

CURRUMBIN RSL

ALLEYS

Menu

11AM - 2:30PM | 5PM - LATE
SAT & SUN UNTIL 3PM

BREADS, STARTERS & SHARES

GARLIC HERB BREAD (4 PIECES)	8
	W/ CHEESE 10
SWEET CHILLI & MOZZARELLA BREAD (V)	14.9
hand stretched pizza bread + sour cream swirl (from La Bocca pizza kitchen)	
TUSCAN FLAT BREAD & DIPS (V)	15
charred Italian olive oil bread + basil pesto + olive tapenade + beetroot & feta dips	
BASKET OF FRIES (V, GF)	SMALL 6.5
tomato sauce	LARGE 9.5
BASKET OF SWEET POTATO FRIES (V)	10
sour cream + sweet chilli sauce	
AUSTRALIAN MIXED WARM OLIVES (VG, GF)	9.5
marinated w/ rosemary + toasted almonds	
MUSHROOM MOZZARELLA ARANCINI (4 PIECES) (V, GF OPTION)	15
golden risotto balls + aioli + dukkah salt + fresh rocket	
CRUMBED GOLDEN ZUCCHINI WEDGES (VG, GF)	11.9
zucchini goujons + plant based smokey chipotle mayo	
STICKY SWEET PORK BELLY BITES	19
twice cooked tender pork belly pieces tossed in sweet chilli & soy honey glaze + sesame + shallots + fresh chilli	
SPICY BUFFALO CHICKEN WINGS (1/2KG) (GF)	16.5
coated in spicy hot sauce + blue cheese dipping sauce + celery sticks	
CRISPY PEKING DUCK SPRING ROLLS (3 PIECES)	14.5
served w/ plum garlic chutney	
ALLEYS SEAFOOD CHOWDER	15
smoked salmon + prawns + clams + mussels + squid + bottarga + potato + vegetables + dill cream + charred Tuscan bread	
NATURAL PACIFIC OYSTERS (GF)	5 FOR 20
fresh South Australian oysters + lemon	10 FOR 40
KILPATRICK PACIFIC OYSTERS (GF)	5 FOR 22.5
fresh South Australian oysters + smoked bacon + Tabasco + Worcestershire sauce + tomato sauce	10 FOR 45

CLASSICS

ROAST OF THE DAY (GF)	20
served w/ baked herb potato + spiced pumpkin + glazed carrot + broccolini + buttered corn + rich gravy	
SLOW COOKED LAMB SHANK (GF)	26.5
w/ creamy potato mash + market vegetables + root vegetable glaze	
HONG KONG COMBINATION STIR FRY (V OPTION)	24
char sui pork belly + prawns + chicken + hokkien noodles + seasonal Asian greens + hoisin sauce + bean shoots + sesame + aromatic herbs	
PANKO CHICKEN SCHNITZEL	22
fresh chicken breast, hand crumbed + house salad + fries + choice of sauce	
CHICKEN PARMIGIANA	24
fresh chicken breast, hand crumbed + Napoli sauce + smoked Bangalow ham + mozzarella cheese + house salad + fries	
SUB YOUR SIDE +2.5	🔄
swap house salad + fries for mash or potatoes + vegetables	

SEAFOOD

THAI BARRAMUNDI IN YELLOW CURRY (GF)	29
market greens + scented jasmine rice + toasted coconut + kaffir lime infused lemongrass chilli curry	
POKE TATAKI SALMON BOWL (GF OPTION)	22
jasmine rice + pickled wakame + pickled ginger + spiced smashed avocado + carrot + radish + cucumber + edamame + umami dressing	
GREEK SALT & PEPPER SQUID	22
fried squid on a leafy Greek salad + balsamic house dressing	
BEER BATTERED FLATHEAD FILLETS	22.9
served w/ house salad + fries + tartare + lemon	
GAMBERO PRAWN LINGUINE (GF OPTION)	26
prawns + lemon + garlic cream sauce + chilli + rocket + parmesan + charred Tuscan bread	

