

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

OYSTERS

OYSTERS NATURAL (GF, DF)

With lemon cheeks

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

With soy, sake & mirin dressing, wakame seaweed & fresh chilli

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

AUSTRALIAN MIGNONETTE (GF, DF)

With native Australian finger lime & ginger

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

OYSTERS KILPATRICK (GF, DF)

With bacon, tabasco, Worcestershire & tomato sauce

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

STARTERS

EYE FILLET CARPACCIO (GF, DF)

With Japanese style, apple, radish,
watercress salad, soy, sake & mirin dressing

\$18 | GM \$16

SYC SEAFOOD CHOWDER

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

\$20 | GM \$18

COCONUT CRUSTED PRAWNS

With fresh lime & a sriracha mayo (7pcs)

\$15 | GM \$13.5

SOUTHERN CALAMARI RINGS

Panko crumbed & served with garlic aioli
& lemon wedges

\$14 | GM 12.50 ENTREE

AUSTRALIAN TIGER PRAWNS (GF, DF)

Fresh avocado & lime, salmon caviar,
baby watercress & herb oil

\$20 | GM \$18

ARANCINI (GF, V, VGO)

Porcini mushroom flavoured with an Italian black
truffle mayonnaise & Parmesan (5pcs)

\$14.50 | GM \$13

SALADS

ROAST PEKING DUCK SALAD

With Asian slaw, aromatic herbs,
crisp fried rice noodles & hoisin vinaigrette

\$27.50 | GM \$25

SPRING SMOKED SALMON SALAD (DF, GF)

Served with mixed leaves, radish, potatoes,
Spanish onion, eggs, cherry tomatoes
& house dressing

\$24.50 | GM \$22

CARPRESE SALAD

With heirloom tomatoes, Mt Tamborine fresh
mozzarella, basil, sticky balsamic glaze

\$22 | GM \$20

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



CELEBRATING
75
Years

15% surcharge applies on Public Holidays

MAINS

FRESH TASMANIAN SALMON FILLET (GF, DF)

With roasted lemon potatoes, asparagus, spring herb salsa Verde & watercress

\$32 | GM \$29

PRAWN & CRAB FILLED RAVIOLI

With roast tomato & fennel infused seafood bisque, grilled local prawn, fresh herbs & lemon

\$30 | GM \$27

FRESH AUSTRALIAN BARRAMUNDI (GF)

Pan seared, creamy mash, steamed seasonal vegetables, caper, dill & citrus butter emulsion

\$35 | GM \$31.5

SOUTH AUSTRALIAN BLACK MUSSELS

With rich tomato, chilli & white wine sauce with lightly toasted Turkish bread

\$33 | GM \$30

SALT & PEPPER TOFU (GF, VG)

Sweet chilli & basil stir-fry with fresh seasonal vegetables, cashews & steamed rice

\$22 | GM \$20

FREE RANGE OVEN BAKED CHICKEN BREAST (GF)

Served with mushroom green pea & spinach risotto, truffled aioli

\$29 | GM \$26

SOUS VIDE STH AUSTRALIAN LAMB RUMP (GF)

With butternut pumpkin puree, potato rosettes, green peas & minted jus

\$33 | GM \$30

300g BAKERS CREEK KING RIB PORK CUTLET (GF)

With crushed potatoes, sautéed cabbage & bacon, apple cider jus

\$30 | GM \$27

150 DAY GRAIN FED

300gm NSW BLACK ANGUS SIRLOIN (GFO)

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

* All sauces GF **\$39 | GM \$35**

REEF & BEEF

With grilled locally caught prawns

\$50 | GM \$45

(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.

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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CASUAL MENU

BEER BATTERED JOHN DORY (DF)

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

\$27 | GM \$24

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

PLANT BASED BURGER (VGN)

Vegan friendly patty, served on a sourdough bun, beetroot relish, mixed leaves, tomato, vegan garlic aoli with beer battered fries

\$24 | GM \$21

SOUTHERN CALAMARI RINGS

Served with housemade beer battered Chips, garden salad & confit garlic aioli & lemon wedges

\$23.5 | GM \$21

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

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

CHICKEN SOUVLAKI (GFO, VGO)

Served on a lightly toasted flat bread, with chicken tenderloin topped with, cucumber, red onion, tomato, & fresh herbs, drizzled with yoghurt sauce

Served with a side of beer battered fries

\$20 | GM \$18

CADETS

Available for aged 13 and under

RIB FILLET STEAK with POTATOES & VEG (GF)

\$14 | GM \$12

HAM & CHEESE PIZZA with FRIES

\$14 | GM \$12

CRUMBED CHICKEN TENDERS & FRIES

\$14 | GM \$12

FISH & CHIPS

\$14 | GM \$12

PASTA NAPOLITANA (V)

\$14 | GM \$12

PASTA BOLOGNAISE

\$14 | GM \$12

CHICKEN FRIED RICE with HIDDEN VEG (GF, VGO)

\$14 | GM \$12

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