







THE POINT BISTRO Menu

LUNCH FROM 11:30AM - 2PM 7 DAYS
DINNER FROM 5:30PM - 8PM (SUN - THU)
OR 5:30PM - 9PM (FRI - SAT)

ENTRÉES

	M	V
GARLIC BAGUETTE (V) Freshly baked baguette topped with garlic butter & herbs, toasted until golden & crisp	9	11
CHEESY GARLIC BAGUETTE (V) Freshly baked baguette topped with garlic butter, herbs & melted mozzarella, toasted until golden	12	14
CHEESY BACON BAGUETTE Freshly baked baguette topped with garlic butter, herbs, crispy bacon & melted mozzarella, toasted until golden	14	16
CHICKEN CORIANDER & MINT SPRING ROLLS (4) (DF) Served on a bed of mesclun with tangy dipping sauce	18	20
TEMPURA CHICKEN SKEWERS (2) Served on a bed of crunchy slaw, a wedge of lemon, & house made tangy ranch sauce for dipping	16	18
LEMON PEPPER SQUID RINGS (GF) (DF) (A) Flash fried squid rings coated in lemon pepper served with tartare & fresh lemon	16	18
MUSHROOM & WHITE WINE ARANCINI (V) Served with truffle aioli & parmesan	16	18
PACIFIC OYSTERS (GF) (DF) (A) Natural with lemon	1/2 DOZ. 20 DOZEN 38	22 40
KILPATRICK PACIFIC OYSTERS (GF) (DF) (A) With crispy bacon, Worcestershire & shallots	1/2 DOZ. 22 DOZEN 40	24 42
PRAWN COCKTAIL (6) (GF) (A) Served with cocktail sauce & a wedge of lemon	18	20
BURRATA (V) Creamy burrata served with confit tomatoes, basil, extra virgin olive oil, balsamic glaze & toasted sourdough	20	22
CHARGRILLED CORN RIBS (GF) (VEO) Tossed in butter. Served with grated parmesan, fresh lime & coriander	16	18

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free (VO) Vegetarian Option
(GFO) Gluten Free Option (VEO) Vegan Option (DFO) Dairy Free Option
(A) AUSTRALIAN SEAFOOD (M) MIXED SEAFOOD

At Paradise Point Bowls Club, we aim to source Australian seafood & meats whenever possible. If local supply becomes limited or unavailable, some products may be sourced from carefully selected international suppliers to ensure quality & availability

ALLERGY NOTICE: While we take care, cross contamination may occur

SCHNITZELS & PARMIGIANAS

All served with your choice of chips, salad, or mash & seasonal vegetables

	M	V
CLASSIC CHICKEN SCHNITZEL Golden crumbed chicken breast, tender & perfectly cooked, served with a wedge of lemon	24	26
CHICKEN PARMIGIANA Crispy chicken schnitzel topped with ham, rich Napoli sauce, melted mozzarella, & shaved parmesan	26	28
HAWAIIAN PARMIGIANA Chicken schnitzel with Napoli sauce, ham, melted mozzarella, & juicy pineapple slices	26.5	28.5
GARLIC PRAWN PARMIGIANA (M) Chicken schnitzel topped with creamy garlic prawns, Napoli sauce, & melted mozzarella	28.5	30.5
CAPRESE PARMIGIANA Chicken schnitzel layered with fresh tomato, mozzarella, basil, & a drizzle of balsamic glaze	27	29
BREAKFAST PARMIGIANA Chicken schnitzel topped with BBQ sauce, crispy bacon, mozzarella, topped with a runny egg & hollandaise	28	30
VEGETARIAN SCHNITZEL (VE) Golden crisp vegetarian schnitzel, served with fresh lemon, & vegan garlic aioli	24	26
VEGETARIAN PARMIGIANA (V) Golden crisp vegetarian schnitzel topped with grilled eggplant, Napoli sauce, melted mozzarella & parmesan	26	28

SPRING SALADS

GRILLED HALLOUMI & MANGO SALAD (GF) (DF) Grilled halloumi, mixed leaves, fresh mango, cucumber, cherry tomatoes, toasted cashews & honey lime dressing	26	28
CRISPY PRAWN SALAD (DF) (M) Crispy prawns, mixed leaves, cherry tomatoes, cucumber, carrot, fresh herbs & sweet citrus dressing	27.5	29.5
WATERMELON, FETA & MINT SALAD (V) (GF) (VEO) Fresh watermelon, feta, cucumber, mint, rocket & balsamic glaze	25	27
ASIAN BEEF SALAD (GF) (DF) Sliced chargrilled beef, mixed leaves, cucumber, carrot, fresh herbs, crispy shallots & Thai lime dressing	26.5	28.5
TROPICAL CHICKEN SALAD (GF) (DF) Chargrilled chicken, pineapple, cherry tomatoes, cucumber, mixed leaves, toasted coconut, coriander & lime dressing	26.5	28.5

