

Waterfront Restaurant

@southport yacht club

BREADS

GARLIC BREAD

(V)

\$9 | GM \$6

CHEESY GARLIC BREAD

With melted mozzarella cheese (V)

\$11 | GM \$7.5 Add Crispy Bacon \$1

OYSTERS

subject to seasonal availability

OYSTERS NATURAL (GF, DF)

Fresh and natural accompanied with lemon wedges

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

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 with avocado, lime mousse, 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 SQUID STRIPS (GF)

House-made strips with garlic aioli and lemon

\$16 | GM \$13

STICKY PORK BELLY BITES (GF, DF)

With a soy, sweet chilli and honey glaze (4pcs)

\$17 | GM \$14

FOUR-CHEESE ARANCINI BALLS (V)

With Napoli and parmesan (5pcs)

\$16 | GM \$12

SESAME-SEARED TUNA (DF)

Served on chilled soba noodle salad with lightly pickled vegetables

\$22 | GM \$18

COCONUT-CRUSTED PRAWNS

Served with sweet chilli dipping sauce (7pcs)

\$16 | GM \$13

SALADS

PORK BELLY SALAD (GFO)

With mixed lettuce, Asian slaw, cherry tomatoes, cucumber, crispy fried noodles, roasted sesame dressing

\$25 | GM \$22

CAESAR SALAD (GFO)

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

\$21 | GM \$18

EXTRAS

+ Marinated 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 AUSTRALIAN BARRAMUNDI (GF)

With macadamia, citrus crumble, lemon butter sauce, mashed potato and seasonal vegetables

\$40 | GM \$35

TASMANIAN SALMON (GF, DF)

With seasonal vegetables, baby potatoes and fresh herb salsa verde

\$36 | GM \$32

SPAGHETTI GAMBARI

Prawns, sliced zucchini, tossed in a tomato and cream based sauce finished with herbs and parmesan

\$40 | GM \$35

SALT & PEPPER TOFU (GF, VG)

In sweet chilli and basil stir fry with fresh seasonal vegetables, cashews and steamed rice

\$26 | GM \$23

300gm PORK CUTLET (GF)

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

\$34 | GM \$30

CHICKEN BREAST (GF)

Wrapped in prosciutto and sage with mashed potato, green beans and red wine jus

\$32 | GM \$28

SOUS VIDE AUSTRALIAN LAMB RUMP (GF)

Served with potato roses, green pea puree, seasonal vegetables and minted jus

\$36 | GM \$32

180gm EYE FILLET

With potato fondants, seasonal vegetables, sautéed mushrooms, black truffle aioli and red wine jus

\$56 | GM \$50

300gm GRAIN FED SCOTCH FILLET (GFO)

Served with chips and salad or seasonal vegetables and baby potatoes
Peppercorn, mushroom sauce or 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 Friendly (DF) Dairy Free, (VGN) Vegan

*GFO = Gluten Friendly Option Available

*VGO = Vegan Option Available

Menu items may contain traces of nuts.



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CASUAL MENU

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

OPEN CHICKEN SOUVLAKI (VGO)

Marinated chicken, tzatziki, couscous salad mixed lettuce, tomato, cucumber and onion

\$25 | GM \$22

SYC STEAK TURKISH

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

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

FISH TACOS (2PCS)

Battered market fish, chipotle mayo, lettuce, tomato and avocado salsa, sour cream and fresh herbs on soft tacos

\$23 | GM \$20

SALT AND PEPPER SQUID (GF)

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

\$28 | GM \$24

BEER BATTERED MARKET FISH

House-made tartare sauce and lemon, with fresh garden salad and chips.

\$28 | GM \$24

CHICKEN BREAST SCHNITZEL

Hand-crumbed, served with a choice of baby potatoes and seasonal vegetables
OR fresh garden salad and 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, with a choice of baby potatoes and seasonal vegetables
OR fresh garden salad and chips

\$28 | GM \$24

CADETS

Available for aged 13 and under

120gm RIB FILLET with POTATOES & VEG (GF)

\$16 | GM \$14

HAM & CHEESE PIZZA (GFO)

\$16 | GM \$14

CRUMBED CHICKEN TENDERS & CHIPS

\$16 | GM \$14

FISH & CHIPS

\$16 | GM \$14

PASTA NAPOLITANA & PARMESAN CHEESE (V)

\$16 | GM \$14

PASTA BOLOGNAISE & PARMESAN CHEESE

\$16 | GM \$14

KARAAGE CHICKEN, RICE AND TERIYAKI SAUCE

\$16 | GM \$14

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DESSERT MENU

TROPICAL ETON MESS (GF)

Crisp meringue, mango puree, passionfruit, berries, vanilla cream and toasted coconut

\$16 | GM \$14

SICILIAN CANNOLI

Filled with coffee and caramel whipped cream and chocolate Oreo crumbs

\$16 | GM \$14

CHEESE PLATTER (V, GFO)

Aged cheddar, brie and blue cheese, crackers, lavosh, quince paste, fruit and 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 | GM \$3.7 - LARGE \$5.9 | GM \$4.7

Alternative Milks	\$0.5
Baby Chino	\$2.5

AFFOGATO COFFEE

SIMPLE AFFOGATO

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

\$8 | GM \$7

LIQUEUR AFFOGATO

Add to SIMPLE Affogato:

1. Frangelico
2. Kahlua
3. Baileys
4. Tia Maria

\$16.9 | GM \$15

LIQUID DESSERT

Espresso Martini	ALL \$20
French Martini	
Whiskey Sour	Gold Member
Amaretto Sour	\$15
Vanilla Cheesecake Sour	

LIQUEUR COFFEE

Irish Coffee	ALL \$14.9
Cafe Frangelico	
Jamaican Coffee	Gold Member
Cafe Amaretto	\$11.9
Baileys Coffee	

BRANDY / PORTS

		Gold Member
Yalumba Antique Muscat	\$12	\$6.8
Chateau Chantelle Brandy	\$11	\$8