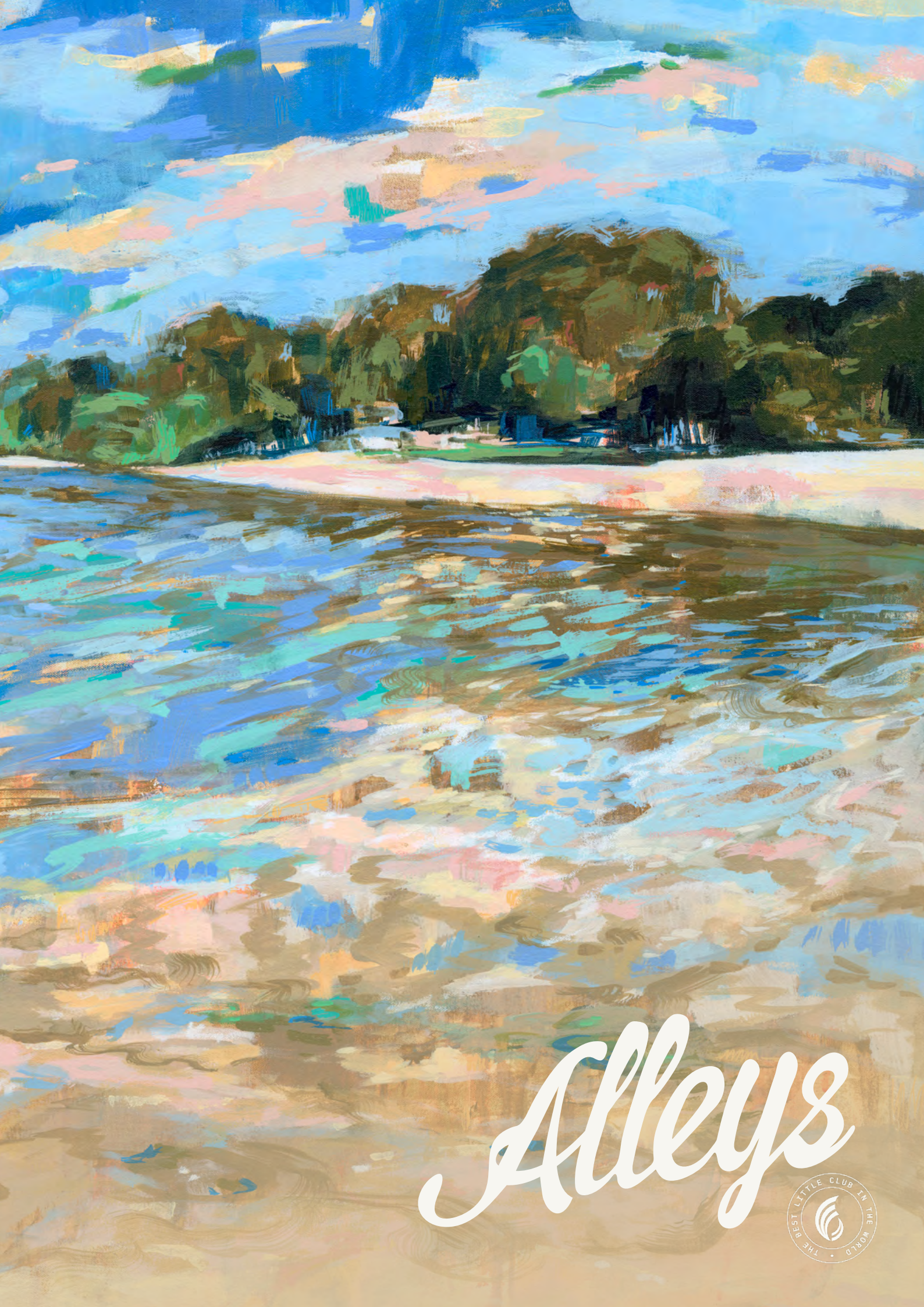
Alleys
THE BEST LITTLE CLUB IN THE WORLD

WEEK*NIGHT* SPECIALS FROM 5PM

MEMBERS ONLY

MONDAY
KIDS EAT FREE
Free kids meal w/ any main meal purchase

TUESDAY
PIZZA NIGHT
20% off
La Bocca pizzas

THURSDAY
$25 STEAK
250g rump served w/ house salad + fries + choice of sauce

FRIDAY
$2.5 OYSTERS (A)
natural w/ fresh lemon or Vietnamese dressing

Also AVAILABLE FOR LUNCH!