SALAD TOPPERS
Grilled Chicken $7 | Crispy Calamari (L) $8 | Feta $5
Poached Prawns (3) (M) $8 | Avocado $4



BURGERS

All burgers served on a toasted sesame bun with beer battered fries

	M	V
THE WORKS BURGER Beef patty, bacon, fried egg, lettuce, tomato, pineapple & tomato sauce	28	30
GRILLED CHICKEN & PINEAPPLE BURGER Juicy grilled chicken breast topped with grilled pineapple, crisp lettuce, melted cheese & creamy aioli	25	27
DOUBLE BEEF & BACON BURGER Two juicy beef patties topped with crispy bacon, double cheese & smoky BBQ sauce	28.5	30.5
VEGETARIAN BEETROOT BURGER (V) (VEO) (DFO) A delicious vegetarian beetroot patty topped with lettuce, tomato, roasted pumpkin, onion, feta & balsamic	27	29
CLASSIC CHEESEBURGER Beef patty with onion, cheese & tomato sauce	16	18

Gluten-free bun available +5

FROM THE GRILL

All steaks are cooked on the chargrill and served with your choice of chips, salad, mash, or seasonal vegetables. Plus, your choice of sauce (All available in GFO & DFO)

300G SIRLOIN Rangers Valley, pasture fed, tender striploin with rich marbling for maximum flavour	40	42
250G RUMP Rangers Valley, grain fed premium rump, succulent & packed with taste	30	32
350G SCOTCH FILLET Riverine, grain fed marbled Scotch fillet, buttery & tender, perfect for steak lovers	45	47
200G EYE FILLET Rangers Valley, pasture fed, the most tender cut, lean & buttery, cooked to perfection	45	47
400G T-BONE STEAK Rangers Valley pasture-fed T-bone steak, juicy & full-flavoured, cooked to your liking	45	47

STEAK TOPPERS
Garlic Prawns (3) (M) $8 | Fried Egg (1) $3
Bacon $4 | Calamari (L) $8



SAUCES

BBQ | Tomato | Sweet Chilli FREE
Creamy Peppercorn Gravy | Diane | Creamy Mushroom Garlic Sauce | Gravy | Garlic Aioli | Hot English Mustard Tartare | Sriracha | Red Wine Jus
ALL $3.00



SPRING PASTAS
Gluten free pasta +4

	M	V
CHICKEN PESTO WITH PENNE Grilled chicken, cherry tomatoes, pesto, spinach & parmesan	24	26
LEMON & GARLIC PRAWN LINGUINE (DFO) (M) Prawns, garlic, lemon, chilli, cherry tomatoes, parsley & parmesan	27	29
MEDITERRANEAN VEGETABLE PENNE (V) (DFO) (VEO) Mushrooms, capsicum, cherry tomatoes, olives, spinach, garlic, Napoli & parmesan	25	27
LINGUINE CARBONARA Crispy bacon, red onion, garlic & mushrooms in a creamy white wine sauce. Topped with parmesan	23	25
CLASSIC BOLOGNAISE (DFO) Slow-cooked beef in a rich Napoli sauce tossed through linguini & topped with parmesan	22	24

PIZZAS
Gluten free base +5

MARGHERITA Napoli, mozzarella, dried parsley, fresh basil & shaved parmesan	19.9	21.9
MEAT LOVERS Napoli, mozzarella, pepperoni, bacon, ham, salami & chorizo	24.9	26.9
HAWAIIAN Napoli, mozzarella, leg ham & pineapple	21.9	23.9
SPICY SALAMI Napoli, mozzarella, spicy salami, roasted capsicum, jalapeños & hot honey	24.9	26.9
CHICKEN BACON AVOCADO Grilled chicken, mozzarella, bacon, red onion. Finished with hollandaise & avocado	24	26
GARLIC PRAWN (M) Napoli, mozzarella, garlic prawns, confit tomatoes, chilli, parsley & lemon	24.9	26.9
LOADED VEG Napoli, mozzarella, sun-dried tomatoes, capsicum, red onion, mushrooms, spinach & feta	22.9	24.9
AUSSIE PIZZA BBQ base, mozzarella, crispy bacon, scrambled egg, spring onion, topped with hollandaise	23.9	25.9

