

# Waterfront Restaurant

@southport yacht club

## Set Menu - \$50<sup>PP</sup> MEMBERS - \$60<sup>PP</sup> NON-MEMBERS

GARLIC BREAD TO SHARE (V)

### ENTREE

OYSTERS NATURAL (GF, DF)

Fresh and natural accompanied with lemon wedges (4)

ITALIAN TOMATO FLAVORED ARANCINIS (GF, VGO)

With basil pesto and Parmesan (5)

WINTER BRUSCHETTA

With lemon, herb, ricotta, Sicilian caponata and toasted pine nuts (V, VGO)

TWICE-COOKED PORK BELLY BITES (GF, DF)

With sticky chilli glaze, cabbage slaw and a roasted sesame dressing (4)

SYC SIGNATURE SEAFOOD CHOWDER

Signature Seafood chowder served in a crisp puff pastry vol au vent

### MAINS

BEEF BURGER

Wagyu beef patty, bacon, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce and dill pickle.

BEER BATTERED MARKET FISH

With house-made tartare sauce and lemon, served with your choice of baby potatoes & seasonal vegetables OR fresh garden salad & chips

ROASTED, SEASONAL, WINTER VEGETABLE SALAD (V, VGO)

With dressed leaves, toasted pepitas and garlic dressing

SALT AND PEPPER SQUID (GFO)

Crispy-coated, served with chips, fresh garden salad, aioli & lemon

SAUTÉED PRAWNS (GF)

Served in a white wine garlic cream sauce with a side of steamed rice

CHICKEN PARMIGIANA

Breast schnitzel topped with shaved leg ham, Napoli sauce and Mozzarella cheese, with your choice of baby potatoes and seasonal veg or chips and fresh garden salad

ARTISAN PORK SAUSAGES

Locally sourced, served with creamy mash potato, green peas, onion and red wine gravy

SOUTHERN FRIED CHICKEN BURGER

With jack cheddar, bacon, fresh slaw, mixed leaves and chipotle mayonnaise

VEGAN LENTIL STEW (GFO, DF, VGN)

Lentil, sweet potato, fresh spinach and chickpea stew with lightly toasted bread

(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.