WEDNESDAY
$24 PARMY NIGHT
(served w/ house salad + fries)

Classic

Hot Honey
pepperoni + hot honey + napoli + mozzarella

Mexican
guacamole + sour cream + napoli + Pico de gallo + jalapenos

Hawaiian
free range ham + pineapple + napoli + mozzarella

OR Chicken Schnitzel $22
served w/ house salad + fries + choice of sauce

$19.9 LUNCH *SPECIALS*
SMALL APPETITES

MEMBERS ONLY

MONDAY - FRIDAY

BANGERS & MASH
thick pork sausage w/ creamy potato mash + gravy + peas + crispy onion

SMALL ROAST
w/ baked herb potato + pumpkin + glazed carrot + seasonal greens + peas + rich gravy

SMALL CHICKEN SCHNITZEL
w/ house salad + fries + choice of sauce

SMALL GARLIC CHILLI PRAWNS (I)
sautéed prawns served in creamy garlic & white wine sauce + fresh lemon on a bed of steamed jasmine rice topped w/ fresh herbs

SMALL BEER BATTERED FLATHEAD (I)
w/ house salad + lemon + fries + tartare sauce

NOT A MEMBER?

BECOME A MEMBER TODAY! $5 FOR 1 YEAR OR $10 FOR 3 YEARS.

Sign up at reception and gain access to these specials plus so much more!

GLUTEN FRIENDLY · VEGAN · VEGETARIAN · DAIRY FREE · GLUTEN FREE AVAILABLE · AUSTRALIAN · IMPORTED

Members earn 1 Aspire point per $1 spent on food & beverage. 15 % surcharge applies on public holidays.
Every meal, every visit, helps us give back to our veteran and wider community.

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STARTERS & SHARES

GARLIC HERB BREAD (4/SERVE) (V) 10.9
toasted to a golden crust

CHEESY GARLIC HERB BREAD (4/SERVE) (V) 12.9
toasted to a golden crust

HOUSE BAKED ROSEMARY FOCACCIA BOARD 25.9
w/ aged Spanish jamón + fresh burrata + marinated mixed olives + Australian cold-pressed olive oil + aged balsamic

TERIYAKI CHICKEN WINGS 17.9
w/ toasted sesame + crispy onion + coriander + citrus

STICKY ASIAN PORK RIBS 22
slow-cooked pork ribs glazed w/ black vinegar caramel + Thai herb slaw + ginger pickle + crispy shallot + fresh coriander

BANG BANG PRAWNS (I) 17.9
crispy flash fried prawns coated in a tangy house made sweet chilli sauce + ginger pickle + lime + fresh coriander

PUMPKIN ARANCINI (4/SERVE) (V) 18
w/ warm tomato sugo + grana padano + wild rocket

CHARRED CORN & BLACK BEAN EMPANADA (V) 17.9
w/ guacamole + sour cream + hot sauce + tomato salsa

SALT & VINEGAR WAFFLE FRIES (V) 14
w/ smoky garlic aioli

BASKET OF FRIES (VG) (V) lrg 10 / sml 6.5
w/ tomato sauce

BOWLS & SALADS

LOADED PULLED BEEF BRISKET NACHOS 26.9
smoky pulled brisket + tortilla chips + Mexican style black beans + guacamole + tomato salsa + sour cream + melted cheddar cheese

LOADED MEXICAN BLACK BEAN NACHOS (V) 24.9
tortilla chips + Mexican style black beans + guacamole + tomato salsa + sour cream + melted cheddar cheese

SEARED FILIPINO BEEF STEAK & NOODLE SALAD (GFA) 26.9
tender beef marinated Filipino style w/ chilled noodles + shredded vegetables + lime and chilli vinaigrette + sesame + spring onion + house-made green papaya pickle

