

# Waterfront Restaurant

@southport yacht club

## GARLIC BREAD

(V)

**\$9 | GM \$7**

## CHEESY GARLIC BREAD

With melted mozzarella cheese (V)

**\$11 | GM \$8.5** 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

### PRAWN SAGANAKI (GFO)

Oven-baked prawns in tomato and white wine sauce, fetta-topped with a side of toasted bread

**\$20 | GM \$17**

### SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted Turkish bread and butter

**\$25 | GM \$21**

### SALT AND PEPPER SQUID STRIPS (GF)

Strips with garlic aioli and lemon

**\$16 | GM \$14**

### PEKING DUCK SPRING ROLLS (DF)

Served with sweet chilli dipping sauce (3pcs)

**\$16 | GM \$14**

### VEGETABLE SPRING ROLLS (VGN, GF)

Vegan-friendly with sweet chilli dipping sauce (3pcs)

**\$16 | GM \$14**

### ROASTED PUMPKIN BRUSCHETTA (V, VGO)

Served with herbed yoghurt and toasted pine nuts

**\$18 | GM \$16**

## SOMETHING LIGHT

### CAULIFLOWER FLORETS (VGN)

Crispy and spiced, tossed with infused oil served with creamy hummus and toasted pita bread

**\$27 | GM \$24**

### LENTIL SALAD (V, VGO)

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

**\$30 | GM \$25**

### EXTRAS

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

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

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

+ **Grilled Prawns (4pcs)** **\$15 | GM \$13**



*15% surcharge applies on Public Holidays*

# MAINS

## FRESH AUSTRALIAN BARRAMUNDI (GF)

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

**\$35 | GM \$30**

## ORANGE ROUGHY (GF, DF)

Miso-glazed with steamed Jasmine rice and seasonal Asian greens

**\$34 | GM \$30**

## BEEF CHEEK RED CURRY (GF, DF)

Slow cooked curry with steamed jasmine rice and coconut sambal

**\$34 | GM \$30**

## BAKED EGGPLANT (GF, VGN)

Miso-glazed with steamed Jasmine rice and seasonal Asian greens

**\$26 | GM \$23**

## PRAWN RISOTTO (GF)

Champagne and prawn risotto finished with fresh herbs and Parmesan cheese

**\$30 | GM \$27**

## BUTTERNUT RISOTTO (GF, V, VGO)

Pumpkin and semi dried tomato risotto with fried sage and macadamias

**\$27 | GM \$24**

## PORK CUTLET (GF, DF)

Dijon honey glazed with mashed potato, broccolini and house made apple chutney

**\$38 | GM \$34**

## CHICKEN BREAST (GF)

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

**\$34 | GM \$30**

## LAMB SHANK (GF)

Served in a red wine and mint jus with pumpkin puree and fresh herb gremolata

**\$35 | GM \$32**

## FRESH AUSTRALIAN MUSSELS (GFO, DFO)

Served in a tomato, chilli and white wine sauce with toasted bread

**\$35 | GM \$32**

## 300gm GRAIN FED BLACK ANGUS SIRLOIN (GFO)

Served with chips and salad or seasonal vegetables and baby potatoes  
Peppercorn, mushroom sauce or red wine jus

**\$58 | GM \$52**

## 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**

Fried Egg

**\$2.2 | GM \$2**

Grilled Prawns (4 pcs)

**\$15 | GM \$13**

Smoked Salmon

**\$16.5 | GM \$15**

Extra Parmesan

**\$1 | GM \$1**

Chilled GC Tiger Prawns (4 pcs)

**\$11 | GM \$9**

Beer Battered Fries (DF, V)

**SML \$5 | GM \$4 - LGE \$10 | GM \$8**

Peppercorn, Mushroom or

Red Wine Jus (GF) **\$2.2 | GM \$2**

(V) Vegetarian (GF) Gluten Free (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

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### BEEF BURGER (GFO)

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

**\$27 | GM \$24**

### CRISPY CHICKEN BURGER

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

**\$27 | GM \$24**

### SYC STEAK TURKISH (GFO)

Rib fillet steak, bacon, Jack cheddar, onion jam, lettuce, tomato, aioli on toasted Turkish with side of chips

**\$28 | GM \$25**

### FISH TACOS (2PCS)

Soft tortillas, battered whiting, chipotle mayo, lettuce, tomato salsa, guacamole, sour cream, fresh herbs

**\$28 | GM \$25**

## CADETS

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### HAM & CHEESE PIZZA (GFO)

**\$16 | GM \$14**

### CRUMBED CHICKEN TENDERS & CHIPS

**\$16 | GM \$14**

### FISH & CHIPS

**\$16 | GM \$14**

### SALT AND PEPPER SQUID STRIPS (GF)

House-made squid strips with side of chips, fresh garden salad, aioli & lemon

**\$28 | GM \$25**

### BEER BATTERED MARKET FISH

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

**\$28 | GM \$25**

### CHICKEN BREAST SCHNITZEL

Hand-crumbed, served with fresh garden salad and chips

Peppercorn, mushroom sauce or red wine jus OR (add \$3) with potatoes and seasonal vegetables

**\$29 | GM \$25**

### CHICKEN PARMIGIANA

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

OR (add \$3) with potatoes and seasonal vegetables

**\$30 | GM \$27**

### PASTA NAPOLITANA & PARMESAN CHEESE (V)

**\$16 | GM \$14**

### PASTA NAPOLITANA & MEATBALLS

**\$16 | GM \$14**

### KARAAGE CHICKEN, RICE AND TERIYAKI SAUCE

**\$16 | GM \$14**

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## DESSERT MENU

### APPLE & BLACKBERRY CRUMBLE (V)

Served with a side of warm vanilla custard

**\$16 | GM \$14**

### BANOFFEE & DULCE DE LECHE TRIFLE (V)

Layered with banana bread, whipped cream, dulce de leche and bananas

**\$16 | GM \$14**

### CHEESE PLATTER (V, GFO)

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

**\$17 | GM \$15**

### SELECTION OF CAKES

Available from our cabinet

**\$12 | GM \$10**

## 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 \$25
French Martini	
Whiskey Sour	Gold Member
Amaretto Sour	\$20
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	\$13	\$10
Chateau Chantelle Brandy	\$11	\$8