

Set Menus

3 COURSE MENU

Entrées

Tasmanian ocean trout tartar with avocado and fennel, green chimichurri dressing and wasabi mayonnaise

or

Lamb tenderloin cigar with pea puree, white bean pulse and sumac yoghurt

Mains

Organic chicken breast with Thai basil and macadamia crust, Massaman curry sauce

or

Beef fillet mignon wrapped in bacon with brioche French crouton, Carmody's jus and sauce béarnaise

Dessert

Banana spring roll with Kahlua butterscotch sauce, pistachio gravel and baileys ice cream

or

Orange scented cheesecake with a crispy rice base, lime curd foam and caramel popcorn

5 COURSE DEGUSTATION MENU

Amuse Bouche

Oyster tastes: oyster natural, Carmody's Kilpatrick and a crab and camembert gratin

Entrée

Shredded duck salad with glass noodles and orange dressing

Main

Rangers Valley Wagyu rump cap (marble score 7+) with white truffle potato bake and broccolini

Cheese

Selection of Australian cheese with walnuts and dried fruit

Dessert

White chocolate and raspberry brulee cheesecake with bacio gelato

Member

Non-Member

49.9

53.9

59.9

63.9

Carmody's

One account per table

Starters

	Member	Non-Member
Crusty French baguette with a trio of dips	10.5	12.5
Oysters natural served with a soy and sesame dressing and fresh lemon		
<i>Half Dozen</i>	17.9	19.9
<i>Dozen</i>	29.9	31.9
OystersKilpatrick with smoked pork belly and chipotle Kilpatrick sauce		
<i>Half Dozen</i>	19.9	21.9
<i>Dozen</i>	31.9	33.9
Oysters with spanner crab and camembert mornay		
<i>Half Dozen</i>	21.9	23.9
<i>Dozen</i>	33.9	35.9
Mixed plate oysters		
<i>Dozen</i>	32.9	34.9
<i>18 Oysters</i>	42.9	44.9

Shared Entrees

Carmody's shared entrees are selections of small tastes designed to be shared or eaten on your own, we suggest 2 or 3 plates between two people

Shredded BBQ pork dumplings (3) with Buderim ginger and sesame glaze	12.9	14.9
Seafood assiette- salt and pepper cuttlefish with honey Szechuan jelly, chilli crab and avocado tian, black bean and salmon noodle balls	14.9	16.9
Carmody's shared tasting plate - BBQ pork dumplings, salt and pepper cuttlefish and twice roasted duck shanks with Thai red curry sauce	16.9	18.9
Garlic and chilli Australian king prawns (3) with pangrattato of cherry tomatoes, basil, pancetta and parmesan	14.9	16.9
Duck taster - twice roasted shanks with Thai red curry sauce, duck and shitake spring roll, shredded duck salad with peanuts, glass noodles and orange dressing	13.9	15.9
Mexican vegetarian cocktail - spiced zucchini and eggplant quesadilla, mint and lime mojito granita and a black bean, quinoa and cilantro tostada	12.9	14.9

Carmody's

One account per table

Member

Non-Member

Entrees

Tempura scallops, crisp Barossa prosciutto with petit herb salad and gremolata aioli	17.9	19.9
Lamb tenderloin cigar with pea puree, white bean pulse and sumac yoghurt	18.9	20.9
Tasmanian ocean trout tartar with avocado and fennel, green chimichurri dressing and wasabi mayonnaise	17.9	19.9
Grilled haloumi, roasted beetroot, hazelnut and blood orange salad with carrot vinaigrette	15.9	17.9

Mains

Fish of the day simply grilled with kaffir lime beurre blanc or in Japanese breadcrumbs with pickled ginger aioli and a choice of salad, fries or mash	32.9	34.9
Organic chicken breast with Thai basil and macadamia crust, Massaman curry sauce	30.9	32.9
Dukkah rubbed lamb rack with a haloumi and roast vegetable stack and balsamic jus	35.9	37.9
Twice roasted duck with sweet potato confit, black cherry glaze, seville orange and red onion marmalade	33.9	35.9
Crispy skinned Tasmanian salmon with courgette blossom risotto, and tarragon soubise	33.9	35.9
Seared Australian king prawns tossed with chilli spanner crab, fusilli pasta, snow pea tendrils and Parma ham	34.9	36.9
Goats cheese filled zucchini flower with parmesan semolina gnocchi and a lentil and barley ragout	28.9	30.9

