

# From the Grill

Our steaks are marinated in oil, sea salt, cracked pepper and fresh herbs

Member Visitor

<b>250g Eye Fillet</b>	<b>\$47.90</b>	\$49.90
<b>300g Angus Rib Eye</b>	<b>\$43.90</b>	\$45.90
<b>300g Rump</b>	<b>\$35.90</b>	\$37.90
<b>250g Porterhouse</b>	<b>\$35.90</b>	\$37.90

All served with your choice of seasonal vegetables and mash potato or beer-battered chips and chef's salad

### Sauce

Mushroom, Dianne, Pepper, Gravy or Red Wine Jus

### Toppers

Creamy Garlic Prawns	<b>\$9.90</b>
Creamy Reef Topper	<b>\$9.90</b>
Salt & Pepper Squid	<b>\$9.90</b>
Garlic Cream Sauce	<b>\$3.90</b>

# Sides

Beer Battered Chips	} <b>\$7.90</b>
Sweet Potato Chips	
Seasonal Vegetables	
Seeded Garlic Mash Potato	
Rocket & Parmesan Salad	<b>\$9.90</b>
Chef's Garden Salad	<b>\$9.90</b>

Lunch from 11:00am

Dinner from 5:00pm

A 10% surcharge applies on public holidays

"Thanks for supporting"



Australian Surf Club of the Year 2014/15 & 2021/22

All proceeds contribute towards the training and equipment our life savers need to keep our beaches safe.



# Nippers Menu

All kids meals served with a Zooper Dooper or Vanilla Ice Cream

### Chicken Nuggets

Served with beer battered chips and tomato sauce

### Fish & Chips

Battered fish served with beer battered chips and tomato sauce

### Kids Pizza

Kids margherita pizza with house made Napoli sauce

### Mini Beef Burger

Beef pattie with cheese on a brioche bun served with beer battered chips

### Spaghetti Bolognese

Spaghetti topped with our house made beef bolognese sauce and cheese

Member Visitor

**\$11.90** **\$12.90**

Kids bags  
**\$3.00**



busy nippers®  
"Creating Happy Families"



Mermaid Beach Surf Club

# Merlina's Restaurant



"Arrive as guests,  
leave as friends,  
return as family"



# Entrée / Tapas

	Member	Visitor
<b>Garlic Bread</b>	<b>\$9.90</b>	<b>\$11.90</b>
Oven-baked baguette with garlic butter, baked until golden		
Add Cheese	\$1.50	Add Bacon \$3.50
<b>Garlic Pizza Bread</b>	<b>\$13.90</b>	<b>\$15.90</b>
Topped with garlic butter and three cheeses, finished with house made capsicum and pine nut pesto		
<b>Trio of Dips</b>	<b>\$17.90</b>	<b>\$19.90</b>
A selection of house made dips served with toasted Turkish bread (See specials board for dip flavours)		
<b>Bruschetta</b>	<b>\$13.90</b>	<b>\$15.90</b>
House made Turkish bread with tomato, herbs and onion bruschetta mix. Topped with crumbled feta and balsamic glaze.		
<b>Sea Salt &amp; Pepper Squid</b>	<b>\$13.90</b>	<b>\$15.90</b>
Tender strips of squid coated in sea salt and cracked pepper served with a rocket, red onion & parmesan salad, lemon and saffron aioli		
<b>Baked Brie</b>	<b>\$22.90</b>	<b>\$24.90</b>
Oven baked brie topped with caramelised onion and cashew nuts served with lightly toasted Turkish bread		
<b>Asian Tempura Prawns (4)</b>	<b>\$17.90</b>	<b>\$19.90</b>
House made tempura prawns served with crunchy slaw and Asian dipping sauce		
<b>Bao Buns (2)</b>	<b>\$13.90</b>	<b>\$15.90</b>
Char Siu marinated Pork Belly with fresh Asian slaw OR Tempura prawn with lettuce and Asian style aioli		
<b>Karaage Chicken Bites</b>	<b>\$13.90</b>	<b>\$15.90</b>
Karaage chicken bites served with pickled seaweed and roasted sesame tartare		
<b>Arancini Balls (4)</b>	<b>\$13.90</b>	<b>\$15.90</b>
Beef cheek and mushrooms mixed through arborio rice, crumbed and fried served with saffron aioli and dressed rocket		
<b>Cheese Board</b>	<b>\$37.90</b>	<b>\$39.90</b>
A selection of hard and soft cheeses including brie, cheddar and blue, roasted cashews, caramelised onion, olives, dried fruit and toasted Turkish bread		
<b>Gourmet Share Platter for Two</b>	<b>\$59.90</b>	<b>\$64.90</b>
Share platter for 2 including, sliced rare porterhouse, sea salt and pepper squid, tempura prawns, bruschetta, BBQ pork ribs and beer battered barramundi. Served with a chefs salad, beer battered chips and dipping sauces		
<b>Beer Battered Chips</b>	<b>\$11.90</b>	<b>\$12.90</b>
With gravy		
<b>Sweet Potato Chips</b>	<b>\$11.90</b>	<b>\$12.90</b>
With garlic aioli		
<b>Seasoned Wedges</b>	<b>\$12.90</b>	<b>\$13.90</b>
With sour cream & sweet chilli		

