

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

CAESAR SALAD (GFO)

Baby gem lettuce, poached egg, parmesan, croutons, anchovies, bacon, house-made dressing

\$21 | GM \$18

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

BLUE SWIMMER CRAB SPAGHETTI

Finished with Garlic, chilli, lemon, butter, parmesan and fresh herbs

\$30 | GM \$27

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

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

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