Waterfront Restaurant

Set Menu \$50 pp

TO START

GARLIC BREAD (V)

ENTREE

OYSTERS NATURAL (GF, DF)

With lemon cheeks (4)

SALT & PEPPER SQUID

With confit garlic aioli & lemon wedges

SYC SEAFOOD CHOWDER

Clams, prawns, squid, mussels, corn & potatoes served with grilled Turkish toast

AROMATIC SEASONED DUCK & VEGETABLE SPRING ROLLS

With sweet chilli & plum sauce

SWEET POTATO & SPRING ONION CROQUETTES (VGN, GF)

With a side of chimichurri dipping sauce

MAINS

DUKKHA ROASTED PUMPKIN SALAD (V, GF) *VGO

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

PRAWN LINGUINI

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

MACADAMIA CRUSTED BARRAMUNDI

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

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.

SLOW COOKED LAMB SHANK (GF)

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

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

With steamed rice & mango chutney

BEEF BURGER

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

