



Our Values

Unity:

We are strongest when we work together as a team. We will be unified by decision making based on consensus and through open and regular communication.

Respect:

We will listen to and acknowledge feedback and treat each other as equals with respect. We will respect our social and physical environment.

Transparency:

We will be transparent in our decisions and communication. We will embrace community involvement.

Maritime:

We will respect and celebrate our traditions, yachting history and the maritime spirit and leave a legacy for future generations.

Progressive:

We will pursue an innovative path with a focus on sustainability.



FREE KIDS ACTIVITY PACKS

Available now at Main Beach Reception - limit one per child
Big thanks to the very generous Southport Yacht Club Associates Committee

Weekly Dinner Specials

BOOKINGS ESSENTIAL

MONDAY

BARRAMUNDAY

Grilled or crumbed with chips, house salad, tartare and lemon

\$20 members

\$25 non-members

TUESDAY

TACO TUESDAY

Chef's choice of taco special

\$20 members

\$25 non-members

WEDNESDAY

INTERNATIONAL NIGHT

Chef's choice of international culinary delights

\$20 members

\$25 non-members

THURSDAY

SCHNITZEL THURSDAY

Chef's selection of schnitzel with matching accompaniments

\$20 members

\$25 non-members

SUNDAY

SLOW-COOKED SUNDAYS

Chef's choice of slow-cooked dish with matching accompaniments

\$20 members

\$25 non-members

Please note: Chef's selection of Weekly Dinner Specials may vary weekly or from description as required



Weekly Specials not available on Public Holidays

MEMBERS DRAWS - Wednesday & Fridays from 7pm

SNACK MENU AVAILABLE - Friday, Saturday & Sunday - 3pm - 5pm - Quarterdeck

Waterfront Restaurant

@southport yacht club

BREADS

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)

\$20 | GM \$17

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

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

\$25 | GM \$21

With lightly toasted Turkish bread and butter

SALT AND PEPPER SQUID STRIPS (GF)

\$16 | GM \$14

Strips with garlic aioli and lemon

PEKING DUCK SPRING ROLLS (DF)

\$16 | GM \$14

Served with sweet chilli dipping sauce (3pcs)

VEGETABLE SPRING ROLLS (VGN, GF)

\$16 | GM \$14

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

ROASTED PUMPKIN BRUSCHETTA (V, VGO)

\$18 | GM \$16

Served with herbed yoghurt and toasted pine nuts

SOMETHING LIGHT

CAULIFLOWER FLORETS (VGN)

\$27 | GM \$24

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

LENTIL SALAD (V, VGO)

\$30 | GM \$25

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

CAESAR SALAD (GFO)

\$21 | GM \$18

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

EXTRAS

+ Marinated Chicken Tenders (180g)

\$10 | GM \$8

+ Chilled GC Tiger Prawns (4pcs)

\$11 | GM \$9

+ Smoked Salmon (100g)

\$16.5 | GM \$15

+ Grilled Prawns (4pcs)

\$15 | GM \$13



Shorebar Snack Menu

FRIDAY, SATURDAY, SUNDAY : 1500 - 1700

Bread & Dips (V)

Warm, crusty, oven-baked bread with a trio of dips GM \$10.0
 (please check for today's flavours) NM \$12.0

Hot Chips (GF, VGO)

Served with a side of garlic aioli GM \$10.0
 NM \$12.0

Spiced Potato Wedges (V)

Served with sour cream and sweet chilli GM \$12.0
 NM \$14.0

Salt & Pepper Calamari Strips (GFO)

Crispy-coated with garlic aioli and lemon GM \$13.5
 NM \$16.0

Gold Coast Tiger Prawns (GF, DF)

½ Kg chilled and local with cocktail sauce and GM \$32.0
 lemon wedges NM \$37.5

PIZZA SELECTION (GF AVAILABLE)

GM \$18.0
 NM \$20.0

Pizza #1

Napoli base with mozzarella, topped with sliced prosciutto, rocket,
 parmesan and olive oil

Pizza #2

Napoli base Smoked salmon, red onion, capers, rocket,
 horseradish & lemon mayo

Pizza #3

BBQ base, pork belly, rum-soaked pineapple, chilli flakes,
 mozzarella cheese

Pizza #4 (V)

Napoli base, Fresh tomatoes, basil, bocconcini, mozzarella

Cheese Plate (V, GFO)

aged cheddar, brie and blue cheese, crackers, lavosh, quince paste GM \$14.0
 NM \$16.0



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VGN) Vegan
 (GFO) Gluten Free Option Available (VGO) Vegan Option Available

We welcome all dietary requirements and will try our best to suit your needs upon request. Menu items may contain traces of nuts.
 15% surcharge applies on Public Holiday

Waterfront Restaurant

@southport yacht club

MAINS

FRESH AUSTRALIAN BARRAMUNDI (GF)	\$35 GM \$30
Served with roasted baby potatoes, chorizo, cherry tomatoes and salsa verde		
ORANGE ROUGHY (GF, DF)	\$34 GM \$30
Miso-glazed with steamed Jasmine rice and seasonal Asian greens		
BEEF CHEEK RED CURRY (GF, DF)	\$34 GM \$30
Slow cooked curry with steamed jasmine rice and coconut sambal		
BAKED EGGPLANT (GF, VGN)	\$26 GM \$23
Miso-glazed with steamed Jasmine rice and seasonal Asian greens		
BLUE SWIMMER CRAB SPAGHETTI	\$30 GM \$27
Finished with garlic, chilli, lemon, butter, parmesan and fresh herbs		
PORK CUTLET (GF, DF)	\$38 GM \$34
Dijon honey glazed with mashed potato, broccolini and house made apple chutney		
CHICKEN BREAST (GF)	\$34 GM \$30
Oven-baked with garlic, bacon and mushroom cream sauce, mashed potato		
LAMB SHANK (GF)	\$35 GM \$32
Served in a red wine and mint jus with pumpkin puree and fresh herb gremolata		
FRESH AUSTRALIAN MUSSELS (GFO, DFO)	\$35 GM \$32
Served in a tomato, chilli and white wine sauce with toasted bread		
300gm GRAIN FED BLACK ANGUS SIRLOIN (GFO)	\$58 GM \$52
Served with chips and salad or seasonal vegetables and baby potatoes peppercorn, mushroom sauce or red wine jus		

