

*Welcome to
Merimbula RSL Club's*

Coral Sea Restaurant

We pride ourselves on providing quality meals for all requirements and allergies

Gluten Free Meals are marked on the Menu with (GF)

(These meals are not automatically Gluten Free but can be)

Please inform our Cashier as you order of ALL

Dietary Requirements or Allergies

Please state your table number before ordering

Italian Herb & Cheese Bread 7.9

Grilled Italian bread topped w' house herb butter & melted cheese

Crusty Roasted Garlic & Pumpkin Loaf 8.9

Oven baked roasted garlic & pumpkin cob loaf w' whipped herb butter & balsamic olive oil

Fresh Local Oysters

1/2 Doz 1 Doz

Natural (GF) 10.9 20.9

W' red wine vinegar & cocktail sauce

Kilpatrick (GF) 13.9 24.9

Crispy bacon & Worcestershire sauce

Mornay 13.4 23.9

Creamy cheese sauce

Entrees

Soup of the Day (GF) 8.0

Chef's home made soup (Ask our friendly dining staff for today's specials)

Spiced Flathead Taco 15.9

W' Cajun roasted cashews, avocado salsa, chilli jam & lime mayo

Sea Salt & Red Pepper Fried Calamari 16.9

W' lime aioli & fresh summer salad

Creamy Garlic Prawns (GF) 17.9

Tiger prawns oven baked in fresh cream, garlic, Italian parsley, w' chef's salad & parmesan risotto

Pasta & Risotto

House Made Gnocchi of the Day	25.5
<i>Ask our friendly dining staff for today's special</i>	
Prawn Linguini	27.0
Linguini Al Dente tossed w' olive oil, garlic, fresh herbs, chilli, lemon, rocket & blistered tomatoes	
Chicken Fettuccini	27.0
Thin ribbon pasta tossed w' Chicken, mushroom & pine nuts in a creamy white wine sauce w' fresh basil & parmesan	
Roasted Pumpkin Risotto (GF)	25.0
W' green peas, sage, asparagus, char grilled eggplant & semi dried tomato pesto	

Seafood

Wok Tossed Mussels (GF)	28.5
<i>Ask our friendly dining staff for today's special</i>	
Seafood Crepe	25.5
Scallops, prawns, calamari & fresh fish fillet, lightly poached in a garlic cream sauce, served between a thin crepe w' salad verde & side of fries	
Fresh Local Flathead Fillets	30.0
Fresh flathead fillets, shallow fried in dark ale batter w' chef's salad, chips & home made tartare sauce & lemon	
Seafood Basket	28.5
Battered barramundi, tender calamari, scallops, crumbed prawns, hand cut potato cakes, fresh prawns, natural oysters, chips & salad	
Fish of the Day (GF)	27.0
Ask our Friendly dining Staff for today's specials	

Mains

Roast of the Day (GF)	small / 19.9	large / 25.5
Served w' baked potato, roast pumpkin, greens, cauliflower mornay, rich meat sauce & condiments		
Chicken Breast Parmigiana		24.9
Crumbed breast of chicken topped w' tomato concasse, shaved champagne ham & grilled mozzarella		
Chicken Scallopini		29.0
Tender chicken breast medallions in a rich mushroom & madeira cream sauce, served w' parmesan & herb polenta, sautéed dutch carrots & broccolini, finished w' crispy prosciutto		
Chicken Kiev		26.0
Chicken breast supreme filled with house garlic butter, topped with Hollandaise sauce		
Steak & kidney Pie floater		27.9
In a house made pie case, served atop a bed of creamy mash w' pumpkin, peas & rich meat sauce		

From the Grill

(All Steaks Cooked to your liking. Please allow 30 minutes for Well Done Steaks)

Eye Fillet (GF)	300 gm	37.5
Scotch Fillet (GF)	350 gm	36.5
<i>Above steaks w' your choice of: plain gravy, mushroom, pepper, dienne or béarnaise Sauce</i>		
RSL Fillet (GF)	300 gm	38.9
Eye Fillet Topped w' Garlic Prawns, Crispy Bacon & Béarnaise Sauce		

All above steaks served on mash w' your choice of: vegetables & potatoes, or salad & chips

Chicago Street

Elwood Wings & Strips (GF) 24.0

Fried tasty wings & parmesan chilli chicken strips w' maple & caramelised onion BBQ sauce & shoe string fries

Pork Belly & Chilli Lime Salted Calamari 31.0

Served w' chef's crispy noodle salad

Pizzeria

Vegorama (GF) 21.0

Italian tomato sauce, mozzarella, mushroom, onion, young corn, red bell pepper, jalapeno & olive

Palmio (GF) 23.0

Italian Tomato Sauce, mozzarella, roasted peppers, cherry tomatoes & olives topped w' prosciutto, roquette & parmesan

Supremo (GF) 22.0

Italian Tomato Sauce, mozzarella, salami, ham, mushrooms, capsicum, onion, olives, anchovies & chilli flakes

Children's Menu (12 Yrs & Under) 9.90

Fish & Chips

W' Salad

Chicken Parmigiana

W' Chips & Salad

Chicken Nuggets

W' Chips & Salad

Ham & Pineapple Pizza

W' Chips & Salad

Calamari

W' Chips & Salad

Pasta Bolognese

Roast of the Day (GF)

W' Baked Vegetables & Gravy

Kids Ice Cream

Please hand in your ice cream voucher at
the Coffee Shop to redeem you Ice Cream



Sam's Chinese

Entree

Prawn Crackers	3.0
Prawn Cutlets (3)	6.0
Spring Rolls (3)	6.0
Dim Sims (3) (steamed or fried)	6.0

