

Waterfront Restaurant

@southport yacht club

Set Menu \$50 pp

GARLIC BREAD TO START (v)

ENTREE

OYSTERS NATURAL (GF, DF)

With lemon cheeks (4)

SOUTHERN CALAMARI RINGS

Panko crumbed & served with garlic aioli & lemon wedges

COCONUT CRUSTED PRAWNS

With fresh lime & a sriracha mayo (7pcs)

SYC SEAFOOD CHOWDER

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

ARANCINI (GF, V, VGO)

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

EYE FILLET CARPACCIO (GF, DF)

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

MAINS

FREE RANGE OVEN BAKED CHICKEN BREAST (GF)

Served with mushroom green pea & spinach risotto, truffled aioli

PRAWN & CRAB FILLED RAVIOLI

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

300g BAKERS CREEK KING RIB PORK CUTLET (GF)

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

FRESH AUSTRALIAN BARRAMUNDI (GF)

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

SPRING SMOKED SALMON SALAD (DF, GF)

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

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

SALT & PEPPER TOFU (GF, VG)

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



(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.