MAINS

	M	V
GRILLED LAMB CUTLETS (GF) (DF) Juicy garlic herb-marinated lamb cutlets, chargrilled to perfection. Served with a choice of chips & salad or mash & veggies & a red wine rosemary jus	36	38
BARRAMUNDI YOUR WAY (GFO) (DF) (A) 250g barramundi fillet, crumbed, battered or grilled, served with house made tartare. Your choice of chips & salad or mash & seasonal vegetables	28	30
STICKY PORK BELLY (GF) (DF) Crispy pork belly bites tossed in a sticky plum sauce served with jasmine rice & spring veggies	30	32
RIB & RUMP COMBO (GFO) (DFO) 250g rump cooked to your liking served with half a rack of sticky pork ribs with chips, salad, or mash & veggies & your choice of sauce	42	44
CRISPY SKIN SNAPPER (GF) (DF) (A) Crispy smashed potatoes, charred broccolini, mango & cucumber salsa, coriander, & fresh wedge of lime	32	34
CHAR SIU GLAZED PORK CUTLET (GF) (DF) Choice of mash or rice, pickled cucumber, crispy shallots & sesame	30	32
CHARGRILLED BUTTERFLIED CHICKEN BREAST Jasmine rice, avocado & mango salsa, charred broccolini & wedge of lemon	30	32
BANG BANG CHICKEN Crispy fried chicken, coconut jasmine rice, Asian slaw, cucumber, spring onion & toasted sesame, finished with spicy Bang Bang sauce	30	32

KIDS MENU
All meals come with a small drink & kids ice cream

KIDS CHEESEBURGER WITH CHIPS (GFO) Beef patty, cheddar, lettuce & tomato on a soft bun **Gluten Free Bun +5**	14	16
FISH & CHIPS (I) Crispy battered fish fillet	14	16
KIDS BOLOGNAISE (GFO) Pasta with rich beef bolognese sauce, served with parmesan	14	16
CHICKEN NUGGETS & CHIPS 6 golden chicken nuggets	14	16
KIDS PIZZA WITH CHIPS (GFO) Pizza with Napoli, mozzarella & ham **Gluten Free Base +5**	14	16
MAC AND CHEESE CROQUETTES WITH CHIPS (V) 4 golden mac & cheese croquettes	14	16
KIDS SAUTÉED VEGGIES IN BUTTER (VO) Served with rice	14	16

$14 SUPER SAVERS LUNCH MENU
Served from 11:30am - 2pm daily
*Not available for takeaway or on event days & nights

	M	V
CHICKEN PARMIGIANA Chicken schnitzel topped with Napoli, ham & melted cheese, served with chips & salad	16	19
250G RUMP STEAK (GFO) (DFO) Grilled to your liking, served with chips & salad	16	19
250G CHICKEN SCHNITZEL (DF) Golden crumbed chicken served with chips, fresh salad & lemon	14	16
BEER BATTERED FLATHEAD (DF) (A) Crispy flathead fillets served with chips, salad, lemon & tartare sauce	14	16
BEEF BURGER (GFO) Grilled beef patty with lettuce, tomato & cheese, served with chips	14	16
MEXICAN FILO (VE) A blend of chickpeas, veggies, & spices wrapped in flaky filo pastry, served with chips & salad	14	16
KARAAGE CHICKEN RICE BOWL Tender pieces of Japanese-style chicken topped with teriyaki sauce and jap mayo, served with rice	14	16
CRUMBED PRAWN CUTLETS (4) (M) Served with chips, salad, fresh lemon & tartare sauce	14	16
CAESAR SALAD CHOICE OF CHICKEN OR CALAMARI (A) Fresh cos lettuce leaves, crispy bacon, boiled egg, croutons, parmesan, Caesar dressing	14	16
TOMATO, BASIL & GARLIC PENNE (DFO) (VEO) Red onion, cherry tomatoes, garlic, Napoli, fresh basil & parmesan	14	16
CHICKEN TIKKA MASALA (GF) Tender chicken pieces cooked in a creamy masala sauce, served with rice	14	16
GARLIC PRAWNS (4) (M) Sautéed with onion, garlic, & white wine, finished with cream. Served with jasmine rice & lemon	14	16
BEEF RISSOLES (GF) House-seasoned beef rissoles served with mashed potatoes & gravy	14	16

SIDES

BEER BATTERED FRIES	7.5	9.5
SWEET POTATO FRIES	7.5	9.5
CREAMY MASH	7.5	9.5
SEASONAL VEGETABLES	8.5	10.5
GARDEN SALAD	7.5	9.5
ROAST POTATOES	10	12
CHARGRILLED BROCCOLINI	10	12