus garlic cream hot english seeded dijon mustard	
Smoked Chargrilled Pork Cutlet (GF)	\$28
Garlic mash potato, steamed broccolini, honey mustard red wine jus	
Lamb Shank (GF)	\$29
Slow cooked in tomato, root vegetables & red wine, served with mash potato, greens	
Veal Saltimbocca	\$39
Tenderised veal backstrap, prosciutto, sage, mash, asparagus spears, white wine & beef glaze	
Surf & Turf (GF)	\$47
250G Black Angus Sirloin (Warwick QLD) roasted potatoes, broccolini, Moreton Bay bug, garlic cream sauce	



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