

Waterfront Restaurant

@southport yacht club



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
Donated generously by the...
Southport Yacht Club Associates Committee



WEEKLY SPECIALS

AVAILABLE FROM 1730 BOOKINGS ESSENTIAL

MONDAY

BARRAMUNDAY \$27 non-members
Grilled or crumbed with chips, house salad, tartare and lemon \$22 members

TUESDAY

TACO TUESDAY \$27 non-members
Chef's choice of taco special \$22 members

WEDNESDAY

INTERNATIONAL NIGHT \$27 non-members
Chef's choice of international culinary delights \$22 members

THURSDAY

SCHNITZEL THURSDAY \$27 non-members
Chef's selection of schnitzel with matching accompaniments \$22 members

SUNDAY

SLOW-COOKED SUNDAYS \$27 non-members
Chef's choice of slow-cooked dish with matching accompaniments \$22 members

Please note: Chef's selection of Weekly Dinner Specials may vary weekly or from description as required
Weekly Specials are not available on Public Holidays



(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

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

THAI STYLE (GF, DF)
With Nam Jim sauce sliced green
chilli coriander and lime

½ Doz. \$33 | GM \$30

1 Doz. \$66 | GM \$60

STARTERS

BRUSCHETTA (V, VGO)
Diced tomato, red onion and basil, crumbled feta, balsamic glaze

\$18 | GM \$16

SALT & PEPPER SQUID STRIPS (GF)
Seasoned strips with garlic aioli and lemon

\$18 | GM \$16

COCONUT CRUSTED PRAWNS (DF)
Crispy and served with sweet chilli dipping sauce

\$18 | GM \$16

MOROCCAN CAULIFLOWER (GF, VGO) (4 PCS)
Served with beetroot hummus, feta and raisins

\$18 | GM \$16

PEKING DUCK FILLED SPRING ROLLS (3 PCS)
Served with sweet chilli dipping sauce

\$18 | GM \$16

PUMPKIN-FLAVOURED ARANCINI (VGN, GF) (5 PCS)
With vegan friendly basil pesto

\$18 | GM \$16

BOLOGNAISE FLAVOURED ARANCINI (5 PCS)
Served with black truffle mayonnaise and parmesan cheese

\$18 | GM \$16

SYC SIGNATURE SEAFOOD CHOWDER (GFO)
With lightly toasted Turkish bread and butter

\$25 | GM \$21

SALADS

PORK BELLY SALAD (GFO, VGO)
Asian-style slaw, twice cooked pork belly, fresh herbs, crushed peanuts, sesame dressing, rice noodles

\$27 | GM \$24

PRAWN & MACADAMIA SALAD (GF, DF)
Locally caught prawns, cucumber, cherry tomatoes, mixed lettuce, toasted macadamias, drizzled
with a fresh dressing blend of sweet chilli, mango and lime

\$31 | GM \$27

CAESAR SALAD (GFO, VO)
Baby gem lettuce, poached egg, parmesan, croutons, anchovies, bacon, house-made dressing

\$21 | GM \$18

EXTRAS

+ Marinated Chicken Tenders (180g) \$10 | GM \$8
+ Grilled Prawns (2pcs) \$15 | GM \$13

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

SNACK MENU



1500 - 1700 FRIDAY, SATURDAY, SUNDAY

HOT CHIPS (GF, DF, VGO)		
Served with a side of garlic aioli	NM \$12.0 GM \$10.0
SEASONED POTATO WEDGES (V, VGO, GFO)		
Served with sour cream and sweet chilli	NM \$14.0 GM \$12.0
HOUSE-MADE SALT & PEPPER SQUID STRIPS (GFO)		
Served with garlic aioli and lemon	NM \$18.0 GM \$16.0
BEEF & BEAN NACHOS (GF)		
Topped with guacamole, sour cream, fresh salsa and melted cheese	NM \$18.0 GM \$16.0
COCONUT CRUSTED PRAWNS (DF)		
Crispy and served with sweet chilli dipping sauce	NM \$18.0 GM \$16.0
LOCAL GOLD COAST PRAWNS (GF)		
Served over ice with cocktail sauce and lemon	NM \$40.0 GM \$35.0
ANTIPASTO PLATE		
Selection of dips, house-baked olives, domestic cheeses, sliced Charcuterie, with crusty bread, lavosh and crackers	NM \$46.0 GM \$41.0
PIZZA SELECTION (GF PIZZA BASE AVAILABLE)		
QUATTRO FORMAGGI (V)		
(4 cheese) – Napoli base, mozzarella, blue, brie and cheddar	NM \$33.0 GM \$30.0
BBQ CHICKEN		
BBQ base, chicken, bacon, cherry tomatoes, red onion, chipotle mayo and mozzarella	...	NM \$33.0 GM \$30.0
BBQ MEAT LOVERS		
BBQ base, pork belly, chorizo, bacon, ground beef and mozzarella	NM \$33.0 GM \$30.0
GARLIC PRAWN		
Garlic butter prawns with fresh chilli, spinach, mozzarella and napoli base	NM \$33.0 GM \$30.0

Please note: Chef's selection of Snack Menu Meals may vary weekly or from description as required



