

# Hollywell

BAR & DINING

## SMALL PLATES

<b>Garlic Bread (V)</b>	GM \$8.0
Classic garlic bread, crispy and delicious (V)	NM \$9.0
(add mozzarella cheese \$2) (V) (add bacon \$2/\$4)	
<b>Coconut Crusted Prawns (7pcs)</b>	GM \$15
Served with a sweet chilli dipping sauce	NM \$17
<b>Crispy Coated Salt &amp; Pepper Squid (GF)</b>	GM \$15
Served with garlic aioli	NM \$17
<b>Tzatziki Dip with Pita (GFO, V)</b>	GM \$12
House-made tzatziki dip with grilled olive oil pita	NM \$14
<b>Croquettes</b>	GM \$15
Parmesan, tasty cheese, spinach croquettes with chorizo, onion, sweet corn. Sautéed Halloumi and charred corn aioli	NM \$17
<b>Seafood Chowder</b>	GM \$17
Creamy soup loaded with seafood, vegetables and herbs	NM \$19
<b>Baked feta with sesame and honey (V)</b>	GM \$16
Warm feta cheese baked with sesame seeds and drizzled with hot honey	NM \$18

## PIZZA

<b>Meat Lovers (GFO) *</b>	GM \$29
Loaded with chicken, bacon, sausage, ham, capsicum and red onion on a Napoli base	NM \$32
<b>Chicken (GFO) *</b>	GM \$29
Napoli base, mushroom, chicken, red onion, mozzarella	NM \$32
<b>Pepperoni (GFO) *</b>	GM \$29
Napoli base, cheese, tomato sauce, pepperoni	NM \$32
<b>Tonnata * (GFO)</b>	GM \$29
Tuna, red onion, mozzarella, black olives drizzle with olive oil on a Napoli sauce base	NM \$32
<b>Vegetarian * (GFO)</b>	GM \$26
Napoli base topped with mushrooms, capsicum, onion, spinach and black olives	NM \$28

## SALAD

<b>Caesar Salad (GF) (add anchovies \$2/\$3)</b>	GM \$17
CROUTONS, bacon, boiled egg and Caesar dressing	NM \$19
<b>Greek Salad (V, VGO, GF)</b>	GM \$20
Cucumber, feta, olives, and tomato	NM \$23

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

<b>BBQ Glazed Pork Ribs</b> (Full Rack) * (GF)	GM \$32
Served with chips and salad.	NM \$36
Available in Half Rack - \$24   \$28	
<b>Beef Patty Burger</b>	GM \$27
American cheese, tomato, lettuce, tomato sauce, mustard, pickled cucumber and chips (+bacon \$5   \$7)	NM \$30
<b>Buffalo Chicken Burger</b>	GM \$27
With buffalo sauce, melted cheese, lettuce, tomato, Japanese mayo and chips (+bacon \$5   \$7)	NM \$30
<b>Chilli Prawn Pasta</b>	GM \$29
Marinated prawns tossed with spaghetti and rich tomato sauce topped with parmesan, feta and chilli oil	NM \$32
<b>Spanakopita</b> v	GM \$28
Fresh, house-made spanakopita served with tzatziki and Greek salad	NM \$30
<b>Chicken Skewers</b> (GFO)	GM \$28
Two chicken skewers with tomato feta herb salad, pita and tzatziki	NM \$30
<b>Souvlaki Open Plate</b> (GFO) Greek salad, pita, tzatziki and chips	
Grilled Chicken	GM \$28 / NM \$30
Slow-cooked Lamb Shoulder	GM \$30 / NM \$32
<b>Chicken Breast Schnitzel</b>	GM \$27
Served with a choice of baby potatoes and seasonal vegetables or chips and fresh garden salad, with red wine jus	NM \$29
<b>Chicken Parmigiana</b>	GM \$28
Served with your choice of baby potatoes and seasonal vegetables or chips and fresh garden salad	NM \$32
<b>Grilled Barramundi Fillet</b> (GF)	GM \$30
Served with spinach onion rice, fish bisque and skinny fries	NM \$32
<b>Beer Battered Fish</b>	GM \$26
Served with tartare sauce, lemon wedges, hot chips and fresh garden salad	NM \$29