# Salads

	Member	Visitor
<b>Classic Caesar Salad</b>	<b>\$21.90</b>	<b>\$23.90</b>
Crisp cos leaves gently mixed with smoked bacon, crisp croutons, shaved parmesan, anchovies and our house-made dressing, topped with a soft poached egg		
<b>Pumpkin &amp; Halloumi Salad</b>	<b>\$23.90</b>	<b>\$25.90</b>
Roasted pumpkin & fried halloumi cheese, tossed through mixed salad leaves with Spanish onion, cherry tomatoes & pine nuts. Finished with our house dressing		
<b>“Merlina’s” Thai Beef Salad</b>	<b>\$25.90</b>	<b>\$27.90</b>
Marinated beef strips in our house Thai Nim Jim sauce tossed with vermicelli noodles, cherry tomatoes, red onion, cucumber, bean sprouts and mixed lettuce leaf. Topped with fresh mint and fried shallots and finished in our house Thai dressing		
<b>Vegetable, Kale &amp; Quinoa salad</b>	<b>\$23.90</b>	<b>\$25.90</b>
Kale, quinoa, radicchio, baby carrot, cherry tomato, cucumber ribbons, asparagus, roast pumpkin and goats cheese on bed of beetroot tzatziki and topped with tempura nori and roasted sesame vinaigrette		
<b>Add To Your Salad</b>		
Avocado	\$5.90	
Grilled Chicken	\$6.90	
Salt & Pepper Squid	\$9.90	
Garlic Butter Prawns	\$9.90	

# Burgers

	Member	Visitor
<b>Double Beef Brisket Burger</b>	<b>\$27.90</b>	<b>\$29.90</b>
Smoked beef brisket, a house made beef pattie and coleslaw on a brioche bun topped with tempura onion rings. Served with beer-battered chips and aioli		
<b>Add Egg</b>	<b>\$2.00</b>	
<b>Clubbies Fish Burger</b>	<b>\$23.90</b>	<b>\$25.90</b>
Grilled or battered barramundi, lettuce, tomato, Swiss cheese, cucumber, zesty pineapple relish and tartare sauce on a brioche bun. Served with beer-battered chips and aioli.		
<b>Karaage Chicken Burger</b>	<b>\$23.90</b>	<b>\$25.90</b>
Karaage Chicken with lettuce, tomato, onion, kewpie mayo & house made sesame sauce. Served with beer-battered chips and aioli.		
<b>Pork Belly Burger</b>	<b>\$23.90</b>	<b>\$25.90</b>
Char Siu marinated pork belly with crunchy slaw and radicchio on a toasted brioche bun. Served with beer-battered chips and aioli		
<b>Field Mushroom Burger</b>	<b>\$23.90</b>	<b>\$25.90</b>
Grilled field mushroom with halloumi, tomato, red onion, salad leaf, tomato relish and aoli on a brioche bun. Served with sweet potato chips		

