

LUNCH 11:30AM - 2PM | DINNER FROM 5:30PM



2 TOONBURRA ST, BUNDABERG BUNDABERGSOCIALCLUB.COM.AU



BREADS

GARLIC BREAD V

Garlic & herb buttered bread, lightly toasted.

ADD CHEESE \$1 ADD BACON \$3

ADD LOADED TOPPER \$6

Pulled chipotle BBQ brisket, cheese & aioli.

MUSHROOM BRUSCHETTA V DFO

Toasted sourdough, topped with sautéed mushrooms. Finished with herb salsa & crumbled fetta.

\$8 BRUSCHETTA V DFO

> Toasted sourdough, topped with fresh tomato & herb salsa. Finished with crumbled fetta & balsamic glaze.

\$15

STARTERS

CRISPY FRIED CHICKEN WINGS DEO \$15 With your choice of sauce. Nam jim, spicy

honey BBQ or Cowboy butter.

HICKORY BBQ BEEF BRISKET TACOS (

Served with truffle aioli, lettuce, & fresh chopped tomato salsa.

CRISPY SPICED PORK BELLY BITES GFO

Tossed in spicy honey BBQ sauce with ranch dipping sauce.

BOWL OF SEASONED WEDGES V GFO

With sour cream & sweet chilli.

HOUSE MADE CHICKEN & PRAWN SPRING ROLLS &

With Nam Jim dipping sauce.

\$15 CRISPY FLATHEAD \$15 TACOS (8)

Served with tartare sauce, lettuce, & fresh chopped tomato salsa.

\$16 SALT & PEPPER CALAMARI (1)

> Fried salt & pepper spiced calamari served with petite salad & tartare sauce.

SALAD

\$13

THAI BEEF SALAD 🚯 GFO

Marinated beef strips crispy fried & tossed in Nam Jim. Served over fresh garden salad with crispy noodles, crushed peanuts, fresh herbs, & tangy Thai dressing.

PUMPKIN & FETTA SALAD V DFO

Roasted pumpkin pieces, lettuce, roasted cherry tomatoes, cucumber, salad onion, toasted pepitas & crumbled fetta. Served over a splash of zesty hummus and finished with balsamic glaze.

MANGO PRAWNS & COCONUT SALAD * 1 vo

Fresh poached prawns, lettuce, salad onion, cherry tomatoes, cucumber, & mango. Drizzled with chilli lime dressing & topped with toasted coconut.

SEAFOOD

BEER BATTERED FLATHEAD (1)

Served with chips, salad, lemon, & tartare sauce.

CRISPY SKIN SALMON > DFO

Topped with lemon & herb hollandaise sauce. Served over sweet potato rosti & mixed greens.

ADD PRAWNS \$9

GARLIC BUTTER BAKED PRAWNS & SCALLOPS GFO

Prawns, scallops, & potato baked in garlic & herb butter sauce. Served with toasted garlic bread & house salad.

FISHERMAN'S TUCKERBOX

Battered flathead, crumbed prawn cutlets, & salt & pepper calamari. Served with chips, house salad, lemon, & tartare sauce.

CRUMBED PRAWN CUTLETS

Served with chips, salad, lemon & tartare sauce.

\$11

\$15

\$15

\$28

\$28

\$31

\$30

\$30

S30

PASTA & STIR-FRY

\$28.5 \$27.5 \$26.5 \$33.5
\$26.5 \$33.5
\$33.5
\$30.5
400. 5
\$26.5
\$28.5
\$34.5
\$32

LIGHT MENU					
CRUMBED WHITING Served with chips & salad.	\$15	MARINATED GRILLED CHICKEN BREAST * (1) Served with chips & salad.	\$15		
BEEF BURGER & CHIPS with lettuce, tomato, cheese, BBQ sauce, & chips	\$15	BANGERS & MASH * Served with gravy.	\$15		
CREAMY CHICKEN AND HAM FETTUCCINI GFO \$3	\$15	150G RIB FILLET ♥ ③ Served with chips, salad & choice of sauce.	\$21		







PUBLIC HOLIDAY SURCHARGE + 15%

MAINS	
MAINS	
BBQ CHIPOTLE BRISKET	\$33
PISTACHIO CRUSTED LAMB CUTLETS Pistachio & herb crusted lamb cutlets, oven baked, served over creamy mashed potatoes, & steamed greens. Finish with red currant Jus.	\$38
RUM & COLA PORK RIBS POPO Low & slow cooked meaty pork ribs coated in Bundy rum & cola glaze, served with Cowboy butter fried potatoes & house salad.	\$38
STICKY ORANGE & 5-SPICE PORK BELLY * Braised pork belly coated in sticky orange & 5-spice glaze, served with coconut rice & steamed greens.	\$31
BURGERS	
WORKS STEAK BURGER GFO \$3 Rib fillet steak with bacon, egg, pineapple, lettuce, tomato, onion, beetroot, cheese & BBQ sauce. Served with chips.	\$25
CHICKEN BLT GFO \$3 Crumbed chicken breast with bacon, lettuce, tomato, cheese, & aioli, on a toasted garlic bread roll. Served with chips.	\$22
DOUBLE CHEESEBURGER 2 grilled beef patties, cheese, pickles, mustard, & tomato relish. Served with chips.	\$22
CHICKEN & BRIE BURGER GFO \$3 Grilled chicken breast with melted Brie, lettuce, & truffle aioli. Served with chips.	\$23
PULLED BRISKET SLOPPY JOE GFO \$3 Chipotle BBQ pulled brisket stuffed into a toasted garlic bread roll with melted cheese & creamy slaw. Served with chips.	\$23
FROM THE GRILL EXTRAS	

Char-grilled to your liking with your choice of 2 sides & 1 sauce.

200G RUMP ₩ 100-day grain fed black angus rump steak.	\$30	
400G RUMP ♥ 100-day grain fed black angus rump steak.	\$39	
300G RIB FILLET ¥ 100-day grain fed Rib fillet.	\$47	
BUTTERFLIED CHICKEN BREAST * ADD PARMIGIANA TOPPER \$2 * ADD LOADED TOPPER \$6	\$27	
Pulled chipotle BBQ brisket, cheese and aioli.		

SIDES Crispy Coated Chips *® Seasonal Vegetal House Salad *® Mashed Potato *	\$5 bles
TOPPERS EGG V® CRISPY BACON V® CHICKEN WINGS ® GARLIC PRAWNS V SALT & PEPPER CALAMARI SMASHED AVO V®	\$3 \$3 \$8 \$9 \$6 \$4
SAUCES Hollandaise ♥ Mushroom ♥ Pepper ♥ Dianne ♥ Creamy Garlic ♥ Cowboy Butter	\$3 ·₩
CONDIMENTS Gravy \(\cdot \cdot \) Aioli \(\cdot \c	\$1.5

CHECK OUT OUR DAILY SPECIALS