Carmody's

One account per table

	Member	Non-Member
Carmody's Signature Grill		
Beef fillet mignon wrapped in bacon with brioche French crouton, Carmody's jus and sauce béarnaise 220g	34.9	36.9
170g	32.9	34.9
Carpet bag style beef fillet tournedos with Kilpatrick oysters, Dianne sauce and broccolini 170g	34.9	36.9
Northern Rivers OP rib with bacon and sage Yorkshire pudding, sautéed green beans and wild mushroom sauce 350g	38.9	40.9
Riverine premium sirloin with hand cut chips, garlic butter prawns and chimichurri mayonnaise 240g	36.9	38.9
Rangers Valley Wagyu rump cap (marble score 7+) with white truffle potato bake 200g	35.9	37.9
Beef tenderloin with grilled half WA lobster, herb grits and saffron beurre blanc	39.9	41.9
Beef two ways - braised beef cheek with tomato jam and porcini rubbed eye fillet with creamed spinach and mushroom ragout	36.9	38.9
Sides		
Lentil and barley ragout	6.5	8.5
Orange butter broccolini		
Quinoa, parsley and tomato salad		
Sautéed green beans with toasted pinenuts		
Hand cut chips with chilli jam		
Honeyed baby carrots with black sesame seed		
Roasted spring baby vegetables		
Onion rings with gremolata aioli		
Any 3 sides for	16.0	18.0

Carmody's

One account per table

Member

Non-Member

Cheeses

Cheese plate with walnuts, seasonal fruit and Australian cheeses including King Island brie, Cobram vintage cheddar and Tasmanian blue opal

14.9

16.9

Desserts

Chocolate decadence for two
Chocolate hazelnut macaroon with chocolate fairy floss,
silver streak dark chocolate mousse and
white chocolate raspberry crème brûlée

12.9

14.9

Banana spring roll with Kahlua butterscotch sauce,
pistachio gravel and baileys ice cream

9.9

11.9

Trio of cookies and cream, bacio and espresso ice creams
on a salty peanut cookie with honeycomb shards

9.9

11.9

Orange scented cheesecake with a crispy rice base,
lime curd foam and caramel popcorn

9.9

11.9

Coconut and pear frangipane tartlet with
green apple sorbet, and blueberry coulis

9.9

11.9

Affogato Carmody's style - vanilla bean ice cream with a shot of
espresso and your choice of Frangelico, Kahlua or Contreau

9.9

11.9

Children's menu available on request

Carmody's

One account per table

	Member	Non-Member
ts		
Penfolds Club Port - 60ml	4.0	5.0
Grant Burge Tawny Port - 60ml	4.5	5.5
Hanwood Port - 60ml	5.0	6.0
Brown Brothers Reserve - 60ml	5.0	6.0
Grandfather Port - 60ml	10.9	11.9
Cellar No. 8 Muscat	5.5	6.5
Para Grand (10 year old)	6.5	7.5
Valdespino Pedro Ximenez 'El Candado'	7.5	8.5

Hot Beverages

Tea, Coffee & Chocolate Cappuccino, mochaccino, macchiato, flat white, doppio	5.0	6.0
Café Latte Caramel, vanilla, chai	5.5	6.5
Liqueur Coffee Irish, Italian, Mexican, Bailey's, Frangelico, Spanish	9.5	10.5

Carmody's

One account per table



A Little History

Carmody's Finest Steak & Seafood Grill is named in honour of Gerry Carmody (10.12.1949 - 18.8.2011), a respected and dedicated former Treasurer, Secretary and Licensee of the Southport Australian Football Club. Mr Carmody joined the Club as Treasurer in 1975, a position he held for 24 years between 1975 and 2011. He was also the Club nominee from 1977 to 2011.

A tribute is paid also to Mr Carmody's fine Irish heritage, hailing from County Clare, which is displayed in the restaurant in the form of the Carmody family coat of arms. Carmody's Grill was originally designed as an alfresco restaurant, and when first opened in 2000, it boasted walls made of plastic drapes. This made the restaurant very hot in summer and very cold in winter. During the second summer of trading on an evening just before Christmas, a severe storm hit Carmody's with a devastating result. The sail-cloth roof was ripped right off and support poles torn from the foundations. Temporary accommodations were found for the restaurant in the Club's Cocktail Bar, with the chefs forced to sweat it out in the now open-air kitchen. Carmody's was re-opened in May with glass walls, timber furnishings and air-conditioning.

In a first attempt at the Restaurant and Caterer's awards in the same year the restaurant claimed the runner-up position behind Cav's Steakhouse. In 2003 and 2004, they went one better, taking out the award for Excellence for Steak Restaurant.

In early 2007, Carmody's decor and flooring was refurbished to continue the tradition of being one of the Gold Coast's finest steak and seafood restaurants. The menu and wine list were also rejuvenated, culminating in winning the 2007, 2008, 2009 & 2010 Restaurant and Caterer's Award for Best Pub/Club/Tavern Restaurant and the 2007, 2008 & 2009 Gold Coast Wine List Award for the Pub/Club/Tavern. The most recent feathers in our cap are the 2011 Best Restaurant/Pub/Club/Tavern and featuring in Gourmet Traveller's Top 100 Wine Lists in Australia.



Carmody's