

Waterfront Restaurant

@southport yacht club

BREADS

GARLIC BREAD (V)
\$6 | GM \$5

GARLIC & MOZZARELLA
CHEESE BREAD (V)
\$7.5 | GM \$6.8
Add Crispy Bacon \$1

WARM TOASTED TURKISH
BREAD (V)
With Chefs trio of dips
\$12 | GM \$10

STARTERS

OYSTERS NATURAL (GF, DF)

With lemon cheeks

Each **\$4.5 | GM \$4**

OYSTERS KILPATRICK (GF, DF)

Bacon infused with kilpatrick sauce

Each **\$5 | GM \$4.5**

OYSTERS ASIAN STYLE (GF, DF)

With wakame salad, soy & sake dressing

Each **\$5 | GM \$4.5**

SALT & PEPPER SQUID

With confit garlic aioli & lemon wedges
(Main size served with fries & salad)

Entree - \$14 | GM \$12.5

Main - \$23 | GM \$20.5

*GFO

AROMATIC SEASONED DUCK
& VEGETABLE SPRING ROLLS

With sweet chilli & plum sauce

\$15.5 | GM \$14

SYC SEAFOOD CHOWDER

Clams, prawns, squid, mussels, corn
& potatoes served with lightly toasted
Turkish bread & butter

\$20 | GM \$18

SMOKED SALMON CREAM CHEESE
& CHIVE MOUSSE

served in a crisp puff pastry Vol au Vent

\$16.5 | GM \$15

SWEET POTATO & SPRING ONION
CROQUETTES (VGN, GF)

With a side of chimichurri dipping sauce

\$13 | GM \$11.5

SALADS

THAI BEEF SALAD (GF, DF)

With hot, sweet, sour & salty dressing,
rice noodles, crisp vegetables, & mixed leaves,
topped with fresh herbs & crushed peanuts

\$22 | GM \$19

*VGO

DUKKHA ROASTED PUMPKIN SALAD (V, GF)

Served warm with Quinoa, mixed leaves,
cherry tomatoes, toasted pepitas, chickpeas &

\$20 | GM \$17

*VGO

CAESAR SALAD

Cos leaves, shaved Parmesan, bacon,
soft poached egg & garlic croûtons
tossed in traditional Caesar dressing

\$18 | GM \$15

+ Chicken **\$5.5 | GM \$5**

+ Prawns or Smoked Salmon **\$11 | GM \$10**

(V) Vegetarian (GF) Gluten Friendly (DF) Dairy Free, (VGN) Vegan

*GFO = Gluten Free Option Available

*VGO = Vegan Option Available

We welcome all dietary requirements and will try our best to suit your
needs upon request. Menu items may contain traces of nuts.

15% surcharge applies on Public Holidays



CELEBRATING
75
Years

SEAFOOD

MACADAMIA CRUSTED BARRAMUNDI

With baby potatoes, steamed seasonal vegetables & a lemon butter sauce

\$31 | GM \$27

FRESH MUSSELS

With white wine, tomato, chilli, fresh herbs served with warm toasted bread & butter

\$31 | GM \$27

*GFO

BEER BATTERED JOHN DORY (DF)

With housemade tartare sauce, garden salad, lemon wedges & beer battered fries

\$27 | GM \$24

PRAWN LINGUINI

Tossed with butter, chilli, parsley & lemon. Finished with Parmesan cheese

\$33 | GM \$30

LAMB

SLOW COOKED LAMB SHANK (GF)

Braised in a red wine sauce with garlic mashed potatoes & seasonal vegetables

\$30 | GM \$27

BEEF

300GM BLACK ANGUS SIRLOIN (GF, DF)

Chargrilled to your liking.

Accompanied with your choice of baby potatoes & seasonal vegetables OR beer battered fries and fresh garden salad.

Peppercorn, mushroom sauce or red wine jus

\$39 | GM \$35

* All sauces GF

REEF & BEEF

With grilled locally caught prawns

\$50 | GM \$45

CHICKEN

CHICKEN BREAST SCHNITZEL

Served with your choice of baby potatoes & seasonal vegetables OR fresh garden salad, beer battered fries. Peppercorn, mushroom sauce or red wine jus

\$21 | GM \$18

CHICKEN PARMIGIANA

Panko crumbed chicken breast topped with shaved leg ham, napoli sauce & mozzarella cheese served with your choice of baby potatoes & seasonal vegetables OR fresh garden salad, beer battered fries.

\$25 | GM \$22

CHICKEN, BACON & GREEN PEA RISOTTO (GF)

Finished with fresh herbs, marscapone & Parmesan cheese

\$26 | GM \$23

PORK

TWICE COOKED 5 SPICE PORK BELLY (GF, DF)

With steamed jasmine rice, sauteed greens & black pepper, caramel sauce

\$29 | GM \$26

VEGETARIAN

CHICKPEA, POTATO & VEGETABLE COCONUT CURRY (VGN, GF)

With steamed rice & mango chutney

\$22 | GM \$20

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BURGERS/SANDWICHES

BEEF BURGER

Sourdough bun, housemade Angus beef patty, bacon, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle, served with beer battered fries

\$20 | GM \$18

SYC STEAK TURKISH

Tender rib fillet steak, bacon, melted cheese, onion marmalade, lettuce, tomato, aioli on toasted Turkish bread served with beer battered fries & smokey BBQ sauce

\$24 | GM \$21

SYC CHARGRILLED CHICKEN SOUVLAKI

Served on warm toasted flatbread, topped with cucumber, red onion, tomato, & fresh herbs & drizzled with yoghurt sauce. Served with a side of beer battered fries

\$20 | GM \$18

**VGO*

CADETS

Available for aged 13 and under

RIB FILLET STEAK & FRIES

\$14 | GM \$12

HAM & CHEESE PIZZA with FRIES

\$14 | GM \$12

CHICKEN NUGGETS & FRIES

\$14 | GM \$12

FISH & CHIPS

\$14 | GM \$12

PASTA NAPOLITANA

\$14 | GM \$12

PASTA BOLOGNAISE

\$14 | GM \$12

EXTRAS

Potatoes

\$4.4 | GM \$4

Vegetables

\$4.5 | GM \$4

Garden Salad

\$5.5 | GM \$5

Chicken Breast

\$5.5 | GM \$5

Bacon

\$4.4 | GM \$4

Egg

\$2.2 | GM \$2

Chilled Prawns (3 pcs)

\$11 | GM \$10

Grilled King Prawns (2 pcs)

\$11 | GM \$10

Smoked Salmon

\$11 | GM \$10

Beer Battered Fries (DF, V)

SML - \$5 | GM \$4

LGE - \$8 | GM \$7

Peppercorn, mushroom or red wine jus (GF)

\$2.2 | GM \$2

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