

# SET MENU

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

## TO START

GARLIC BREAD TO SHARE (V)

## ENTREE

OYSTERS NATURAL (GF, DF)

Fresh and natural accompanied with lemon wedges

STICKY PORK BELLY BITES (GF, DF)

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

FOUR-CHEESE ARANCINI BALLS (V)

With Napoli and parmesan (5pcs)

COCONUT-CRUSTED PRAWNS

Served with sweet chilli dipping sauce (7pcs)

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted Turkish bread and butter

## MAINS

BEEF BURGER

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

OPEN CHICKEN SOUVLAKI (VGO)

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

BEER BATTERED MARKET FISH

Served with house-made tartare sauce and lemon, chips & fresh garden salad

SALT AND PEPPER SQUID STRIPS (GF)

House-made strips with garlic aioli and lemon

SALT & PEPPER TOFU (GF, VG)

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

CHICKEN PARMIGIANA

Hand-crumbed, topped with shaved leg ham, Napoli sauce and Mozzarella cheese, with fresh garden salad & chips

GRILLED AUSTRALIAN BARRAMUNDI (GF)

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

CHICKEN BREAST (GF)

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

SPAGHETTI GAMBARI

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



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free, (VGN) Vegan

\*GFO = Gluten Free Option Available

\*VGO = Vegan Option Available

15% surcharge applies on Public Holidays Menu items may contain traces of nuts.