FORTY41ONE
DINING AND FUNCTIONS

Kitchen Hours

LUNCH

MONDAY TO FRIDAY
11.30am to 2.30pm
SATURDAY & SUNDAY
11.45am to 3pm

DINNER

MONDAY TO THURSDAY
5.30pm to 8.30pm
FRIDAY & SATURDAY
5pm to 9pm
SUNDAY
5pm to 8.30pm

ADDRESS 41, Croydon St, Cronulla

BOOKINGS CALL OR TEXT ON:
0478 390 721

$50 refundable booking fee for table of 12 or more

(GF) Gluten Free | **(VG)** Vegetarian | **(GFO)** Gluten Free Option
SEAFOOD ORIGIN: (A) Australian | **(I)** Imported | **(M)** Mixed

NOTE:

Check the blackboard for chef's 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.

12 % surcharge on public holidays.

SMALL PLATES

	M	V
RUSTIC GARLIC BREAD *add cheese +2*	9	11
LAMB KOFTA SKEWER capsicum puree, garlic sauce, herb salad	16	18
SESAME PRAWN TOAST (I) herb dip	18	20
CRISPY PORK DIM SIM soy dipping sauce	16	18
ARANCINI (VG) mushroom, pumpkin, truffle oil, romesco, parmesan	16	18
FORTY-ONE GRILL PLATTER (GFO) lamb kofta, spanish chorizo, haloumi, pitta bread & dips	24	26

BURGERS & SCHNITZELS



(Gluten Free Buns +2 | Add – Bacon, Egg, Onion Rings +3)

	M	V
GRILL CHICKEN BURGER W. CHIPS marinated chicken breast, bacon, tomato, lettuce, cheese, pickles, aioli	24	26
CHEESEBURGER W. CHIPS angus patty, lettuce, pickles, american cheese, caramel onion, ketchup	24	26
STEAK SANDWICH W. CHIPS tender rump steak, rocket, beetroot relish, tomato, cheese, bbq sauce, caramel onion, aioli on a turkish bread	25	28
PANKO CRUMBED CHICKEN SCHNITZEL chips, salad, any sauce	25	27
PARMIGIANA CHICKEN SCHNITZEL chips, salad, any sauce, topped with smoked ham, mozzarella, napoli sauce	29	31
BOSCAIOLA CHICKEN SCHNITZEL chips, salad, crumbed chicken topped with creamy bacon & mushroom sauce	29	31

MAINS

	M	V
HOMEMADE BEEF POT PIE slow cooked beef in stout, mushroom, carrot topped with puff pastry, mash potato, peas	26	29
CHILLI, GARLIC PRAWNS (I) (GFO) white wine, chili, napoli sauce w. salad & bread	28	31
SHETTY'S INDIAN BEEF CURRY (GF) tender beef cooked in rich curry sauce, potato, spinach served with jasmine rice, pappadum, chutney	26	29
GREEN THAI CHICKEN CURRY (GF) poach chicken, asian greens, jasmine rice	22	24
BEER BATTERED FLATHEAD FILLETS (I) chips, salad & tartare sauce	25	26
CREAMY GARLIC PRAWNS (I) (GF) white wine & cream reduction w. jasmine rice & salad	28	31
CARBONARA linguine, bacon, mushroom, garlic, cream sauce	25	27
PRAWN LINGUINE (I) cherry tomato, garlic, chilli, spinach, white wine	30	32
POTATO GNOCCHI king mushroom, porcini mushroom cream sauce, peas, pinenuts	25	28
LAMB KOFTA PLATE (GFO) chips, herb & sumac onion salad, pita bread, garlic sauce	30	33

HEALTHY BOWLS

TERIYAKI SALMON POKE BOWL (GFO, M) brown rice, seaweed salad, cabbage slaw, cucumber, corn, siracha mayo	29	31
CAESAR SALAD baby cos, crispy bacon, croutons, parmesan, hard-boiled egg, creamy dressing	20	22
ROAST PUMPKIN & HALOUMI SALAD rocket, cucumber ribbons, pepita, broccoli, tomato, honey, herb dressing *Add on – Grill Chicken 6 | Lamb kofta (2) 8 Haloumi 5*	22	25



KIDS

12 YEARS AND UNDER

CHICKEN NUGGETS w. chips	13	15
BATTERED FISH & CHIPS w. tomato sauce **(I)**	13	15
LINGUINE in tomato sauce, parmesan	13	15
CHEESEBURGER w. chips angus patty, cheese, tomato sauce	13	15

Choice is Yours

PICK A PROTIEN & SELECT 2 SIDES

BLACK ANGUS RUMP STEAK MS2+ 250GM (GF) beef rump steak topped with creamy garlic pepper prawns	32	34
PORTUGUESE CHICKEN BREAST (GF)	26	29
SURF & TURF (GF)	39	42
PAN ROAST LAMB RUMP (GF) w. salsa verde	30	33
QLD BARRAMUNDI FILLET (GF) (A) w. caper & tomato sauce	32	35
SALMON FILLET 200GM (GF) (M) w. caper & tomato sauce	34	37

SIDES

STIR FRIED GREEN BEANS IN XO SAUCE	10	12
ROAST CAULIFLOWER romesco, pecorino, panagrattato	12	14
HONEY GLAZED PUMPKIN puffed grains, hot honey, dukkha, parsley	12	14
CHIPS rosemary salt	10	12
ASSORTED VEGETABLES olive oil	8	10
CREAMY MASH POTATO	9	11
GREEK SALAD tomato, cucumber, red onion, olives, feta, lettuce, capsicum, oregano dressing	12	14
SWEET POTATO CHIPS	14	16
GREEN LEAF SALAD	9	11

SAUCES

RED WINE GRAVY, CREAMY MUSHROOM, PEPPER, DIANE +3

EXPRESS LUNCH

M 17 | V 20

MONDAY TO SATURDAY

QTR ROAST CHICKEN (GFO)
w. pita bread, garlic sauce, chips & slaw

LINGUINE BOSCIALA

ANGUS RUMP STEAK
w. chips, salad, gravy or pepper +3

CHEESEBURGER W. CHIPS
lettuce, pickles, angus patty, cheese, caramel onion, ketchup

CHICKEN CAESAR SALAD

THAI GREEN PRAWN CURRY (GF)
w. asian greens, jasmine rice

(not available on public holidays & special events)

DESSERT

PLEASE SEE OUR DISPLAY FRIDGE FOR TODAY'S SELECTION



(GF) Gluten Free | (VG) Vegetarian | (GFO) Gluten Free Option
SEAFOOD ORIGIN: (A) Australian | (I) Imported | (M) Mixed

DINNER Specials

MONDAY

ANY PASTA
& side of garlic bread
M 22 | V 24

TUESDAY

SCHNITZEL
& any topping w. chips & salad
M 22 | V 24

WEDNESDAY

GRILLED BARRAMUNDI FILLET (I)
chips, salad, tartare
M 22 | V 24

THURSDAY

GRAIN FED RUMP STEAK
w. chips, salad, any sauce
M 20 | V 23

SUNDAY all day

CHEF'S ROAST OF THE DAY
M 25 | V 28

(not available on public holidays & special events)