

# Hollywell

BAR & DINING

## SMALL PLATES

<b>Garlic Bread (V)</b>	<b>GM \$8.0</b>
Classic garlic bread, crispy and delicious (V)	<b>NM \$9.0</b>
(add mozzarella cheese \$1) (V) (add bacon \$2/\$4)	
<b>Coconut Crusted Prawns (7pcs)</b>	<b>GM \$15</b>
Served with a sweet chilli dipping sauce	<b>NM \$17</b>
<b>Crispy Coated Salt &amp; Pepper Squid Strips (GF)</b>	<b>GM \$15</b>
Served with garlic aioli	<b>NM \$17</b>
<b>Bruschetta (4pcs) (GFO)</b>	<b>GM \$14</b>
Toasted Turkish bread topped with garlic, extra-virgin olive oil, fresh tomatoes, onion, peppers and salt	<b>NM \$16</b>
<b>Fritters (6pcs) (GF, V)</b>	<b>GM \$15</b>
House-made Mediterranean zucchini fritters with tzatziki dip	<b>NM \$17</b>
<b>House-Made Pumpkin Rolls (2pcs) (V)</b>	<b>GM \$16</b>
Moroccan-spiced roast pumpkin in filo pastry served with honey, black sesame seeds and pumpkin puree	<b>NM \$18</b>
<b>Tzatziki Dip with Pita (GFO, V)</b>	<b>GM \$14</b>
House-made tzatziki dip with grilled olive oil pita	<b>NM \$16</b>

## PIZZA

<b>Chilli Prawn (GFO) *</b>	<b>GM \$26</b>
Topped prawns, red onion, peppers and parmesan	<b>NM \$29</b>
<b>Meat Lovers (GFO) *</b>	<b>GM \$26</b>
Loaded with chicken, bacon, sausage, ham, and red onion on a smokey BBQ base	<b>NM \$29</b>
<b>Vegetarian (GFO) *</b>	<b>GM \$24</b>
Pumpkin, feta, red onion, cheese and mozzarella	<b>NM \$26</b>
<b>Chicken (GFO) *</b>	<b>GM \$26</b>
Mushroom, chicken, red onion and mozzarella	<b>NM \$29</b>
<b>Pepperoni (GFO) *</b>	<b>GM \$24</b>
Cheese, tomato sauce, pepperoni	<b>NM \$27</b>

## SALAD

<b>Caesar Salad (GF) Anchovies (optional)</b>	<b>GM \$17</b>
Croutons, bacon, boiled egg and Caesar dressing	<b>NM \$19</b>
<b>Greek Salad (V, VGO, GF)</b>	<b>GM \$17</b>
Cucumber, feta, olives, and tomato	<b>NM \$19</b>

Add: • Crispy Chicken • Cooked Prawns (5pcs) • Squid (all GF) \$9 | \$10

\* Snack Menu Dishes Available - Sat & Sun from 2:30pm - 5:30pm  
Please note that snack times may change depending on our Club Sailing & the wind

(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.





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## MAINS

BBQ Glazed Pork Ribs (Full Rack) (GF) *	GM \$28 NM \$32
Served with chips and salad in a honey mustard dressing. Available in Half Rack - \$22   \$25	
Beef Patty Burger	GM \$25 NM \$28
With melted American cheese, tomato, tomato relish, BBQ sauce, pickled cucumber and chips (+bacon \$5   \$7)	
Chicken Burger	GM \$25 NM \$28
Crispy chicken thigh, melted cheese, lettuce, tomato relish, Japanese mayo and chips (+bacon \$5   \$7)	
Tiger Prawns Pan-Cooked (2PCS) (GF)	GM \$30 NM \$32
Australian wild-caught tiger prawns, with watermelon, feta, herbs, salad, and lemon (+extra prawn \$8   \$10)	
Spanakopita	GM \$25 NM \$28
Fresh, house-made spanakopita served with tzatziki and Greek salad	
Beef Skewers (GFO)	GM \$25 NM \$28
Beef, capsicum and onion skewers with pita, tomato, onion, herb salad and tzatziki	
Souvlaki Lamb Open Plate (GFO)	GM \$28 NM \$30
Slow-cooked lamb shoulder served with Greek salad, pita, tzatziki and chips	
Chicken Breast Schnitzel	GM \$25 NM \$28
Served with a choice of baby potatoes and seasonal vegetables or chips and fresh garden salad, with red wine jus	
Chicken Parmigiana	GM \$26 NM \$30
Served with your choice of baby potatoes and seasonal vegetables or chips and fresh garden salad	
Beer Battered Fish	GM \$25 NM \$28
Served with tartare sauce, lemon wedges, hot chips and fresh garden salad	
Grilled Barramundi Fillet (GF)	GM \$25 NM \$28
Served with tartare sauce, lemon wedges, chips, and fresh garden salad	

## SHARING & EXTRAS

Loaded Fries (GF)	GM \$14 NM \$16
(+extra chicken \$4   \$5, +extra bacon \$3   \$4)	
Chicken Wings (Korean, BBQ, Spicy) (GF)	GM \$15 NM \$17
500gm (1KG wings \$28   \$32)	
Hot Chips *	SML GM \$8 NM \$12 LRG GM \$12 NM \$14
Extra Gravy - for extra flavour	GM \$2 NM \$3

## DESSERTS

Vanilla Ice Cream with berries and honey	\$10 \$12
Sticky Date Pudding with ice cream and strawberry	\$10 \$12
Tiramisu with chocolate fudge sauce and berries	\$12 \$14





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## BEVERAGES

### Southport Yacht Club @Hollywell

WINE LIST	GLASS		BOTTLE	
	NM	Gold Member	NM	Gold Member
<b>Champagne &amp; Sparkling</b>				
Pol Roger			\$150	\$130
Jansz Premium Cuvee NV	\$12	\$10	\$60	\$50
Redbank King Valley Prosecco	\$10	\$8.5	\$50	\$40
Dunes & Greene Chard Pinot 200ml	\$12	\$10		
Redbank Emily Brut Cuvee	\$9	\$7.5	\$40	\$33
<b>Sauvignon Blanc and Blends</b>				
Yalumba Y Series	\$9	\$8	\$42	\$35
Twin Islands NZ	\$10	\$9	\$50	\$40
<b>Other White Varietals</b>				
Pewsey Vale Riesling	\$13	\$11	\$65	\$55
Redbank Pinot Grigio	\$9	\$8	\$42	\$35
Vasse Felix Classic Dry White	\$10	\$9	\$50	\$40
Pitch Fork Moscato	\$9	\$8	\$40	\$36
<b>Chardonnay</b>				
Martys Block	\$9	\$8	\$42	\$35
Heggjes Cloudline	\$13	\$11	\$58	\$48
<b>Rose</b>				
La Vielle Ferme	\$11	\$10	\$50	\$40
<b>Pinot Noir</b>				
Haha Marlborough NZ	\$10	\$8	\$40	\$35
<b>Merlot</b>				
Yalumba Y Series	\$9	\$8	\$42	\$35
<b>Cabernet Sauvignon</b>				
Yalumba Y Series	\$9	\$8	\$42	\$35
<b>Shiraz</b>				
Earthworks	\$9	\$8	\$42	\$35

## Cocktails

Classic Margarita  
 Cosmopolitan  
 Espresso Martini  
 Aperol Spritz  
 Pink Gin Watermelon Spritz

NON-MEMBERS **\$25**

GOLD MEMBERS **\$20**

*15% surcharge applies on Public Holidays*

*White or Red wines by the glass 150ml or 250ml (Price displayed- 150ml)*

