

breads

Garlic Bread	12
Garlic & Cheese Bread	14
Classic Bruschetta	18
Tomato, Red Onion, Basil, Balsamic Glaze & Parmesan	

fresh local oysters

Natural	30 / 52
Mignonette, Eshallots & Lemon	
Japanese	33 / 54
Soy, Ginger, Wakame & Mirin	
Kilpatrick	33 / 54
Bacon, BBQ & Worcestershire Sauce	
Mixed Doz	54
Four of Each or Half & Half	

burgers

Beef Burger	28
Angus Beef Patty, Caramelised Onion, Cheese, Mayo, Lettuce, Tomato, Beetroot, BBQ Sauce, Lightly Toasted Bun, Chips	
Schnitzel Burger	28
Panko-Crumbed Schnitzel, Bacon, Cheese, Lettuce, Tomato, Mayo, Lightly Toasted Bun, Chips	
Steak Sandwich	32
150g Tenderized Rump, Thick Char-Grilled Toast, Tomato Rocket, Seeded Mustard, Caramelised Onion, Cheese Aioli, Chips	
Cheeseburger	18
Beef Patty, Double Cheese with BBQ or Tomato Sauce & Chips	



club favourites

Calamari Stack	I	32
Crispy Crumbed Calamari Rings, House Salad, Chips, Lemon & Tartare		
Crispy Battered Fish & Chips	I	32
New Zealand Hoki, House Salad, Chips, Lemon & Tartare		
Red Salmon Fish Cakes	M	26
House-made Red Salmon Fish Cakes, Side of Creamy Garlic Sauce, House Salad & Chips		
Grilled Fish & Chips	GFO, I	32
Lemon Pepper Seasoned Hake, House Salad, Chips, Lemon & Tartare		
Seafood Basket	M	38
A Seaside Classic of Crispy Battered New Zealand Hoki, Battered Prawns, Panko Crumbed Calamari, House Salad, Chips, Lemon & Tartare		
Chicken Schnitzel		30
Panko-Crumbed Chicken Breast, House Salad, Chips & Choice of Sauce		
Chicken Parmigiana		34
Schnitzel Topped with Rich Napolitana Sauce, Grilled Three Cheese Blend, House Salad & Chips		
Neptune Schnitzel	M	42
Chicken Schnitzel, Calamari Rings, Tender Prawns in a Creamy Garlic Sauce, Chips & House Salad		

salads

Thai Beef Salad	GF	32
Tender Grilled Steak (MR), Tomato, Cucumber, Coriander, Chilli, Mint, Peanuts, Fried Shallots Nam Jim, Mixed Leaves		
Salmon Teriyaki	GF, A	32
Seared Teriyaki Salmon, Mixed Japanses Style Rice Salad, Avocado, Pickled Ginger, Onion, Edamame, Sesame & Wakame		
Caesar Salad	GFO, A	26
Cos, Bacon, Garlic Croutons, Egg, Shaved Parmesan, Anchovies (optional) & Creamy Dressing		
Add Chicken		10
Add Grilled Prawns		10

mains

Surf & Turf	A	54
300g Scotch Fillet, Cooked to your Liking with Grilled Prawns, Fried Calamari, Creamy Garlic Sauce, House Salad, Chips		
300g Rump Steak		36
Chargrilled to your Liking with House Salad, Chips & Choice of Sauce		
300g Scotch Fillet		48
Char-grilled to your Liking, Served with House Salad, Chips, & your Choice of Sauce		
Chicken Supreme		36
Tender Grilled Chicken Breast filled with Sun-Dried Tomatoes & Feta, Served on Parmesan-Smashed Potatoes, Fresh Seasonal Veg & Creamy Mushroom Shallot & Brandy Sauce		
Barramundi	GF, A	38
Grilled Skin-on Barramundi, Parmesan Smashed Potatoes, Seasonal Veg with Pine nut Salsa of Olives, Capers, Tomatoes & Herbs		
Prawn Linguine	I	34
Tender Prawns Simmered in Rich Slow-Cooked Tomato Sauce with Garlic, Chilli & Splash of White Wine, Tossed with al dente Linguine, Finished with Basil Oil & Parmesan		
Creamy Tuscan Salmon	GF, M	46
with Garlic Prawns Seared Salmon Fillet, Mash, Wilted Spinach & Sun-dried Tomato Cream Sauce		

sides

Side of Chips	7
House Salad	8
Crunchy Slaw with Mixed Leaves & Honey Lemon Vinaigrette	
Crumbed Calamari Rings (5)	I 12
Creamy Garlic Prawn Topper	I 10
Sauces	3 Each
Gravy, Pepper, Diane, Garlic Cream or Mushroom	

