

Waterfront Restaurant

@southport yacht club

BREADS

WINTER BRUSCHETTA

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

\$17 | GM \$14

GARLIC BREAD

(V)

\$7 | GM \$6

GARLIC BREAD

With melted mozzarella cheese (V)

\$9 | GM \$7.5 Add Crispy Bacon \$1

OYSTERS

OYSTERS NATURAL (GF, DF)

Fresh and natural accompanied with lemon wedges

½ Doz. **\$27 | GM \$24** 1 Doz. **\$54 | GM \$48**

JAPANESE INSPIRED (GF, DF)

With Soy, sake, mirin dressing and wakame salad

½ Doz. **\$33 | GM \$30** 1 Doz. **\$66 | GM \$60**

OYSTERS KILPATRICK (GF, DF)

Grilled with diced bacon, Tabasco, Worcestershire and tomato sauce

½ Doz. **\$33 | GM \$30** 1 Doz. **\$66 | GM \$60**

STARTERS

GOLD COAST TIGER PRAWNS (GF, DF)

Served on an avocado, lime mousse with salmon caviar, baby watercress and herb oil

\$22 | GM \$18

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted Turkish bread and butter

\$24 | GM \$19

SALT AND PEPPER CALAMARI STRIPS (GFO)

Crispy-coated, served with garlic aioli and lemon

\$16 | GM \$13.5

TWICE-COOKED PORK BELLY BITES (GF, DF)

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

\$17 | GM \$14

ITALIAN TOMATO FLAVORED ARANCINIS (GF, VGO)

With basil pesto and Parmesan (5pcs)

\$16 | GM \$13.5

SALADS

ROASTED, SEASONAL, WINTER

VEGETABLE SALAD (GF, VGN)

With dressed leaves, toasted pepitas and garlic dressing

\$22 | GM \$18

CAESAR SALAD (GFO)

With baby gem lettuce, boiled egg, Parmesan, croutons, anchovies, bacon and house-made dressing

\$20 | GM \$17

EXTRAS

+ Poached Chicken Tenders (180g) **\$10 | GM \$8**

+ Smoked Salmon (100g) **\$16.5 | GM \$15**

+ GC Tiger Prawns (4pcs) **\$11 | GM \$9**



15% surcharge applies on Public Holidays

MAINS

GRILLED BARRAMUNDI (GF)

With macadamia, citrus crumble, lemon butter sauce, baby potatoes and seasonal vegetables

\$40 | GM \$35

SAUTÉED PRAWNS (GF)

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

\$32 | GM \$29

MORETON BAY BUG LINGUINI

Finished with butter, lemon, chilli, garlic, fresh herbs and Parmesan

\$40 | GM \$35

SICILIAN VEGETABLE CAPONATA (V, GF, VGO)

With creamy mashed potatoes and fried kale leaves

\$19 | GM \$16

VEGAN LENTIL STEW (GFO, DF, VGN)

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

\$17 | GM \$15

BRAISED LAMB SHANK (GF)

Served in a red wine & tomato sauce, Sicilian caponata, mashed potatoes, fried kale leaves

\$35 | GM \$30

ARTISAN PORK SAUSAGES

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

\$26 | GM \$23

300gm PORK CUTLET (GF)

Served with braised red cabbage, baked apple, creamy mash potato, honey mustard glaze

\$34 | GM \$30

180gm EYE FILLET (GFO)

Served on a herbed potato rosti with sticky red wine shallots, wilted spinach and red wine jus

\$56 | GM \$50

EXTRAS

Potatoes

\$4.4 | GM \$4

Vegetables

\$5.5 | GM \$5

Garden Salad

\$5.5 | GM \$5

Chicken Tenders

\$10 | GM \$8

Bacon

\$4.4 | GM \$4

Egg

\$2.2 | GM \$2

Chilled Prawns (4 pcs)

\$11 | GM \$9

Grilled Prawns (4 pcs)

\$15 | GM \$13

Smoked Salmon

\$16.5 | GM \$15

Beer Battered Fries (DF, V)

SML - \$5 | GM \$4

LGE - \$10 | GM \$8

Peppercorn, Mushroom or Red Wine jus (GF) **\$2.2 | GM \$2**

Extra Parmesan

\$1 | GM \$1

(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 MARKET FISH

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

\$28 | GM \$24

*Substitute with potato & vegetable

SALT AND PEPPER SQUID (GFO)

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

\$28 | GM \$24

BEEF BURGER

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

\$19 | GM \$17 or **\$24 | GM \$22** with chips

SYC STEAK TURKISH (GFO)

Tender rib fillet steak, bacon, jack cheddar, onion jam, lettuce, tomato, aioli on toasted Turkish bread

\$23 | GM \$20 or **\$28 | GM \$25** with chips

CHICKEN BREAST SCHNITZEL

Hand-crumbed, served with your choice of baby potatoes & seasonal vegetables OR fresh garden salad & chips.

Peppercorn, mushroom sauce or red wine jus

\$25 | GM \$22

CHICKEN PARMIGIANA

Hand-crumbed, topped with shaved leg ham, Napoli sauce and Mozzarella cheese served with a choice of baby potatoes & seasonal vegetables OR fresh garden salad & chips

\$28 | GM \$24

SOUTHERN FRIED CHICKEN BURGER

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

\$19 | GM \$17 or **\$24 | GM \$22** with chips

CADETS

Available for aged 13 and under

RIB FILLET STEAK with POTATOES & VEG (GF)

\$13 | GM \$10

HAM & CHEESE PIZZA

\$13 | GM \$10

CRUMBED CHICKEN TENDERS & CHIPS

\$13 | GM \$10

BATTERED FISH & CHIPS

\$13 | GM \$10

PASTA NAPOLITANA & PARMESAN CHEESE (V)

\$13 | GM \$10

HOUSE-MADE BOLOGNAISE & PARMESAN CHEESE

\$13 | GM \$10

CHICKEN FRIED RICE with HIDDEN VEG (GF)

\$13 | GM \$10

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DESSERT MENU

BAKED BERRY CHEESECAKE (V)

With berry coulis, shortbread crumble

\$16 | GM \$14

CHURROS (V)

Dusted in cinnamon sugar served with chocolate dipping sauce

\$16 | GM \$14

CHOCOLATE LAVA CAKE (V)

With chocolate ganache, Oreo crumbs and vanilla ice cream

\$16 | GM \$14

CHEESE PLATTER (V, GFO)

Aged cheddar, brie and blue cheese, crackers, lavosh, quince paste, fruit & nuts

\$16 | GM \$14

SELECTION OF CAKES

Available from our cabinet

\$10 | GM \$9

COFFEE MENU

Flat White	Short Black
Cappuccino	Piccolo
Cafe Latte	Chai Latte
Mocha	Short Macchiato
Long Black	Long Macchiato

SMALL \$4.9 | LARGE \$5.9

Baby Chino	\$2.5
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AFFOGATO COFFEE

SIMPLE AFFOGATO

Vanilla ice-cream with a shot of coffee on the side

\$8

LIQUEUR AFFOGATO

Add to SIMPLE Affagato:

1. Frangelico
2. Coffee Sambuca
3. Alcoholic Free Amaretto

\$16.9

LIQUEUR COFFEE

**ALL
14.9**

Irish Coffee
Cafe Frangelico
Jamaican Coffee
Cafe Amaretto
Baileys Coffee

PORTS

Gold
Member

Eric Anthony Muscat	\$7.9	\$6.8
De Bortoli Show Liqueur Muscat 8yo	\$11	\$8

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