CLASSIC CAESAR SALAD (GFA) 22.9
Bangalow bacon + aged Grana Padano + soft boiled egg + house-made Caesar dressing + white anchovies + herb & garlic croutons

CLASSIC CHICKEN CAESAR SALAD (GFA) 26.9
tender grilled chicken + Bangalow bacon + aged Grana Padano + soft boiled egg + house-made Caesar dressing + white anchovies + herb & garlic croutons

HOT HONEY HALLOUMI SALAD (V) 26
Byron Bay halloumi + pearl cous cous + cucumber + heirloom tomato + Moroccan spiced pumpkin + baby spinach + pepitas w/ preserved lemon & garlic vinaigrette

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CLASSICS

ROAST OF THE DAY GFA
lrg **27.9** sml **21.9**
w/ baked herb potato + pumpkin + glazed carrot + seasonal greens + peas + rich gravy

CHICKEN SCHNITZEL **26.9**
Panko crumbed chicken breast w/ house salad + fries + choice of sauce

CHICKEN PARMIGIANA **29.9**
Panko crumbed chicken breast w/ local free range leg ham + napoli + mozzarella w/ fries + house salad

FLAME-GRILLED "PILTON VALLEY" PORK CUTLET **36**
w/ smoked honey glaze + charred pineapple + macadamia & cucumber salad + lime mint vinaigrette

18HR SLOW COOKED BEEF BRISKET **32**
house cured Angus brisket + house salad + fries + house-made Texas style BBQ sauce

THAI BASIL STIR FRY **28**
tender chicken thigh w/ fragrant Thai basil + garlic + chilli + soy glaze w/ crisp Asian vegetables + jasmine rice
Make it vegetarian - swap chicken to tofu V

FRESH PUMPKIN GNOCCHI V GFA **26**
tossed in a house-made basil + rocket pesto w/ charred broccolini + cherry tomatoes + Byron Bay ricotta + toasted pine nuts + lemon + garlic pangrattato
Gluten Friendly option available - replace gnocchi w/ GF pasta

SUB YOUR SIDE + $2.5 SWAP HOUSE SALAD + FRIES FOR MASH OR POTATOES + VEGETABLES

STEAKS

100 DAY GRAIN FED ANGUS BEEF

steaks are cooked to your liking & served w/ house salad + fries + your favourite sauce (mushroom, peppercorn, gravy or garlic butter)

300G ANGUS SCOTCH FILLET **53.9**

250G ANGUS RUMP **34.9**

STEAK TOPPER I **9**
CREAMY GARLIC PRAWNS OR LEMON & PEPPER CALAMARI

SUB YOUR SIDE + $2.5 SWAP HOUSE SALAD + FRIES FOR MASH OR POTATOES + VEGETABLES

250G MISO GLAZED WAGYU RUMP CAP MB 4-5 430 DAY GRAIN FED **49.9**
w/ beetroot & roast garlic emulsion + red onion pickle + sweet potato crisps + charred bok choy + jus

BURGERS & SANDWICHES

WAGYU FLAME-GRILLED STEAK SANDWICH GFA **27.9**
150g Wagyu beef fillet + smoky tomato relish + melted smoked cheddar + fire roasted peppers + rocket on toasted Turkish roll w/ fries

HOT HONEY CHICKEN BURGER GFA **26.9**
char-grilled chicken thigh w/ hot honey glaze + ranch slaw + lettuce + toasted milk bun + fries

CLASSIC BEEF BURGER GFA **26.9**
160g chargrilled Angus beef patty + oak lettuce + tomato + special sauce + cheese + pickles + caramelised onion + toasted milk bun w/ fries

MUSHROOM & HALLOUMI BURGER GFA V **26.9**
lemon thyme roasted field mushroom + Byron Bay halloumi + beetroot relish + oak lettuce + tomato + caramelised onion jam + toasted milk bun w/ fries

ADD TO BURGER: BACON **6** / GRILLED HALLOUMI **8** / GF BUN **3.5** / PATTY **8.5** / EGG **4**

FROM THE SEA

LEMON PEPPER DUSTED CALAMARI I **26.9**
w/ fries + house salad + lemon + garlic aioli

