

## STARTERS & LIGHT MEALS

### GF Bread

Two slices (toasted) with butter

VISITOR MEMBER

5 5

### Crispy Fried Wings (4) with coleslaw

Choice of BBQ sauce or Buffalo spicy glaze

19 17

### Boardwalk Soup - see Specials Board

16 14

### Caesar Salad - Entrée/Main

(no croutons)

20/23 18/21

+ char grilled chicken

6 6

## BURGERS

All burgers built with lettuce, tomato, red onion, and pickle served on GF Bun with new potatoes

### Char-Grilled Chicken Burger

with buttermilk ranch dressing and slaw

### Butternut Falafel Burger


with veganaise mayo and salad



28 26

28 26

## PIZZA (12 INCH) GF BASE

**Margherita**  - fresh tomato, mozzarella, basil

29 27

**Hawaiian** - ham & pineapple

29 27

**Pepperoni** - sliced Pepperoni & mozzarella

29 27

**BBQ Pork Pizza** - pork, red capsicum, red onion & BBQ sauce

31 29

**Tandoori Lamb** - lamb, red onion, capsicum, spinach & Tandoori mayo

31 29

## THE BOARDWALK CARVERY

roast Pork or lamb

served with traditional accompaniments, roast potatoes, vegetable medley & gravy

VISITOR MEMBER

Small 24 20



Regular 28 24

Large 33 29



### 15% public holiday surcharge applies on all public holidays.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

 Vegetarian  Vegan

## MAINS

	VISITOR	MEMBER
<b>Grilled Fish &amp; New Potatoes</b> with salad, tartare sauce & fresh lemon	31	28
<b>Potato Gnocchi tossed with roasted pumpkin &amp; cream</b> <span style="color: green;">v</span> with sundried tomato, onion, red capsicum, spinach & parmesan + chicken	32	29
<b>Char-Grilled Chicken</b> choice of sauce with vegetable medley & buttered new potatoes	29	27
<b>Chicken Tikka Masala Curry</b> with basmati rice	32	29

## FROM THE GRILL

<b>Grilled Tasmanian Salmon</b> with steamed vegetables, new potatoes & Bearnaise sauce	39	34
<b>Grilled Scotch Fillet Steak (300gm)</b> choice of sauce with chips & salad or vegetable medley and buttered new potatoes	48	43

## EXTRAS

<b>Coleslaw</b>	7	7
<b>Sauce Options</b> Pepper / Mushroom / BBQ / Gravy / Creamy Garlic / Bearnaise	3.5	3.5
Caesar dressing / Sweet chilli / Secret Sauce / Veganise / Tartare / Ranch / Sour Cream / Mayo	2.5	2.5

## SIDES

<b>Garden Salad</b> with vinaigrette dressing	14	12
<b>Steamed Vegetables</b>	12	10
<b>Buttered New Potatoes</b>	12	10

## DESSERT

<b>Vanilla Crème Brulée</b> with gluten free shortbread biscuit	14	12
<b>Coconut Yoghurt</b> <span style="color: green;">vg</span> with passionfruit and granola	14	12

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