

## PLATES TO SHARE

<b>ORGANIC SOURDOUGH GARLIC BREAD</b> (add cheese \$2)	6
<b>CHICKEN SPRING ROLLS</b> w. sweet chilli sauce	10
<b>POLENTA ROSEMARY CHIPS</b> w. cheesy dip	10
<b>SALT &amp; PEPPER SQUID</b> w. roast garlic aioli	16
<b>CHILI, GARLIC PRAWNS</b> cooked in napoli sauce w. sourdough	18
<b>FORTY ONE GRILL PLATTER</b> lamb souvlaki, spanish chorizo, haloumi, pitta bread & dips	22



## CLASSIC'S

<b>CAJUN CHICKEN BURGER</b> lettuce, cheese, tomato, pineapple, spicy mayo on a milk bun	18
<b>CLASSIC BEEF BURGER</b> angus beef patty, bacon, cheese, lettuce, tomato, onion jam, sauce	18
<b>DOUBLE DECKER</b> double patty, bacon, double cheese, lettuce, tomato, sauce	23
<b>THAI GREEN CHICKEN CURRY</b> bokchoy, bamboo shoots, jasmine rice	17
<b>SCHNITZEL</b> with toppings, chips, salad, gravy	
<b>PANKO CRUMBED CHICKEN SCHNITZEL</b>	18
<b>PARMIGIANA CHICKEN SCHNITZEL</b> mushroom, spinach, napoli sauce, cheese	23
<b>MEXICANA CHICKEN SCHNITZEL</b> jalapeno, bacon, fresh tomato, sour cream, cheese	23
<b>SURF CHICKEN SCHNITZEL</b> creamy pepper garlic prawns	24

## FROM THE SEA

<b>NZ GREEN MUSSELS</b> cooked in chili, garlic & napoli sauce w. crusty bread	entrée - 15 main size - 21	<b>PAN ROAST BARRAMUNDI FILLET</b> crushed potato, chorizo, fennel, shellfish broth, greens	24
<b>BEER BATTERED FLATHEAD FILLETS</b> chips, salad & tartare sauce	20	<b>CRAB LINGUINE</b> handpicked crab meat, chilli, fresh tomato, garlic, white wine, pangrattato	25
<b>SIZZLING GARLIC PRAWNS</b> white wine, chili, napoli sauce w. salad & bread	22	<b>LEMON SOLE</b> pan fried sole, whipped herb caper butter, pickled fennel (add any sides for \$3)	25

## ☆ MAINS ☆

<b>PUTTANESCA LINGUINE</b> capers, olives, red pepper, tomato, spinach, garlic	15	<b>LAMB SOUVLAKI PLATE</b> with feta chips or greek salad, pita bread, tzatziki	24
<b>CAJUN SPICED CHICKEN BREAST</b> chips & salad or mash & veg	19	<b>GRAIN FED ANGUS RUMP STEAK (250gm)</b>	25
<b>SLOW COOKED BEEF CHEEK</b> mash potato, broccolini, roast mushroom, raisin & pinenut salsa, jus	27	<b>GRAIN FED SCOTCH FILLET (300gm)</b>	31
		<b>SURF &amp; TURF (angus rump steak)</b> w. creamy pepper garlic prawns choose 2 sides & sauce for above steaks	32

## SIDES

<b>BOWL OF CHIPS</b>	7
<b>ASSORTED VEGETABLES</b>	8
<b>CREAMY MASH POTATO</b>	6
<b>HERB ROAST POTATO</b>	8
<b>GARDEN SALAD</b> (add cajun chicken or lamb skewers \$5)	10
<b>SPICY POTATO WEDGES</b>	10



## SAUCES

<i>all sauces \$2</i>
<b>RED WINE GRAVY</b>
<b>PEPPER</b>
<b>CREAMY MUSHROOM</b>
<b>DIANNE</b>
<b>AIOLI</b>



# FORTY41ONE

DINING AND FUNTIONS

## ✂ LUNCH SPECIALS ✂

**GRILLED CAJUN CHICKEN BREAST FILLETS**  
w. chips, salad,

**PANKO CRUMBED CHICKEN SCHNITZEL**  
w. chips, salad, gravy

**BATTERED FISH & CHIPS**  
w. salad & tartare sauce

**Mon-Sat**  
*all lunch specials \$13*

**GRAIN FED RUMP STEAK**  
w. chips, salad, gravy or pepper sauce

**ANGUS BEEF BURGER**  
lettuce, tomato, cheese, sauce

**THAI GREEN CHICKEN CURRY**  
bokchoy, jasmine rice

- Please note that Lunch & Dinner specials are not available during public holidays -

## 🌙 DINNER SPECIALS 🌙

*Monday*  
**GRAIN FED RUMP STEAK 15**  
w. chips & salad, any sauce

*Tuesday*  
**GRILLED BARRAMUNDI FILLET 15**  
w. chips & salad

*Wednesday*  
**PARMAGIANA OR MEXICANA 15**  
w. chips

*Thursday*  
**GRAIN FED RUMP STEAK 15**  
w. chips & salad, any sauce

*Friday*  
**CURRY OF THE DAY 15**

*Sunday*  
**ROAST OF THE DAY 26**  
with all the trimmings &  
house tap beer or wine

- Please note that Lunch & Dinner specials are not available during public holidays -

## KIDS

(UNDER 10 YEARS OLD)

*all kid meals \$10*

**CHICKEN SCHNITZEL**  
w. chips

**FISH & CHIPS**

**LINGUINE NAPOLITANA**

**CHEESEBURGER**  
w. chips



## DESSERTS

**VANILLA ICE CREAM** 5  
w. chocolate or strawberry topping

**CARDAMOM FLAVORED CRÈME BRULÉE** 12  
w. ice cream

**ETON MESS** 14  
meringue, strawberry, berry coulis, cream

## OPENING HOURS

### LUNCH

Mon-Fri 11:30AM to 2:30PM

Sat-Sun 12:00PM to 3:00PM

### DINNER

Sun-Thu 5:30PM to 8:30PM

Fri-Sat 5:00PM to 9:00PM

### DISCLAIMER

Chips are seasoned with homemade salt. Check out the blackboard for chefs specials. Any allergens or dietary requirements please consult the chef before you order. Neither club Cronulla nor any of its related bodies make any guarantee that traces of shellfish, dairy products, gluten or nuts are not included in some dishes. All card transactions incur 1.1% surcharge & American express 2.2% surcharge.



41 CROYDON STREET, CRONULLA



FORTYONE41DINING



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