BEER BATTERED FLATHEAD I **28.9**
w/ house salad + lemon + fries + tartare sauce

GARLIC CHILLI PRAWNS I
lrg **32** sml **21.9**
sautéed prawns served in creamy garlic & white wine sauce + fresh lemon on a bed o steamed jasmine rice topped w/ fresh herbs + chilli oil + rocket

SEAFOOD MARINARA LINGUINE GFA I **36**
calamari + prawns + mussels + barramundi pieces simmered in a rich homemade tomato sugo + white wine + garlic + chilli + fresh parsley + parmesan

PAN FRIED MARKET FISH OF THE DAY A **37.9**
roasted cauliflower velouté + lemon myrtle + herb burnt butter + charred broccolini + roasted kipfler potato + tomato caramel + smoked almond crumb
ASK OUR FRIENDLY TEAM WHAT THE FRESH FISH OF THE DAY IS!

ON THE SIDE

ROASTED MIXED VEGETABLES V **9.5**
w/ gravy

SIDE SALAD V **6**
lettuce + tomato + carrot + cucumber + red onion + dressing

SEASONAL GREENS V VG **12**
w/ smoked almonds + lemon

SAUCE **3**
mushroom, peppercorn, gravy or confit garlic butter

KIDS

LA BAMBINO PIZZA* GFA **15**
ham + mozzarella + Napoli sauce
*may not arrive same time as other meals

TEMPURA BATTERED CHICKEN NUGGETS **13.9**
w/ fries + tomato sauce

SMALL BATTERED FLATHEAD I **14.9**
w/ fries + tartare sauce + fresh lemon

CLASSIC CHEESEBURGER GFA **16.9**
char-grilled beef patty + cheese + tomato sauce + milk bun w/ fries + tomato sauce

LINGUINE BOLOGNESE GFA **15.9**
w/ grated parmesan

MEAL UPGRADE + 6
SOFT DRINK + ICE CREAM SINGLE SCOOP (CUP OR CONE)

MEMBER SPECIAL - KIDS EAT FREE EVERY MONDAY NIGHT!*
*with every main meal purchase

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PIZZAS

FROM OUR LA BOCCA PIZZA KITCHEN
please note pizzas may not arrive at the same time as other meals
all pizzas are made with Napoli sauce (excluding La Clean Shaven)

LA CLEAN SHAVEN — 12
garlic & herb pizza bread + garlic + sea salt + EVOO

LA FU MANCHU (V) — 20
fresh tomato + oregano + basil + mozzarella + parmesan

LA GROUCHO MARX — 25
salami + mozzarella + parmesan + basil + oregano + olive oil
ADD HOT HONEY +2

LA CHAPLIN — 25
prosciutto + mushrooms + anchovies + mozzarella + parmesan + olive oil + rocket

LA TOM SELLECK (V) — 25
spinach + mozzarella + semi-dried tomato + mushroom + roasted capsicum + parmesan + rocket

LA BADAMSINH JUWANSINH GURJAR (V) — 25
spinach + roasted eggplant + roasted pumpkin + marinated feta + pine nuts + mozzarella

LA EINSTEIN — 25
grilled chicken + mushroom + roasted capsicum + mozzarella + roasted garlic aioli

LA BOCCA GRANDÉ — 28
salami + prosciutto + mushroom + roasted capsicum + kalamata olives + oregano + mozzarella

LA YOSEMITE SAM — 25
salami + bacon + ground beef + onion + secret BBQ sauce + mozzarella

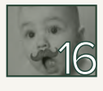
LA CHUCK NORRIS (I) — 30
lemon garlic marinated prawns + roasted capsicum + rocket + roasted garlic aioli + mozzarella

LA NED KELLY — 25
lamb + rosemary + roasted capsicum + red onion + spinach + mozzarella

LA FREDDIE MERCURY — 25
pork belly + pears + mozzarella + rocket + blue cheese sauce

LA DA VINCI (VG) — 26
mushrooms + artichokes + capsicum + olives + balsamic glaze + vegan cheese