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MAINS

FRESH AUSTRALIAN BARRAMUNDI (GF)	\$35 GM \$31
With macadamia, citrus crumble, seasonal vegetables, baby potatoes and lemon butter sauce	
BLUE SWIMMER CRAB SPAGHETTI	\$35 GM \$31
Finished with garlic, chilli, lemon, butter, parmesan and fresh herbs	
SPAGHETTI PRIMAVERA (V, DFO)	\$32 GM \$29
Tossed with green peas, zucchini, lemon, fresh herbs, chilli, butter and parmesan	
BLACK AUSTRALIAN MUSSELS (GFO, DFO)	\$35 GM \$31
Tossed in a white wine, tomato and chilli sauce, served with a side of toasted bread with butter	
PORK CUTLET (GF, DF)	\$38 GM \$34
With honey mustard glaze, house made apple chutney, broccolini and mashed potato	
CHICKEN BREAST (GF)	\$34 GM \$30
Oven-baked with garlic, bacon and mushroom cream sauce and creamy mashed potato	
GRILLED SWORDFISH (GF, DF)	\$35 GM \$31
With roasted baby potatoes & chorizo, charred green beans, almond romesco sauce	
MIDDLE-EASTERN SPICED LAMB RUMP (GF, DFO)	\$39 GM \$35
Served with Baba Ganoush, rocket, pomegranate and roasted walnut salad	
STIR FRIED TOFU (VGN, GF)	\$32 GM \$29
With Asian vegetables and a sweet chilli, sesame, ginger sauce and a side of steamed rice	
400gm RUMP STEAK (GF, DFO)	\$56 GM \$50
Grain fed rump steak cooked to your liking, served with chips and salad OR veg and potatoes - Red wine jus, peppercorn, mushroom or bearnaise sauce	
REEF & BEEF (GF, DFO)	\$61 GM \$56
200grm eye fillet, grilled Moreton Bay bug, locally caught prawns, wilted spinach, mashed potato, garlic butter, red wine jus	
SEAFOOD PLATTER (DF)	\$66 GM \$60
Chilled local prawns, Moreton Bay bugs and fresh oysters, beer battered market fish, coconut crusted prawns, salt & pepper squid, chips, house salad, lemon, tartare	

EXTRAS

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

Southport Yacht Club

subscriptions

GOLD

A person of not less than eighteen years of age, of good standing, who is an active yachtsperson, or who has an interest in yachting and/or has interests which are not incompatible with the general objects of the Association. 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 shall be a person of not less than 18 years of age who participates or intends to participate in water activities conducted by the Association, whether as a skipper or a crew member.

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 with an interest in yachting.

SUPPORTER

Entry level subscription. A person who wishes to take advantage of SYC facilities on a social level. A Supporter is also entitled to bring guests to both Main Beach Clubhouse and Hollywell Clubhouse at no extra charge, including access to members only spaces, and advance bookings on days unavailable to the public



MAIN BEACH



HOLLYWELL



DUX ANCHORAGE



OXENFORD WATERSPORTS

4 FANTASTIC SOUTHPORT YACHT CLUB LOCATIONS ACROSS THE GOLD COAST

CASUAL

BEEF BURGER (GFO) Wagyu Beef patty, Jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle with chips	\$28 GM \$25
SYC STEAK TURKISH (DFO, GFO) Rib fillet steak, bacon, Jack cheddar, onion jam, lettuce, tomato, BBQ sauce & aioli on toasted Turkish and a side of chips	\$30 GM \$27
CHICKEN PITA (DFO, VGO) Spiced chicken tenders, mixed leaves, citrus cous cous, tomato, onion herb salad, Tzatziki dressing	\$24 GM \$21
CRISPY FISH TACOS (2 PCS) (DFO, VGO) Soft tortillas, battered fish, chipotle mayo, lettuce, salsa, guacamole, sour cream, fresh herbs	\$28 GM \$25
BEER BATTERED MARKET FISH Served with house made tartare sauce, lemon, chips and fresh garden salad	\$28 GM \$25
HOUSE-MADE SALT & PEPPER SQUID STRIPS (GF, DF) Served with chips, fresh garden salad, aioli and lemon	\$30 GM \$27
HAND-CRUMBED CHICKEN BREAST SCHNITZEL Served with fresh garden salad and chips. Peppercorn, mushroom sauce or red wine jus OR with potatoes and seasonal vegetables (add \$3)	\$30 GM \$27
HAND-CRUMBED CHICKEN PARMIGIANA Breast schnitzel topped with shaved leg ham, Napoli sauce and Mozzarella cheese, with chips and fresh garden salad OR with potatoes and seasonal vegetables (add \$3)	\$30 GM \$27

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 & TERIYAKI SAUCE \$16 GM \$14

Hollywell
BAR & DINING

The newly refurbished Hollywell Clubhouse provides a delightful bar and dining area for Members, Guests and Visitors to enjoy a casual drink, or a bite to eat while relaxing by the Gold Coast Broadwater.

BOOK HOLLYWELL



DESSERTS

CREAMY VANILLA PANNA COTTA (V, GFO) With berry coulis and shortbread crumble	\$16 GM \$14
TROPICAL ETON MESS (GF, V) Crispy meringue, whipped coconut Chantilly, passionfruit and mango coulis, pineapple and drunken raisins	\$16 GM \$14
CLASSIC BANANA SPLIT (GF, V) Served with vanilla ice cream, whipped coconut Chantilly, chocolate fudge sauce and strawberry	\$16 GM \$14
CHEESE PLATTER Selection of Australian cheeses, aged cheddar, brie, blue, quince paste, lavosh and water crackers	\$17 GM \$15
SELECTION OF CAKES Available from our cabinet	\$12 GM \$10

LIQUID DESSERTS

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
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LIQUEUR AFFOGATO

Add to SIMPLE Affogato:

1. Frangelico	
2. Kahlua	
3. Baileys	
4. Tia Maria	ALL \$16.9 GM \$15

COCKTAILS

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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