

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**

ASIAN STYLE (GF, DF)
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 (GFO, V)
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

\$36.5 | GM \$33

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

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

(V) Vegetarian (GF) Gluten Free (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.



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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 (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 (GFO)

\$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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