Soups

Chicken & Sweet Corn Soup	5.0
Short Soup	5.0
Long Soup	5.0
Long Short Soup	5.0

Rice

	Small	Large
Fried	4.5	5.5
Steamed (GF)	2.5	3.5

Sweet & Sour

Pork	19.9
Chicken	19.0
Prawns (GF)	26.0
Combination	22.0

Beef Dishes

19.90

- Beef & Vegetable
- Satay Beef
- Chilli Garlic Beef
- Beef in Black Bean
- Szechuan Beef
- Honey Chilli Beef
- Beef w' Oyster Sauce
- Garlic Beef & Vegetable

Prawn Dishes

26.0

- Honey Prawns (Battered)
- Honey Chilli Prawns (Battered)
- Curry Prawns (GF)
- Chilli Garlic Prawns (GF)
- Satay Prawns (GF)
- Szechuan Prawns (GF)
- Honey Chilli Prawns (not Battered) (GF)
- Garlic Prawns (GF)
- Prawn & Vegetables (GF)



Chicken Dishes

19.0

- Honey Chicken
- Lemon Chicken
- Plum Chicken
- Satay Chicken
- Szechuan Chicken
- Honey Chilli Chicken (Battered)
- Chicken & Vegetable
- Curry Chicken
- Chicken w' Ginger & Shallots

Chow Mein Dishes

- Beef Chow Mein 19.9
- Chicken Chow Mein 19.9
- Prawn Chow Mein 26.0
- Combination Chow Mein (Prawn, Chicken, Beef) 23.0
- Mixed Vegetable Chow Mein 18.5

Sam's Specials

- Sizzling Mongolian Lamb 23.0
- Mongolian Combination 22.0
- Combination Satay (Prawn, Chicken, Beef) 23.0
- Combination Hokkien Noodles 23.0
- Vegetables w' Hokkien Noodles 18.5
- Curry Lamb 22.0
- Mixed Vegetable Satay 19.5
- Combination & Cashew 23.0
- Chicken & Cashew 21.0
- Beef & Cashew 21.0
- Mixed Vegetables 17.0

Desserts

7.5

- Deep Fried Ice Cream
- Banana Fritters w' Ice Cream
- Pineapple fritter w' Ice Cream

(Desserts served with your choice of- Chocolate, Strawberry, Caramel or Butterscotch sauce)



Thai Cuisine

Entree

Chicken Satay's w' peanut satay sauce (3)	8.0
Thai Fish Cakes w' sweet chilli sauce (4)	8.0

Rice

	<i>Small</i>	<i>Large</i>
Steamed Thai Rice (Khao)	2.5	3.5

Main Dishes

Pad Talay (spicy) (GF) King prawns, scallops, squid, barramundi & mussels w' vegetables in authentic thai sauce	29.0
Nasi Goreng (medium spicy) Famous Indonesian fried rice w' prawns, beef & chicken	25.0
Thai Beef Salad (spicy) Authentic grilled, thinly sliced beef & cucumber salad w' Yum Nua dressing	23.0
Tiger Cry Wok tossed marinated tender beef w' Thai vegetables salad & spicy sauce	23.0
BBQ Chicken BBQ boneless, marinated & char grilled chicken thigh w' Thai vegetables salad & spicy sauce (medium spicy, contains fish sauce)	25.0
Duck Breast w/ Special Sauce Served w' tossed snow peas, asparagus & broccoli w/Thai special sauce	29.0
Crisp Pork w/ Asian Greens Served w' tossed Chinese broccoli, Thai eggplant, basil, snow peas, asparagus & broccoli	26.0
Choo Chee Prawns Served w' green beans, zucchini, red chilli, basil, asparagus & broccoli w/choo chee sauce	29.0

Noodles (Stir Fried) (GF)

Vegetable/Chicken/Beef/Pork

Prawn

21.0

28.0

Pad Thai ~Thin Rice Noodles, Chef's Sauce, Fried Egg, Lemon & Fresh Roasted Peanuts

Pad See - Eiw ~ Thick Rice Noodles, Light Sweet Soy, Oyster Sauce & Asian Greens

Pad Khee - Mao ~ Thick Rice Noodles, Chef's Sauce, Fresh Chilli, Thai Basil, Broccoli & Dried Shallots (spicy)

Stir Fried

Vegetable/Chicken/Beef/Pork

Fish/Prawn

21.0

28.0

Chilli & Basil (GF)~ Fresh Chilli, Sweet Basil, Soy, Oyster Sauce & Fish Sauce

Chilli Jam & Macadamia (not spicy)~ Chilli Jam Sauce, Light Soy, Fish Sauce & Macadamias

Curries (Gaeng)

Vegetable/Chicken/Beef/Pork

Fish/Prawn

Red (Phet) (GF)

21.0

28.0

Green (Kiaw Wan) (GF)

Chicken/Beef

Rendang (GF)

23.0

Rich thick curry sauce , Slow Cooked in Thai & Indonesian popular Spices, Galangal, Turmeric, Cinnamon, Cumin, Nutmeg, Clove, Lemon Grass, Red Chilli, & Coconut Milk

Massaman Beef (GF)

23.0

Tender Beef Pieces & Potato, Slow Cooked in Thai Aromatic Spices, Fresh Herbs, Galangal, Lemon Grass, Tamarind & Coconut Milk