

SET MENU

Set Menu - \$50^{PP} MEMBERS - \$60^{PP} NON-MEMBERS

TO START

GARLIC BREAD TO SHARE (V)

ENTREE

OYSTERS NATURAL (GF, DF)

Fresh and natural accompanied with lemon wedges

SALT AND PEPPER SQUID STRIPS (GF)

Served with garlic aioli and lemon

PEKING DUCK SPRING ROLLS (DF)

With sweet chilli dipping sauce (3pcs)

SYC SIGNATURE SEAFOOD CHOWDER

Served in a puff pastry vol au vent

ROASTED PUMPKIN BRUSCHETTA (V, VGO)

Served with herbed yoghurt and toasted pine nuts

VEGETABLE SPRING ROLLS (VGN, GF)

Served with sweet chilli dipping sauce (3pcs)

MAINS

BEEF BURGER (VGO)

Wagyu Beef patty, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle with side of chips

CHICKEN BURGER

With grilled bacon, red cheddar, honey, mustard slaw in a lightly toasted brioche bun with side of chips

BEER BATTERED MARKET FISH

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

FRESH AUSTRALIAN BARRAMUNDI (GF)

Served with roasted baby potatoes, chorizo, cherry tomatoes and salsa verde

CHICKEN BREAST (GF)

Oven-baked with garlic, bacon and mushroom cream sauce, mashed potato

CHICKEN PARMIGIANA

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

BAKED EGGPLANT (GF, VGN)

Miso-glazed with steamed Jasmine rice and seasonal Asian greens

LENTIL SALAD (V, VGO)

Warm roasted beetroot, baby carrot and feta, served with yoghurt toasted almonds and fresh herbs

BEEF CHEEK RED CURRY (GF, DF)

Slow-cooked curry with steamed jasmine rice and coconut sambal



(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.