

# SET MENU

SET MENU - \$50<sup>PP</sup> MEMBERS - \$60<sup>PP</sup> NON-MEMBERS

## TO START

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GARLIC BREAD TO SHARE (V)

## ENTREE

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OYSTERS NATURAL (4PCS) (GF, DF)

Natural and accompanied with lemon wedges

SALT AND PEPPER SQUID STRIPS (GF)

Served with garlic aioli and lemon

SYC SIGNATURE SEAFOOD CHOWDER

Served in a puff pastry vol au vent

BRUSCHETTA (V)

Diced tomato, red onion and basil, crumbled feta, balsamic glaze

CHEESEBURGER-FLAVOURED SPRING ROLLS

With 'Le Mac' dipping sauce (3pcs)

PUMPKIN-FLAVOURED ARANCINI BALLS (VGN, GF)

Served with vegan-friendly basil pesto (5pcs)

## MAINS

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BEEF BURGER

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

STIR FRIED TOFU (VGN, GF)

Served with Asian vegetables, a sweet sour, ginger sauce and a side of steamed rice

FRESH AUSTRALIAN BARRAMUNDI (GF)

With macadamia, citrus crumble, seasonal vegetables, baby potatoes and lemon butter sauce

CHICKEN BREAST (GF)

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

CHICKEN PARMIGIANA

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

PRAWN, MANGO AND MACADAMIA, SALAD (GF, DF)

Locally caught prawns, cucumber, cherry tomatoes, mixed lettuce, toasted macadamias, sweet chilli, mango, and lime dressing



(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.