

LONG REEF GOLF CLUB

Cafe Menu

ESTABLISHED SINCE 1927 -



Breakfast MENU

AVAILABLE UNTIL 11AM

BREAKFAST

SIMPLY AVO (Ve)	16
Fresh Cherry Tomatoes, Basil Oil, Lemon, Sourdough	
CORN & ZUCCHINI FRITTERS (V)(GF)	25
Poached Eggs, Rocket, Tomato & Chilli Chutney, Pesto, Pine Nuts	
LONG REEF BREAKFAST	30
Eggs any way, Bacon, Sausage, Mushroom, Tomato, House Baked Beans, Hashbrowns, Sourdough	
EGGS ANY WAY (V)	16
Eggs any way, Sourdough (Side options below)	
BENNY BREAKY BUN	17
Bacon, Fried Egg, Rocket, Tomato & Chilli Chutney, Hollandaise	
BREAKFAST BURGER	17
Fried Egg, House Made Sausage Patty, American Cheese, Hashbrown, Aioli	
EGGS BENEDICT	24
Choice of Bacon or Smoked Salmon, Hollandaise, Sweet Paprika, Sourdough	
VEGGIE STACK (V)	28
Smashed Avocado, Poached Eggs, Danish Feta, Spinach, Pumpkin Seeds, Pesto, Cherry Tomatoes, Sourdough	
MUSHROOM BRUSCHETTA (V)	22
Sautéed Mushrooms, Danish Feta, Wilted Spinach, Truffle Oil, Sourdough	
GRANOLA BOWL (V)	20
House Granola, Pear & Rhubarb Compote, Coconut Yoghurt, Fresh Berries	
BUTTERMILK PANCAKES (V)	18
Fresh Strawberries, Maple Syrup, Vanilla Ice Cream	
SIDES	
Poached Egg	3
Hash Brown, Spinach, Mushrooms, Bacon, Avocado	6
Sautéed Cherry Tomatoes Or Grilled Haloumi	
Gluten Free Bread Available	3

OPENING HOURS

MON, TUES & THURS:	9:00AM - 3:00PM
WED:	9:00AM - 5:00PM
FRI:	9:00AM - 8:00PM
SAT & SUN:	8:00AM - 5:00PM

COLD DRINKS

MILKSHAKES	
Regular	8
Mega	10
Chocolate, Vanilla, Strawberry or Caramel	
SMOOTHIES	10
Mango, Banana or Mixed Berry	
ICED DRINKS	9
Iced Coffee, Iced Chocolate, Iced Mocha	
BOTTLED 'NECTAR COLD' PRESS' JUICES	8
Selection Available at Counter	

SWEET BREADS

BANANA BREAD	7
FRUIT & NUT BREAD	7
COCONUT RASPBERRY BREAD (GF)	8

Lunch MENU

AVAILABLE FROM 11AM

STARTERS & SHARING

MEZZE PLATE (V)
Babaganoush, Beetroot Tzatziki, Hummus, Mixed Olives, Haloumi, Sundried Tomatoes, Pita

30

SALT & PEPPER CALAMARI
Spiced Sea Salt, Pepper, Aioli

22

COCONUT CRUSTED PRAWNS (8)
Mango Chilli Dipping Sauce

22

KUMERA CHIPS (V)
Sweet Chilli Sauce & Sour Cream

12

CHIPS (Ve)

11

GARLIC BREAD (V)

10

FLATBREADS

ROAST PUMPKIN (V)
Caramelised Red Onion, Mozzarella, Rocket, Pine Nuts, Pesto

23

PROSCIUTTO
Pomodoro, Rocket, Buffalo Mozzarella, Basil Oil

23

PERI PERI CHICKEN
Roast Capsicum, Mozzarella, Red Onion, Peri Peri Mayo

23

GARLIC PRAWN
Cherry Tomatoes, Mozzarella, Chilli Flakes

25

SALAD BOWLS

HARVEST BOWL (V)(GFO)
Maple Roasted Pumpkin, Pearl Cous Cous, Pecan Nuts, Mixed Leaves, Green Olives, Danish Feta, Pesto Dressing

22

CRUNCHY BOWL (Ve)(GF)
Snowpeas, Bean Sprouts, Wombok, Carrot, Edamame, Ginger, Fried Shallots, Soy Vinaigrette

22

SOBA NOODLE BOWL (Ve)
Iceberg Lettuce, Wombok, Red Onion, Carrot, Parsley, Mint, Coriander, Edamame, Red Capsicum, Soba Noodles, Bean Sprouts, Cashew Crunch, Miso Sesame Dressing

22

ADD YOUR CHOICE OF PROTEIN
Grilled Garlic Prawns, S&P Calamari, Grilled Chicken, Smoked Salmon, Grilled Haloumi, Falafel

8

MAINS

CHILLED SEAFOOD PLATE (FOR 2) 70
Oysters, Tiger Prawns, Mussels, Smoked Salmon, Mixed Leaf Salad, Marie Rose Sauce, Lemon, Fresh Baguette

LOCAL MUSSELS 32
White Wine Sauce, Baguette

BUCKET OF PRAWNS (8) 32
Fresh Whole Tiger Prawns, Marie Rose Sauce, Lemon

250g RUMP STEAK 36
Chips, Garden Salad

22 Choice of Peppercorn Sauce or Rich Gravy

GOATS CHEESE GNOCCHI (V) 32
Sundried Tomatoes, Spinach, Sage Leaves, Pine Nuts

FISH & CHIPS 30
Freshly Beer Battered NZ Hoki Fillet, Chips, Tartare, Lemon

LAMB SOUVLAKI 30
Marinated Lamb Skewers, Greek Salad, Pita, Chips, Tzatziki

PAN FRIED BARRAMUNDI (GFO) 40
Chat Potatoes, Broccolini, Lemon Butter

CHILLI PRAWN LINGUINE 36
Prawns, Cherry Tomatoes, Parsley, Rocket, Chilli Oil

SOUTHERN FRIED CHICKEN BURGER 28
Cos Lettuce, Tomato, Red Onion, Peri Peri Mayo, Chips

ANGUS BEEF BURGER 28
Bacon, Pickle, Lettuce, Tomato, American Cheese, Smokey BBQ Sauce, Chips

HERB CRUSTED CHICKEN SCHNITZEL 29
Chips, Rocket & Parmesan Salad, Rich Gravy

STEAK SANDWICH 29
Caramelised Onion, Lettuce, Swiss Cheese, Pickles, Chutney, Aioli, Chips

KIDS LUNCH MENU

GRILLED CHICKEN SALAD (GF) 17

FISH & CHIPS

CHICKEN TENDERS & CHIPS

CHEESE BURGER & CHIPS

Sunday & Public Holidays incur a 10% Surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



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