## SHARING & EXTRAS

<b>Loaded Fries</b> (GF)	GM \$14
(+extra chicken \$4   \$5, +extra bacon \$3   \$4)	NM \$16
<b>Chicken Wings</b> (Korean, BBQ, Buffalo) (GF)	GM \$15
500gm (1KG wings \$28   \$32)	NM \$17
<b>Hot Chips</b> *	SML GM \$10 NM \$12    LRG GM \$12 NM \$14
Extra Gravy - for extra flavour	GM \$2 NM \$3

## DESSERTS

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



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## BEVERAGES

Southport Yacht Club @Hollywell

### WINE LIST

#### Champagne & Sparkling

	GLASS		BOTTLE	
	NM	Gold Member	NM	Gold Member
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

#### Sauvignon Blanc and Blends

Yalumba Y Series	\$9	\$8	\$42	\$35
Twin Islands NZ	\$10	\$9	\$50	\$40

#### Other White Varietals

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

#### Chardonnay

Martys Block	\$9	\$8	\$42	\$35
Heggies Cloudline	\$13	\$11	\$58	\$48

#### Rose

La Vielle Ferme	\$11	\$10	\$50	\$40
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#### Pinot Noir

Haha Marlborough NZ	\$10	\$8	\$40	\$35
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#### Merlot

Yalumba Y Series	\$9	\$8	\$42	\$35
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#### Cabernet Sauvignon

Yalumba Y Series	\$9	\$8	\$42	\$35
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#### Shiraz

Earthworks	\$9	\$8	\$42	\$35
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## 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)





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## BREAKFAST

SATURDAY & SUNDAY : 800 - 1030

<b>Eggs Your Way on Toast (v)</b>	GM \$12
Toasted sourdough with eggs to your liking	NM \$13
<b>Savory Mince (GFO)</b>	GM \$18
Served on Toasted Sourdough	NM \$21
<b>Classic Brekky (GFO, DFO)</b>	GM \$17
Two free-range eggs (cooked your way), bacon rashers and toasted sourdough	NM \$19
<b>SYC Sailor's Big Breakfast (GFO)</b>	GM \$26
With sourdough, bacon, sausage, mushroom, tomato, hash brown and eggs to you liking	NM \$29
<b>Avo Smash (v, vgo, GFO)</b>	GM \$17
With Danish feta on toasted sourdough, cherry tomatoes, sweet pickled onion, marmalade, hot honey, toasted seeds (add poached egg, hash brown and pesto \$4/\$5)	NM \$18
<b>Eggs Benny on Turkish (GFO)</b>	GM \$19
Two free-range poached eggs on Turkish with chipotle hollandaise	NM \$22
Choice of: Spinach & avocado (v) or crispy bacon	
<b>Breakfast Burger</b>	GM \$17
Fried egg, crispy bacon, hash brown, spinach, tomatoes, pickled onion, BBQ and aioli in a toasted milk bun	NM \$19
<b>Bacon &amp; Egg Roll</b>	GM \$12
Toasted milk bun with bacon, fried egg, cheese, tomato or BBQ sauce Add 1 Egg \$3, hollandaise \$2	NM \$13
<b>Mushroom Chilli Scramble (v, GFO)</b>	GM \$21
Scrambled eggs, sautéed garlic mushroom, onion, spinach, crispy chili oil, Danish feta and pesto on Turkish	NM \$23
<b>Croquettes</b>	GM \$19
Parmesan, tasty cheese, spinach croquettes with chorizo, onion, sweet corn. Halloumi pan-seared, charred corn aioli and poached eggs (2)	NM \$21
<b>Belgian Waffle (v)</b>	GM \$13
Topped with banana and berries, chocolate fudge sauce and vanilla ice cream	NM \$15
<b>Fruit Toast (v)</b>	GM \$8
Two pieces of thick sliced toast served with butter	NM \$9

## BREAKFAST SIDES

Bacon Rashers (2pcs)	GM \$7	NM \$8
Sausage (1pc)	GM \$4	NM \$5
Egg (1pc) (Free range - available as scrambled, fried or poached)	GM \$3	NM \$4
Mushroom (1pc)	GM \$3	NM \$4
Hash Brown (1pc)	GM \$3	NM \$4
Toast (1pc)	GM \$2	NM \$3
Avo Mash	GM \$5	NM \$6
Straight Avo (half)	GM \$4	NM \$5
Sautéed Mushrooms with Spinach	GM \$7	NM \$8