bits & bites

Garlic Prawns	M	25
Sautéed with Garlic & Parsley Butter, White Wine, Cherry Tomatoes, Lightly Toasted Bread		
Prawn & Scallop Claypot	M	20
Cooked in a Creamy Garlic Sauce Topped with Cheese Served with Lightly Toasted Bread		
Sesame Crusted Tuna Tataki	DF, GF, I	26
Seared Rare Sesame Crusted Tuna, Citrus - Wasabi Dressing, Shallot & Chilli		
Baked Camembert		20
Whole Camembert Baked in a Crispy Bread Bowl with Chilli Walnuts, Cranberries & Honey		
Pan Seared Scallops (4)	I	24
Garlic Herb Butter, Wakame		
Warm Marinated Olives	VG, GF	11
Mixed Olives, Lemon, Garlic, Herbs		
Trio of Dips		16
Taramasalata, Baba Ganoush, Garlic & Feta, Lightly Toasted Bread		
Bowl of Chips with Aioli		12

seniors & kids

(For Those Who Prefer a Smaller Meal.)

Battered Fish & Chips	I	18
House Salad, Tartare & Lemon		
Calamari & Chips	I	18
House Salad, Tartare & Lemon		
Red Salmon Fish Cake	M	18
House Salad, Chips, Side of Creamy Garlic Sauce & Lemon		
Grilled Fish & Chips	I	18
Lemon Pepper Grilled Hake, House Salad, Tartare & Lemon		
Chicken Schnitzel & Chips		18
House Salad & Choice of Sauce		
Pasta		18
Oven Baked Meatballs, Linguine, Napoli Sauce & Parmesan		
Chicken Nuggets		18
Chips, Tomato or BBQ Sauce		

seafood plates & platters

(Alterations or substitutions will be respectfully declined.)

Plate of Fresh Prawns	A	27
Fresh Australian Prawns (8), Seafood Sauce & Lemon		
Chilled Seafood Plate	M	36
(For One) Local Natural Oysters, Australian Prawns, Thai Dressed New Zealand Mussels, Tasmanian Smoked Salmon, Taramasalata, Lightly Toasted Bread		
Hot Seafood Plate	M	48
(For One) Kilpatrick Oysters, Pan Seared Scallops, Prawn Skewers, Grilled Calamari, Barramundi & Prawn Toast		
Cold Seafood Platter	M	89
(For Two) Natural Oysters (6), Fresh Australian Prawns (8), Smoked Salmon, Tuna Tataki, Marinated Fremantle Octopus, Mixed Olives, Taramasalata, Lightly Toasted Bread		
Club Platter	M	115
To Share (2 or More), The Perfect Platter to Share, a Big Mix of Chilled, Grilled & Golden Fried Favourites. Complete with Chips & Salad, Piled High with Our Signature Crumbed Calamari. A Must-Try Classic!		

BLACKBOARD SPECIALS

For Today's Market Fish Please See
Blackboard or Ask One of Our Friendly
Staff

A/Australian, I/Imported M/Mixed Origin
DF/Dairy Free, GF/Gluten Free, GFO/Gluten Free Option, VG/Vegan

Please Advise Staff of any Dietary Requirements Prior to Ordering. We will do our Best to Accommodate. Nuts, Seafood, Seeds, Wheat, Eggs, Fungi, Dairy Products, and Other Allergens Are Used in our Kitchen. The Decision to Consume a Meal is the Responsibility of the Diner.
All Food is Cooked in Common Oil
Not All Ingredients Are Listed
Menu Subject to Change Without Notice

A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

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(02) 4981 1459 / www.npsgfc.com / 57 Shoal Bay Rd, Shoal Bay

Coming Soon



AFTERNOON Bites

DAILY • 2:30PM - 5:00PM



Fresh seafood. • Share plates. • Chilled drinks.

Relax by the water and enjoy chef-crafted share plates, refreshing drinks and one of the best waterfront outlooks in Shoal Bay.



FRESH
SEAFOOD



SHARE
PLATES



COLD
DRINKS



WATERFRONT
VIEWS

GAME O
SHOAL BAY

GROUP DINING & FUNCTIONS

Planning a Celebration, Group Lunch or Dinner?

Set Menus Available For 20+

Seafood • Grazing Platters

Large Group Bookings.

Balcony Functions • Special Occasions.

Menu Options Can Be Tailored to Suit Your Group,
Occasion & Budget

Ask Our Team About Availability, Menu Options &
Functions Enquiries