

Waterfront Restaurant

@southport yacht club

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

COCONUT CRUSTED PRAWNS

With sriracha mayo & lime (7pcs)

ROASTED PUMPKIN ARANCINI BALLS (VGO, GF)

With a basil pesto aioli

MAINS

DUKKHA ROASTED PUMPKIN SALAD (V, GF)

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

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



(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.