GRILLS

RUMP 250G (GF)	26
Kilcoy Black Angus (120 day grain fed) + house salad + fries + choice of sauce	
SIRLOIN 250G (GF)	34
Kilcoy Black Angus (120 day grain fed) + house salad + fries + choice of sauce	
STEAK PRAWN TOPPER (GF)	9
sautéed king prawns in a rich garlic cream sauce (3)	
ADDITIONAL SAUCE	3
creamy mushroom, diane, green peppercorn, garlic cream, or gravy	
SUB YOUR SIDE +2.5	🔄
swap house salad + fries for mash or potatoes + vegetables	

SIDES

POTATO MASH (V, GF)	5
creamy buttered whipped potato	
HOUSE SALAD (V, GF)	5
local greens + cherry tomato + cucumber + carrot + Spanish onion + feta + house dressing	
STEAMED MARKET VEGETABLES & GRAVY (V, GF)	8
BABY ROAST POTATOES + BACON BITS (GF)	4
PARMESAN CHEESE	1

BOWLS & SALADS

MEXICAN BURRITO BOWL (GF, VG OPTION)	22
meat (beef or chicken) + Mexi rice + beans + Mexi slaw + guacamole + Pico De Gallo + sour cream + corn chips	
LOADED NACHOS (GF, VG OPTION)	22
meat (beef or chicken) + beans + cheese + guacamole + Pico De Gallo + sour cream + corn chips	
HALLOUMI + GREEN SALAD (V, GF, VG OPTION)	18
capsicum + cucumber + fennel + rocket + kale + basil + pesto + toasted pepitas + honey & lemon dressing	
CAESAR SALAD (GF OPTION)	15.5
cos + bacon + aged parmesan + pangrattato + egg + classic Caesar dressing	
ADD ONS	
smoked salmon - 10 / smoked chicken - 6.5 / local fresh prawns - 10	

BURGERS

ALLEYS DINER BURGER (GF OPTION)	20
ground beef + American cheese + lettuce + tomato + pickles + burger sauce + toasted bun + fries	
MOROCCAN SPICED CHICKEN BURGER (GF OPTION)	20
smashed avocado + lettuce + tomato + melted cheese + sweet chilli sauce + aioli + toasted bun + fries	
PLANT BASED BURGER (VG, GF OPTION)	18
V2 pattie + lettuce + tomato + vegan aioli + bbq sauce + toasted potato bun + fries	
ADD ONS	
locally smoked bacon - 2 / free range egg - 2 / gluten free bun - 1.5	

SMALL APPETITES & KIDS

LA BAMBINO PIZZA (FROM LA BOCCA PIZZA KITCHEN)	12.9
ham + mozzarella + Napoli sauce	
CHEESEY BURGER (GF OPTION)	12
beef patty + cheese + tomato sauce + fries	
VEGGIE PASTA (V, GF OPTION)	12
spaghetti + Napoli sauce + mozzarella	
CRISPY FRIED CHICKEN STRIPS	12
fries + tomato sauce	
BEER BATTERED FLATHEAD FILLETS	14.5
served w/ house salad + fries + tartare + lemon	
ROAST OF THE DAY (GF OPTION)	15.9
baked herb potato + spiced pumpkin + glazed carrot + broccolini + buttered corn + rich gravy	
LOADED NACHOS (GF, VG OPTION)	12.9
meat (beef or chicken) + beans + cheese + guacamole + Pico De Gallo + sour cream + corn chips	
MEAL UPGRADE	5
soft drink + gelati kids cup or cone	

TURN OVER FOR PIZZA & DESSERT



FROM OUR

LA BOCCA PIZZA KITCHEN

PLEASE NOTE PIZZAS MAY NOT ARRIVE AT THE SAME TIME AS OTHER MEALS.
NO MEMBER DISCOUNTS ON LA BOCCA PIZZA.

