

LONG REEF GOLF CLUB

Cafe Menu



Breakfast

MENU

AVAILABLE UNTIL 11AM

BREAKFAST

SIMPLY AVO (Ve) 16
Fresh Cherry Tomatoes, Basil Oil, Lemon, Sourdough

CORN & ZUCCHINI FRITTERS (V)(GF) 26
Poached Eggs, Rocket, Tomato & Chilli Chutney, Smashed Avocado, Pine Nuts

LONG REEF BREAKFAST 32
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 19
Bacon, Fried Egg, Rocket, Tomato & Chilli Chutney, Hollandaise

BREAKFAST BURGER 19
Fried Egg, House Made Sausage Patty, American Cheese, Hashbrown, Aioli

EGGS BENEDICT 25
Choice of Bacon or Smoked Salmon, Hollandaise, Sweet Paprika, Sourdough (I)

VEGGIE STACK (V) 29
Smashed Avocado, Poached Eggs, Danish Feta, Spinach, Pumpkin Seeds, Pesto, Cherry Tomatoes, Sourdough

MUSHROOM BRUSCHETTA (V) 23
Sautéed Mushrooms, Danish Feta, Wilted Spinach, Truffle Oil, Sourdough

GRANOLA BOWL (V) 21
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

Mango, Banana or Mixed Berry 10

ICED DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha 10

BOTTLED 'NECTAR COLD PRESSED' JUICES

Selection Available at Counter 8

SWEET BREADS

BANANA BREAD 8

FRUIT & NUT BREAD 8

COCONUT RASPBERRY BREAD (GF) 9

Our Seafood is labelled using the following method:
A - Australian.
I - Imported.
M - Mixed.

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.

Lunch

MENU

AVAILABLE FROM 11AM

STARTERS & SHARING

MEZZE PLATE (V) 30

Babaganoush, Beetroot Tzatziki, Hummus,
Mixed Olives, Haloumi, Sundried Tomatoes, Pita

SALT & PEPPER CALAMARI 22

Calamari, Spiced Sea Salt, Pepper, Aioli (I)

COCONUT CRUSTED PRAWNS (8) 22

Prawns, Mango Chilli Dipping Sauce (I)

BURRATA (V) 28

Sliced Tomato, Red Onion, Basil Oil, Baguette

KUMERA CHIPS (V) 13

Aioli

CHIPS (V) 12

GARLIC BREAD (V) 10

FLATBREADS

ROAST PUMPKIN (V) 24

Caramelised Red Onion, Mozzarella, Rocket,
Pine Nuts, Pesto

MARGHERITA (V) 23

Rich Tomato Sauce, Mozzarella, Rocket, Basil Oil

PERI PERI CHICKEN 24

Roast Capsicum, Mozzarella, Red Onion,
Peri Peri Mayo

GARLIC PRAWN 26

Garlic Prawns, Cherry Tomatoes, Mozzarella,
Chilli Flakes (I)

SALAD BOWLS

WARM THAI BEEF SALAD (GF) 29

Mixed Leaves, Cherry Tomatoes, Red Capsicum,
Red Onion, Mint, Coriander, Begum Vermicelli,
Nam Jim Dressing

HARVEST BOWL (V)(GFO) 24

Maple Roasted Pumpkin, Pearl Cous Cous,
Pecan Nuts, Mixed Leaves, Green Olives,
Danish Feta, Pesto Dressing

CRUNCHY BOWL (Ve)(GF) 24

Snowpeas, Bean Sprouts, Wombok, Carrot,
Edamame, Ginger, Fried Shallots, Soy Vinaigrette

ADD YOUR CHOICE OF PROTEIN 8

Grilled Garlic Prawns, S&P Calamari, Grilled
Chicken, Smoked Salmon, Grilled Haloumi, Falafel (I)

MAINS

GRILLED TERIYAKI SALMON (GF) 40

Salmon, Green Papaya Salad, Lotus Crisp (A)

LOCAL MUSSELS 34

Mussels, White Wine Sauce, Baguette (A)

250g RUMP STEAK (GFO) 38

Chat Potatoes, Broccolini, Tobacco Onions
Choice of Peppercorn Sauce or Rich Gravy

GOATS CHEESE GNOCCHI (V) 35

Sundried Tomatoes, Spinach, Sage Leaves, Pine Nuts

FISH & CHIPS 30

Freshly Beer Battered Hoki Fillet, Tartare,
Lemon, Chips (A)

LAMB SOUVLAKI 35

Marinated Lamb Skewers, Greek Salad, Pita,
Mint Tzatziki, Chips

GRILLED BARRAMUNDI (GF) 40

Barramundi, Chat Potatoes, Broccolini,
Lemon Butter (A)

CHILLI PRAWN LINGUINE 39

Prawns, Cherry Tomatoes, Parsley,
Rocket, Chilli Oil (I)

FISH TACOS (3) 28

Battered Flathead, Slaw, Mango Salsa, Aioli (I)

ANGUS BEEF BURGER 29

Bacon, Pickle, Lettuce, Tomato, American Cheese,
Smokey BBQ Sauce, Chips

HERB CRUSTED CHICKEN SCHNITZEL 30

Rocket & Parmesan Salad, Rich Gravy, Chips

STEAK SANDWICH 30

Caramelised Onion, Lettuce, Swiss Cheese, Pickles,
Chutney, Aioli, Chips

KIDS LUNCH MENU (UNDER 12)

FISH & CHIPS (A) 16

CHICKEN TENDERS & CHIPS

CHEESE BURGER & CHIPS

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A low-angle, upward-looking photograph of two palm trees against a clear, light blue sky. The palm fronds are dark green and detailed, with some showing signs of aging or damage. The composition is symmetrical, with the trees framing the central text.

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