

POINT  
LOOKOUT  
BOWLS  
CLUB  
**RESTAURANT**  
**DINNER MENU**

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75 Dickson Way  
Point Lookout  
North Stradbroke Island QLD 4183  
(07) 3409 8182  
[pointlookoutbowlsclub.com.au](http://pointlookoutbowlsclub.com.au)

Available Wed-Mon every week.

Tuesday night, our traditional roasts  
are served with vegetarian options.

## APPETIZERS

### WARM TAPAS SHARE PLATE

**\$10PP – MIN 2 PEOPLE**

4 hot morsels per person. Chefs selection daily – please enquire: possibilities are lamb kofta skewers, marinated chicken wings, mushroom and truffle arancini, lemon calamari, crispy chorizo, prawn twisters and garlic aioli.

### COLD ANTIPASTO SHARE PLATE

**\$10PP – MIN 2 PEOPLE**

House-made dip of the day (please enquire).

Brie, Hungarian sliced salami, marinated olives and marinated mushrooms served with toasted garlic ciabatta or GF bread.

## SALADS

### ROCKET PEAR AND PARMESAN

**SIDE: \$12 ENTRÉE: \$16.50**

Sliced pear, rocket, red onion, vinaigrette, grated Reggiano and balsamic glaze.

### CHICKEN AND CANDIED BACON RANCH SALAD

**ENTRÉE: \$16 MAIN: \$19**

Roasted chicken thigh, smoky and sticky candied bacon tossed with fresh salad leaves, cherry tomatoes, Spanish onion, cucumber, red cabbage and ranch dressing.

## APPETIZERS

### CIABATTA \$10

Toasted ciabatta with confit garlic butter and olive oil, balsamic and parmesan.

### LAMB KOFTA SKEWERS \$15

House-made spice blend and lean lamb skewers served with a fattoush salad, grilled pita and tzatziki.

### MIXED MUSHROOM ARANCINI \$14

Mixed mushroom arancini balls (3 per serve) with truffle aioli, rocket and grated Reggiano.

### CHILLI, MANGO AND

### MACADAMIA PRAWNS \$19

Local prawns, sautéed with garlic and fresh chilli, mango, Riesling and finished with cream, served with jasmine rice and dressed salad.

### PUMPKIN AND GOATS CHEESE TART \$15

Roasted jap pumpkin, caramelized onion and goats cheese encased in pastry, served with dressed leaves and balsamic glaze.

### LEMON & GARLIC CALAMARI \$13.50

Lightly marinated and crumbed calamari, flash fried and served with confit garlic aioli and chips.

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## SEAFOOD

### LOCAL FISH OF THE DAY \$26

Locally sourced fish fillet (please enquire), ale battered or grilled, dressed salad and chips.

GF Available.

### STRADDIE SEAFOOD CHOWDER \$35

Silky seafood chowder infused with sage and thyme, boasting our favourite local catch. Including Moreton Bay bug tail, prawns, fish and scallops. Served with parmesan ciabatta crostini.

### HERVEY BAY HALF-SHELL

#### SCALLOPS: 5 - \$17.50 10 - \$27

Baked half-shell scallops with ginger and kaffir lime (add chilli) served with a crisp garden salad. GF.

## FAVOURITES

### CHICKEN OR BEEF SCHNITZEL \$20

Tender schnitzel lightly fried with your choice of salad and chips or vegetables and potato gratin.

**Sauces: Pepper, Mushroom, Dianne, Gravy \$2.50**

**Kilpatrick, Hawaiian, Parmigiana, Béarnaise \$5.00**

### BURGERS \$18

Juicy beef/chicken/vege/fish burger, with cheese, lettuce, tomato caramelized onion, Dijon mustard, tomato relish and garlic aioli. Served with chips.

GF available.

Add egg or bacon \$3 ea.

## MAINS

### CHICKEN POT PIE \$19.90

Chicken, bacon and vegetable pot pie with crisp golden pastry. Served with dressed salad.

### MOROCCAN LAMB \$26

Moroccan spiced lamb atop fragrant herbed couscous, served with tzatziki and dressed greens.

### 250G RIB FILLET \$28

250grib fillet, cooked to your liking served with your choice of either:

Garden salad and chips – GF.

Potato gratin, steamed greens and jus-GF.

**Sauces: Pepper, Mushroom, Dianne, Gravy \$2.50**

**Kilpatrick, Hawaiian, Parmigiana, Béarnaise \$5.00**

### STUFFED CHICKEN \$26

Plump roasted chicken breast stuffed with brie, served with spinach puree, potato gratin, garlic and Riesling cream sauce. (GF).

### FETTUCCINE ALLA MARINARA \$25

House-made tomato sauce, field-fresh herbs and local seafood delights including prawns, baby octopus and fish. Served with grated Parmigiana-Reggiano. (GF available).

### VEGETARIAN FETTUCCINE \$20

House-made vegan-friendly tomato sauce, with sautéed onion, garlic, olives, mushrooms, chilli, baby spinach and capers. Topped with Parmigiana-Reggiano.

**Please advise if you would like the vegan option with no cheese or GF Pasta.**

## SIDES

CHIPS \$6

STEAMED GREENS \$8

GARDEN SALAD \$8

ROCKET AND PEAR SALAD \$12

ONION RINGS \$8

## KIDS MENU

### ALL KIDS MEALS \$12

#### PASTA

Pasta with house-made Napoli sauce or butter.

GF available.

#### FISH AND CHIPS

Battered or grilled fish served with chips and sauce. GF Available.

#### CALAMARI

Crumbed calamari with chips and tomato sauce.

#### SCHNITZEL

½ chicken or beef schnitzel served with chips and tomato sauce.

#### HOTDOG

Hotdog with butter, cheese and tomato sauce. Served with chips.

#### HAM AND PINEAPPLE PIZZA

Ham and pineapple pita base pizza with chips.

## DESSERTS

STICKY DATE PUDDING \$10

House-made sticky date pudding with sticky butterscotch sauce and ice-cream.

CHOCOLATE AND KAHLUA  
MOUSSE \$14

Chocolate mousse enriched with Kahlua and espresso. (18yo+)

KIDS CHOCOLATE MOUSSE \$8

Kids chocolate mousse cup with chocolate topping.

TOBLERONE FONDUE \$13.50

Chocolate fondue with a twist, served with strawberries, biscotti and shortbread.

PECAN PIE AND CUSTARD \$13.50

House-made pecan pie with vanilla custard.

#### NUT SUNDAE

KIDS - \$4.50 LARGE -\$8.50

Vanilla ice-cream with your choice of topping:

- honeycomb
- blue heaven
- caramel
- vanilla
- chocolate
- strawberry
- pineapple

Topped with crushed peanuts or 100's & 1000's.