	LA MOMOA (V) sweet chilli & mozzarella pizza bread + sour cream swirl	14.9
	LA CLEAN SHAVEN (V) garlic & herb pizza bread w/ fresh herbs foraged from our garden + garlic + sea salt + EVOO	9.9
	LA FU MANCHU (V) fresh tomato + oregano + basil + mozzarella + parmesan	16.9
	LA GROUCHO MARX salami + mozzarella + parmesan + basil + olive oil	19.9
	LA CHAPLIN prosciutto crumble + mushrooms + anchovies + mozzarella + parmesan + olive oil + rocket	19.9
	LA TOM SELLECK (V) spinach + mozzarella + semi-dried tomato + mushroom + roasted capsicum + parmesan + rocket	19.9
	LA BADAMSINH JUWANSINH GURJAR (V) spinach + roasted eggplant + roasted pumpkin + marinated feta + pine nuts + mozzarella	19.9
	LA EINSTEIN grilled chicken + mushroom + roasted capsicum + mozzarella + roasted garlic aioli	19.9
	LA BOCCA GRANDÉ salami + prosciutto crumble + mushroom + roasted capsicum + Kalamata olives + oregano + mozzarella	22.9
	LA YOSEMITE SAM salami + bacon + ground beef + onion + secret BBQ sauce + mozzarella	19.9
	LA CHUCK NORRIS lemon garlic marinated prawns + roasted capsicum + rocket + roasted garlic aioli + mozzarella	24.9
	LA NED KELLY lamb + rosemary + Fior Di Latte + fire roasted peppers + red onion + spinach	19.9
	LA BURT REYNOLDS pork belly + grilled pineapple + mozzarella + tomato + rocket	19.9
	LA DA VINCI (VG) mushrooms + artichokes + capsicum + olives + balsamic glaze + vegan cheese	22.9
	LA BUFFALO BILL chicken + bacon + roasted capsicum + onion + shallot + fiery hot sauce + blue cheese swirl	19.9
	LA BAMBINO ham + mozzarella + special La Bocca Napoli sauce	S L 12.9 /16.9

GLUTEN FRIENDLY BASE 4.5

WEEKNIGHT Specials AVAILABLE FROM 5PM

MONDAY \$15 SCHNITTY NIGHT

panko chicken schnitzel + house salad
+ choice of sauce + fries

+\$3 chicken parmigiana
upgrade

TUESDAY \$15 PIZZA NIGHT

select from:

La Einstein, La Tom Selleck,
La Yosemite Sam, La Burt Reynolds
& La Groucho Marx

WEDNESDAY \$18 INTERNATIONAL CURRY NIGHT

select one of three chef inspired
international curries, served w/ traditional
accompaniments

THURSDAY \$18 STEAK NIGHT

200G rump served w/ house salad +
fries + choice of sauce

PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD
ALLERGIES OR SPECIAL REQUIREMENTS.

Food allergies & intolerances: please be aware that whilst all care
is taken when catering for special requirements, it must be noted
that within the premises we handle nuts, seafood, flour, eggs,
fungi, dairy products and gluten. Customers' requests will be
catered for to the best of our ability but the decision to consume a
meal is the responsibility of the diner.



MEMBER DISCOUNTS
PLATINUM 30%, DIAMOND 40%

Dessert Bar

GELATO - ASSORTED FLAVOURS	
single cup or cone	6
double cup or cone	8
1/2 LT take home	12
1 LT take home	20

HOUSE MADE STICKY DATE PUDDING	11.9
butterscotch sauce + vanilla bean gelati	

APPLE RHUBARB CRUMBLE	11.9
served w/ vanilla bean gelati	

DRUNKEN AFFOGATO (GF)	13.5
espresso coffee + vanilla bean gelati + your favourite liquor (Frangelico + Baileys, Kahlua or Jameson)	

SEE OUR CAFE CABINET FOR MORE
TASTY TREATS

COFFEE



SMALL 4 / LARGE 5

Cappuccino

Flat White

Latte

Long Black

Piccolo

Short Black

Macchiato

Chai Latte

Mocha

Hot Chocolate

Vienna

Plain Affogato

Dirty Chai

Babycino

5

SMALL 4.5

LARGE 5.5

2

TEAS



English Breakfast

Earl Grey

Peppermint

Lemongrass and Ginger

Chamomile

Sencha Green

Chai

choice of milk or water

+ honey on the side

4.5

5

EXTRAS



Extra shot

Vanilla / Hazelnut /

Caramel / Soy / Almond /

Lactose Free Milk

1

1

1

1

*15% surcharge applies on public holidays.