# Classics

	Member	Visitor
<b>‘Great Northern’ Fish &amp; Chips</b>	<b>\$27.90</b>	<b>\$29.90</b>
Barramundi battered in house made ‘Great Northern’ beer batter. Served with chef’s salad, beer-battered chips, lemon and house made tartare		
<b>Grilled Barramundi</b>	<b>\$27.90</b>	<b>\$29.90</b>
Grilled barramundi fillet, served with a chef’s salad, beer battered chips, lemon and house made tartare sauce		
<b>Sea Salt &amp; Pepper Squid</b>	<b>\$27.90</b>	<b>\$29.90</b>
Tender strips of squid coated in sea salt and pepper, flash-fried and served with a rocket, parmesan and red onion salad, beer-battered chips, lemon and saffron aioli		
<b>Chicken Schnitzel</b>	<b>\$25.90</b>	<b>\$27.90</b>
Our premium chicken schnitzel, served with chef’s salad and beer battered chips		
<b>Chicken Parmigiana</b>	<b>\$27.90</b>	<b>\$29.90</b>
Our premium chicken schnitzel topped with leg ham, house-made Napoli sauce and three cheese mix. Served with chef’s salad and beer-battered chips		
<b>Aussie Parmigiana</b>	<b>\$27.90</b>	<b>\$29.90</b>
Our premium chicken schnitzel topped with BBQ sauce, bacon, cheese, and a fried egg. Served with chef’s salad and beer-battered chips		
<b>BBQ Pork Ribs ½ Rack</b>	<b>\$34.90</b>	<b>\$36.90</b>
24 hour braised BBQ glazed pork ribs served with beer battered chips and a house made Asian slaw		
<b>“Merlina’s” by the Ocean</b>	<b>\$34.90</b>	<b>\$36.90</b>
A selection of seafood, including barramundi, squid, prawns and scallops, garlic, fresh herbs, cherry tomato’s, Spanish onion and baby spinach, finished in a Napoli Rosé sauce. Topped with shaved parmesan		
<b>Classic Carbonara</b>	<b>\$25.90</b>	<b>\$27.90</b>
Pan fried bacon, mushroom, thyme and garlic, finished in a white wine cream sauce and topped with parmesan		
<b>Smoked Brisket and Mushrooms</b>	<b>\$32.90</b>	<b>\$34.90</b>
Smoked brisket, tossed with mushrooms, sun-dried tomato, baby spinach garlic, truffle butter, rocket, and shaved aged parmesan		
<b>Vegetarian</b>	<b>\$25.90</b>	<b>\$27.90</b>
Roast pumpkin, cherry tomatoes, capsicum, zucchini, baby spinach and broccolini tossed through house made Napoli sauce and topped with shaved parmesan		
<b>Add Chicken</b>	<b>\$6.90</b>	
<b>Add Prawns</b>	<b>\$9.90</b>	



# Signatures

	Member	Visitor
<b>“Tower 26” Seafood Basket</b>	<b>\$33.90</b>	<b>\$35.90</b>
Tempura prawns, battered barramundi, salt & pepper squid with tempura battered soft shell crab. Served with chef’s salad, beer-battered chips, lemon and a duo of tartare and aioli		
<b>Coconut Barramundi</b>	<b>\$30.90</b>	<b>\$32.90</b>
Grilled barramundi served on a bed of steamed rice with bok choy and topped with a mild chilli, coriander and coconut cream sauce		
<b>Gourmet Share Platter for Two</b>	<b>\$59.90</b>	<b>\$64.90</b>
Share platter for 2 including, sliced rare porterhouse, sea salt and pepper squid, tempura prawns, bruschetta, BBQ pork ribs and beer battered barramundi. Served with a chefs salad, beer battered chips and dipping sauces		
<b>Thai Scallops</b>	<b>\$30.90</b>	<b>\$32.90</b>
Grilled scallops cooked with cherry tomatoes, Spanish onion, capsicum and bok choy in a creamy Thai coconut sauce. Served on a bed of steamed rice topped with a ½ shell scallop		
<b>Atlantic Salmon</b>	<b>\$35.90</b>	<b>\$37.90</b>
Sautéed to medium-rare and served on a bed of roasted chat potatoes, broccolini, baby spinach and bok choy. Finished with a capsicum and pine nut pesto		
<b>Lamb Rump</b>	<b>\$35.90</b>	<b>\$37.90</b>
Lamb Rump marinated and salt roasted, served with potato gratin, confit onion heart, pickled baby carrot, char grilled asparagus, beetroot purée, and finished with red wine jus		
<b>Crispy Skin Pork Belly</b>	<b>\$35.90</b>	<b>\$37.90</b>
Slow cooked crispy skin pork belly, served with braised red cabbage, parmesan and bacon croquet celeriac and saffron puree, grilled asparagus and poached pear. Finished with a fig and red wine jus.		
<b>Chicken Surf and Turf</b>	<b>\$35.90</b>	<b>\$37.90</b>
Tender chicken supreme, rested on creamy mash potato and greens. Topped with prawns, scallop and squid in a garlic cream sauce		
<b>Vegetarian, vegan or gluten free options available</b>		
• <b>Our meals can be altered to suit dietary requirements</b>		
• <b>Please ask one of our friendly staff</b>		