Bistro

Southport Yacht Club @Hollywell

WEDNESDAY - FRIDAY : 1600 - 2000 SATURDAY & SUNDAY : 1100 - 1500

STARTERS

Garlic Bread ທ	GM \$6.0 NM \$7.0
Garlic Bread with Cheese	GM \$7.5
With melted mozzarella cheese (V) (add bacon \$1)	NM \$9.0
Crispy Coated Salt & Pepper Squid Strips	GM \$13
Served with garlic aioli and lemon (GF)	NM \$16
SYC's Signature Seafood Chowder	GM \$19
With lightly toasted bread and butter (GFO)	NM \$24
Coconut Crusted Prawns	GM \$13
Served with sweet chilli dipping sauce (7pcs)	NM \$16
Vegan-Friendly Pumpkin Arancini Balls	GM \$13
Pumpkin flavoured, with basil pesto (5pcs) (GF, VGN)	NM \$16

SALAD

Caesar Salad Baby gem lettuce, boiled egg, Parmesan, cr anchovies, bacon and house-made dressin		GM \$17 NM \$20
EXTRAS		
Marinated Chicken Tenderloins 180gm	GM \$8	NM \$10

Gold Coast Prawns (4pcs)	
Smoked Salmon 100gm	





(V) Vegetarian (GF) Gluten Free (DF) Dairy Free, (VGN) Vegan *GFO = Gluten Free Option Available *VGO = Vegan Option Available Menu items may contain traces of nuts.

Menu

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MAINS

Beef Burger Wagyu beef patty, bacon, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle With added hot chips GM \$22 NM \$25	GM \$17 NM \$19
Chicken Schnitzel Burger Chicken breast schnitzel with bacon, jack cheddar, lettuce, tomato and chipotle mayo With added hot chips GM \$22 NM \$25	GM \$17 NM \$19
Open Chicken Souvlaki Marinated chicken, tzatziki, cous cous salad mixed lettuce, tomato, cucumber, onion (VGO)	GM \$22 NM \$25
Beer Battered Fish Served with tartare sauce, lemon wedges, hot chips and fresh garden salad	GM \$22 NM \$25
Crispy-Coated Salt & Pepper Squid Strips Served with hot chips, fresh garden salad, aioli & lemon (GF)	GM \$22 NM \$25
Chicken Breast Schnitzel With a choice of baby potatoes & seasonal vegetables or chips and fresh garden salad & red wine jus	GM \$22 NM \$25
Chicken Parmigiana Crumbed breast schnitzel topped with shaved leg ham, Napoli sauce and Mozzarella cheese, with your choice of baby potatoes and seasonal vegetables or chips and fresh garden salad	GM \$24 NM \$28
Grilled Barramundi Fillet Served with tartare sauce, lemon wedges, chips and fresh garden salad	GM \$22 NM \$25
Locally Sourced Artisan Pork Sausages Served with creamy mash potato, green peas, onion and red wine gravy	GM \$22 NM \$25



15% surcharge applies on Public Holidays