

Daimoeach

surf life saving club

ENTREE & SNACKS





CHEESY GARLIC BREAD

confit garlic & parmesan butter, fresh herbs on toasted ciabatta [veg]

\$12/14

ADD BACON +\$2



HOT HONEY BRIE

baked whole with our signature 'hot honey crunch', warmed sourdough & Murray River salt flakes [veg, gf]

\$18/20



BRAISED BEEF BAO BUNS

slow braised beef brisket in pear & soy marinade w cabbage & cucumber kimchi in soft bao buns (x2)

\$18/20



SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces w lemon & roasted garlic aioli [gf]

\$17/18



PORK & CIDER BITES

pork belly bites, coated in Bulmers apple cider glaze w pickled fennel, compressed apple & toasted peanuts [gf]

\$22/24



KOREAN FRIED CHICKEN

fried boneless chicken pieces w gochujang glaze

\$18/20

POTATO FRIES w aioli \$8/9

WEDGES w sour cream & sweet chilli \$10/11

SWEET POTATO FRIES w aioli \$12/13

PIZZA MENU

MARGHERITA

napoli sauce, mozzarella, fresh tomato & basil [veg]



\$23/25

PEPPERONI

napoli sauce, mozzarella, pepperoni

BBQ MEAT LOVERS

napoli sauce, ground beef, pork, pulled chicken, onion, hickory smoked BBQ glaze & two cheese blend

ADD gluten free base +\$2



CLASSICS

CHICKEN SCHNITTY

w fries, salad & your choice of sauce gravy, peppercorn, mushroom, bearnaise or hickory smoked BBQ glaze

\$24/26





PALMY PARMI

w napoli tomato sauce, organic free-range ham & melted mozzarella w fries & salad

\$27/29





SOUTH SIDE SCHNITTY BURGER

southern style chicken schnitzel, slaw, pickles, cheese & southwest sauce





PB BEEF BURGER

150g angus beef patty, American cheese, bacon, lettuce, onion jam, tomato, pickles & burger sauce (patty & sauce contain gluten)

ADD gluten free beef patty +\$4





EARTH BURGER

plant based vegan patty, lettuce, tomato, roasted portobello mushroom, tomato relish & veganaise [vgn]

ADD gluten free bun +\$2







RUMP 200g

100 day grain fed

SCOTCH FILLET 250g

NSW 100% grass fed

\$27/29

\$42/44

ADD 4 prawns +\$9 | ADD 6 prawns +\$12

SAUCES

bearnaise gluten free - gravy, peppercorn, mushroom & hickory smoked BBQ glaze

CHIPS & SALAD INCLUDED MASH & VEG [GF] +\$3

members price / non members price 10% surcharge applies on public holidays

SALADS & BOWLS



MISO ROASTED PUMPKIN SALAD

\$25/27

miso glazed pumpkin w wild rice, baby spinach, edamame, pickled daikon, crispy shallots & sesame miso dressing [gf, veg]

\$30/32

BIRDS NEST SALAD

slow roasted duck leg on crispy noodles, Thai region salad of citrus, chilli, green papaya & toasted cashews





CHIPOTLE CHILLI BOWL

\$26/28

mild beef & pork chilli con carne served w Mexican spiced rice, avocado, pico di gallo, corn, sour cream & tortilla crisps [gf omit tortilla crisps]

\$28/30

GRILLED CHICKEN WELLNESS BOWL

lemon & herb charred chicken breast, quinoa, sweet potato, steamed greens, beetroot hummus, avocado, green goddess dressing & toasted seeds [gf]



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MIDDLE EASTERN LAMB BOWL

\$30/32

spiced ground lamb, lemon & herb couscous, eggplant, cucumber salad, tahini yoghurt, dukkah & crumbed fetta

ADD TO YOUR SALAD

GRILLED CHICKEN	+\$8
4 GRILLED PRAWNS	+\$9
6 GRILLED PRAWNS	+\$12
GRILLED PORTOBELLO MUSHROOM	+\$3
HOUSE MADE FALAFEL	+\$6

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SEAFOOD



BARRAMUNDI PROVENCALE

seared barramundi fillet with warm provencale of tomato, garlic, olive & caper sauce w rosemary potatoes & wilted seasonal greens [gf]

\$32/34

GARLIC & CHILLI PRAWN PAPPARDELLE

prawn cutlets seared in garlic & chilli oil, semi dried tomatoes, creamy rosé velouté, finished w parsley & pecorino

\$32/34





SALT & PEPPER SQUID

lightly fried hand cut tender squid pieces served w fries, garden salad & roasted garlic aioli [gf option, request mash]

\$27/29

FISH & CHIPS

lemon & dill scented beer battered NZ Hoki w fries, garden salad, tartare sauce & lemon

\$26/28



SIDES

MASHED POTATO & GRAVY [gf]	\$8/9	SEASONAL VEGETABLES	\$8/9
SIDE SALAD [gf]	\$8/9	SAUCES & AIOLI	\$2
POTATO FRIES w aioli	\$8/9	SWEET POTATO FRIES w aioli	\$12/13
WEDGES w sour cream & sweet chilli	\$10/11		

MAINS

CAULIFLOWER & ROMESCO

roasted cauliflower served on spiced romesco, crispy chick peas, kale chips & pickled onion [vgn]

\$23/25





PANCETTA VERDE RISOTTO

creamy arborio risotto w crisp pancetta, peas, zucchini, asparagus, baby spinach, finished w parmesan & herb oil [gf]

\$25/27

CHIPOTLE CHILLI BOWL

mild beef & pork chilli con carne served w Mexican spiced rice, avocado, pico di gallo, corn, sour cream & tortilla crisps [gf omit tortilla crisps]

\$26/28



Members Prices

Become a member for \$5 when placing your order to enjoy discounted meals & drinks straight away!

Dietary Key

Vegetarian [veg] vegan [vgn] ingredients are naturally free from gluten [gf]

coeliac please note: while all care is taken, our kitchen is not isolated from gluten. Equipment including fryers, grills & dishwashers are shared with products containing gluten.

Daily Specials

scan here with your phone or see our specials screen