LA BUFFALO BILL — 26
chicken + bacon + roasted capsicum + onion + shallot + fiery hot sauce + blue cheese swirl



LA PEDRO PASCAL — 25
pepperoni + salt & vinegar bacon + red onion + chilli + hot honey + mozzarella

LA BAMBINO
ham + mozzarella + Napoli sauce
lrg **20**
sml **15**

GLUTEN FRIENDLY BASE + $4.5

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DESSERTS

CLASSIC PAVLOVA (V) (GF) — 15.9
light & airy meringue topped with fresh whipped cream + seasonal fruits + berry compote + passionfruit

MINI CHURROS (V) — 14
w/ cinnamon sugar + warm caramel dipping sauce

TIRAMISU CANNOLI (V) — 15.9
espresso-flavoured mascarpone filling w/ biscotti crumb

ICE CREAM - ASSORTED FLAVOURS
served in a cup or cone
SINGLE SCOOP **7**
DOUBLE SCOOP **10**

ASK OUR FRIENDLY STAFF TO SEE OUR CAFE CABINET FOR OTHER DESSERT OPTIONS

CAFE DRINKS

COFFEE — Small **5.5** / Large **6.5**
Cappuccino
Flat White
Latte
Long Black
Piccolo
Macchiato
Chai Latte
Mocha
Hot Chocolate
Vienna
Dirty Chai — Small **6.5** / Large **7.5**
Babycino — **2.5**

PLAIN AFFOGATO — 7.5
espresso + vanilla bean ice cream

DRUNKEN AFFOGATO — 16.5
espresso + vanilla bean ice cream +
choice of Frangelico, Tia Maria, Baileys or Kahlua

EXTRAS — 1
EXTRA SHOT
COFFEE SYRUPS
caramel / vanilla / hazelnut
ALTERNATE MILK
soy / almond / lactose free / oat

TEAS — 5
English Breakfast
Earl Grey
Peppermint
Lemongrass & Ginger
Chamomile
Sencha Green
Chai — **5.5**
choice of milk or water + honey on the side

FRAPPES — 9
chocolate / coffee / chai / mocha / caramel

SMOOTHIES (BOTTLED) — 8.5
yellow there / pick me up / keen & green

SHAKES
MILKSHAKES — 8
THICKSHAKES — 9
caramel / vanilla / chocolate / strawberry / coffee / banana / lime

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.

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JULIA BUDDEN
Artist

Julia Budden is a mixed media Artist, working from her studio nestled amongst the mountains and waterfalls of Springbrook QLD. She is inspired by wild places of great natural beauty. Julia has painted and created alongside her career as a Landscape Designer for over 20 years, which has quietly informed her art through her sensitivity to colour, light, plants and water. The beauty and peace of a day spent at the beach, or the colours of a lily pond on a humid evening walking her dog, are translated onto the canvas with her abstract use of colour, expressionistic brush strokes and mood.

Julia works mainly in acrylic paints along with mixed media, including cyanotype or collage, to capture the energy of a place in nature. Her layered forms and dappled marks evoke the feeling of being at home in nature, alive with light, beauty and freedom. Nature and the feeling of 'home' it provides to Julia, wherever she finds herself located in her life, has been part of the story of her art for a number of years. Wild places like Currumbin, full of life and beauty , are a constant solace and inspiration. She feels extremely grateful to now call the beautiful Gold Coast and Hinterland home, and continues to explore all it offers through her art.

"Inspiration for 'Across the lagoon' came after a lovely afternoon walk along the lagoon, wading in the shimmering light on the water with my son, with views across to the playground park area."

julia_budden_art www.juliabudden.com

julia budden
ARTIST

SUPPORTING LOCAL ARTS

At Currumbin RSL, we're proud to champion the arts as part of our commitment to giving back to our community. Through our new Local Artist Feature initiative, we pay local artists for their work and showcase it on the covers of our menus, giving them both financial support and valuable exposure. It's our way of celebrating and promoting the incredible talent in our own community.

Meet the artist & see how else we support our community — scan here.

CURRUMBIN
RSL