EXTRAS

Potatoes	Chicken Tenders	Grilled Prawns (4 pcs)	Chilled GC Tiger Prawns (4 pcs)
\$4.4 GM \$4	\$10 GM \$8	\$15 GM \$13	\$11 GM \$9
Vegetables	Bacon	Smoked Salmon	Beer Battered Fries (DF, V)
\$5.5 GM \$5	\$4.4 GM \$4	\$16.5 GM \$15	SML \$5 GM \$4 - LGE \$10 GM \$8
Garden Salad	Fried Egg	Extra Parmesan	Peppercorn, Mushroom or Red Wine Jus (GF)
\$5.5 GM \$5	\$2.2 GM \$2	\$1 GM \$1	\$2.2 GM \$2

Southport Yacht Club

subscriptions

GOLD

A Gold Member enjoys full benefits of all Southport Yacht Club facilities, including the clubhouse and marina facilities at Main Beach and Hollywell, and in addition the use of our exclusive two-acre picnic and camping grounds at Dux on South Stradbroke Island.

RELATED ASSOCIATE

Any spouse of a Gold Member may join as a Related Associate. A Related Associate may also hold office on the Club's Associates Committee.

SAILING

A Sailing Member is able to skipper vessels in Club events and earn season championship points.

INTERMEDIATE

Intermediate Membership is available to persons between the ages of 18 and 25 years. The annual subscription is 50% of the current annual subscription for Gold Members, with no entrance fee payable. Intermediate Members attaining the age of 25 years can upgrade to Gold Membership.

CADET

Membership for children under 18 years of age.

SUPPORTER

A person who wishes to take advantage of the social facilities. A supporter is also entitled to bring guests to both Main Beach Clubhouse and Hollywell Clubhouse at no extra charge.



MAIN BEACH



HOLLYWELL



DUX ANCHORAGE



OXENFORD WATERSPORTS

Waterfront Restaurant

@southport yacht club

CASUAL MENU

- BEEF BURGER (GFO) **\$27 | GM \$24**
Wagyu Beef patty, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle with side of chips
- CRISPY CHICKEN BURGER **\$27 | GM \$24**
Grilled bacon, red cheddar, honey, mustard slaw in a lightly toasted brioche bun with side of chips
- SYC STEAK TURKISH (GFO) **\$28 | GM \$25**
Rib fillet steak, bacon, Jack cheddar, onion jam, lettuce, tomato, aioli on toasted Turkish with side of chips
- FISH TACOS (2PCS) **\$28 | GM \$25**
Soft tortillas, battered whiting, chipotle mayo, lettuce, tomato salsa, guacamole, sour cream, fresh herbs
- SALT AND PEPPER SQUID STRIPS (GF) **\$28 | GM \$25**
House-made squid strips with side of chips, fresh garden salad, aioli & lemon
- BEER BATTERED MARKET FISH **\$28 | GM \$25**
House-made tartare sauce and lemon, with fresh garden salad and chips.
- CHICKEN BREAST SCHNITZEL **\$29 | GM \$25**
Hand-crumbed, served with fresh garden salad and chips peppercorn, mushroom sauce or red wine jus OR (add \$3) with potatoes and seasonal vegetables
- CHICKEN PARMIGIANA **\$30 | GM \$27**
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

CADETS

Available for aged 13 and under

- | | |
|--|---|
| HAM & CHEESE PIZZA (GFO)
\$16 GM \$14 | PASTA NAPOLITANA & PARMESAN CHEESE (V)
\$16 GM \$14 |
| CRUMBED CHICKEN TENDERS & CHIPS
\$16 GM \$14 | PASTA NAPOLITANA & MEATBALLS
\$16 GM \$14 |
| FISH & CHIPS
\$16 GM \$14 | KARAAGE CHICKEN, RICE AND TERIYAKI SAUCE
\$16 GM \$14 |

Waterfront Restaurant

@southport yacht club

DESSERT MENU

APPLE & BLACKBERRY CRUMBLE (V) Served with a side of warm vanilla custard	\$16 GM \$14
CHEESE PLATTER (V, GFO) Aged cheddar, brie and blue cheese, crackers, lavosh, quince paste, fruit and nuts	\$17 GM \$15
BANOFFEE & DULCE DE LECHE TRIFLE (V) Layered with banana bread, whipped cream, dulce de leche and bananas	\$16 GM \$14
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 **ALL \$16.9 | GM \$15**

LIQUID DESSERT

Espresso Martini
French Martini
Whiskey Sour
Amaretto Sour
Vanilla Cheesecake Sour **ALL \$25 | GM \$20**

LIQUEUR COFFEE

Irish Coffee
Cafe Frangelico
Jamaican Coffee
Cafe Amaretto
Baileys Coffee **ALL \$14.9 | GM \$11.9**

BRANDY / PORTS

Yalumba Antique Muscat **\$13 | GM \$11**
Chateau Chantelle Brandy **\$11 | GM \$8**



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