



At Coolum Surf Club we endeavour to provide our customers with the best fresh and locally sourced ingredients available to us, giving our customers a quality product and enabling us to directly support Coolum Beach surf lifesaving and the community.

Our team of chefs take the food they produce very seriously, putting a lot of love and passion into every dish. Where possible each product is made on site from beginning to end including beer battering our own fish, peeling all our fresh prawns, crumbing our own chicken breast schnitzels, butchering all our steaks, grinding the meat for our burgers and making our own pizza bases from scratch each and every morning.

Where possible we use locally sourced ingredients to ensure freshness and to support local business on the Sunshine Coast, throughout Queensland and Australia.

The majority of our salad and vegetable products all come from Coolum Beach suppliers, they are locally grown, harvested and delivered to us daily.

We source locally for our seafood where we can, prawns featured on our menu are from the Mooloolaba and surrounding coastal areas, scallops from Hervey Bay, our Barramundi is sustainably sourced from the Whitsundays and our Bugs and Pacific Oysters from the Moreton Bay region.

The cattle reared for our steaks are done so on the pastures of the Darling Downs, Grantham and the Southern regions of Australia. We provide a wide variety in our house cut steak selection which we serve up to you cooked on our famous wood fired char grill.

We hope you enjoy your dining experience with us.