

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.

*Relaxed dining with fresh coastal
flavours and local ingredients*

FREE KIDS ACTIVITY PACKS

Available now at Main Beach Reception - limit one per child
Donated generously by the...

Southport Yacht Club Associates Committee



3-COURSE MENU

FRESH, LOCAL, AND PERFECTLY MATCHED — EVERY DISH TELLS A DELICIOUS STORY

\$69 | \$59M With Paired Wines
\$99 | \$89M

ENTRÉE

KARAAGE SOFT SHELL CRAB (GF)

With pickled ginger and cabbage slaw, wasabi mayonnaise and nori dust

SWEET POTATO BRUSCHETTA (V, VGO)

With chilli maple glaze, whipped ricotta, toasted pecans and balsamic glaze

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted bread and butter

CONFIT DUCK CROQUETTE

Served with spiced plum sauce, petite salad with crispy noodles

OYSTERS NATURAL OR KILPATRICK (1/2 DOZEN) (GF, DF) *UPGRADE

Fresh and natural OR Traditional style Kilpatrick

WINE PAIRINGS

Vasse Felix Classic Dry White (WA)

Corte Giara Pinot Grigio (ITALY)

Heggies Cloudline Chardonnay (SA)

Whip Bird Pinot Noir (SA)

Jansz Premium Cuvee (TAS)

MAIN COURSE

PEKING DUCK SALAD

With green tea noodles, Asian slaw, aromatic herbs, sesame miso mayonnaise

GRILLED AUSTRALIAN BARRAMUNDI (GF)

With sweet potato and ginger mash, sautéed kale, and lemon miso butter sauce

SOUS VIDE CHICKEN BREAST (GF)

With cacciatore sauce, creamy mashed potatoes and crispy fried kale leaves

DARLING DOWNS 300-GRAM PORK CUTLET (GF)

With honey mustard glaze, house made apple chutney, broccolini and mash

200-GRAM EYE FILLET* UPGRADE

Bindaree Farms grass-fed beef from NSW with chips and garden salad

Opawa Pinot Noir (NZ)

Earthworks Riesling (SA)

Robert Oatley Sig. Chardonnay (WA)

Yalumba Y Series Merlot (SA)

Earthworks Shiraz (SA)

DESSERT

HAZELNUT CRUMBLE (V)

Poached pear with lemon and golden syrup, served with a side of warm vanilla custard

WARM STICKY DATE PUDDING (V)

Served with butterscotch sauce, salted caramel popcorn and vanilla ice cream

BISCOFF CHEESECAKE (V)

Vanilla mascarpone, seasonal berries and Biscoff crumbs

ARTISAN CHEESE PLATE (V)

Chef's selection of domestic cheeses, quince paste with lavosh crackers

Yalumba Antq. Muscat (SA)

Yalumba Antq. Muscat (SA)

Baileys (Liqueur)

Whip Bird Pinot Gris (SA)

Please note: Paired wines by the glass 150ml. Wine pairings are fixed and cannot be altered. Wines are available for individual purchase at menu prices.

*\$10 surcharge applies to these dishes. Minimum 2 people. 15% surcharge applies on Public Holiday

BREADS

FRESH BAKED SOUR DOUGH COBB LOAF (V)
With house-smoked butter
\$10 | GM \$8

GARLIC BREAD (V) **\$10 | GM \$8**
With melted cheese (V) **\$11 | GM \$9**
Or with melted cheese and crispy bacon **\$13 | GM \$11**

OYSTERS

subject to seasonal availability

OYSTERS NATURAL (GF, DF)
Fresh and natural accompanied
with lemon wedges

½ Doz. **\$30 | GM \$27**
1 Doz. **\$60 | GM \$54**

OYSTERS KILPATRICK (GF, DF)
Traditional style with Worcestershire
and grilled hickory smoked bacon

½ Doz. **\$32 | GM \$29**
1 Doz. **\$63 | GM \$57**

STARTERS

SWEET POTATO BRUSCHETTA (V, VGO)
With chilli maple glaze, whipped ricotta, toasted pecans and balsamic glaze

\$12 | GM \$10

SALT & SZECHUAN PEPPER SQUID (GF, DF)
Served with crispy fried shallots, herbs, chilli and sesame miso mayonnaise

\$18 | GM \$16

KARAAGE SOFT SHELL CRAB (GF)
With pickled ginger and cabbage slaw, wasabi mayonnaise and nori dust

\$22 | GM \$20

LAMB AND FETA MEATBALLS (VGO) (4PCS)
Served with babaganoush, yoghurt, pine nuts, aromatic herbs and toasted flatbread

\$23 | GM \$21

SEARED ½ SHELL HERVEY BAY SCALLOPS (GF) (3PCS)
With truffled cauliflower puree, brown butter, hazelnuts and baby watercress

\$25 | GM \$22

CONFIT DUCK CROQUETTE
Served with spiced plum sauce, petite salad with crispy noodles

\$22 | GM \$20

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

\$25 | GM \$22

SALADS

ORGANIC QUINOA SALAD (GF, VGN)
With roasted vegetables, lemon tahini dressing, pomegranate and microgreens

\$21 | GM \$18

ROCKET, PEAR AND PARMESAN SALAD (GF, V)
Served with aged balsamic vinegar and olive oil

\$15 | GM \$13

PEKING DUCK SALAD
With green tea noodles, Asian slaw, aromatic herbs, sesame miso mayonnaise

\$36 | GM \$33

EXTRAS

+ Grilled Prawns (2pcs) **\$15 | GM \$13**

+ Chilled GC Tiger Prawns (4pcs) **\$12 | GM \$10**

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

MAINS

PUFF PASTRY WRAPPED LAMB SHANK PIE With creamy mashed potatoes, green peas and minted jus	\$30 GM \$27
SLOW BRAISED ASIAN STYLE BEEF CHEEK Served with spiced carrot puree, Nam Jim sauce, crispy fried shallots and aromatic herbs	\$32 GM \$29
SOUS VIDE CHICKEN BREAST (GF) With cacciatore sauce, creamy mashed potatoes and crispy fried kale leaves	\$30 GM \$27
SPICED LENTIL SHEPHERD'S PIE (VGN, GF) Topped with sweet potato mash and a side of seasonal winter vegetables	\$25 GM \$22

FROM THE GRILL

All steaks served with seasonal vegetables and potatoes or chips and garden salad
Sauces – red wine jus or bearnaise

DARLING DOWNS 300-GRAM PORK CUTLET (GF) With honey mustard glaze, house made apple chutney, broccolini and mashed potato	\$38 GM \$34
200-GRAM EYE FILLET Bindaree Farms grass-fed beef from NSW	\$50 GM \$45
500-GRAM OP RIBEYE ON BONE Locally-sourced premium grass-fed MSA beef	\$77 GM \$70
400-GRAM RUMP Nolan private selection MSA grass-raised, grain-finished 70 Days from The Mary Valley Qld	\$50 GM \$45
SURF AND TURF ADD ON Grilled Moreton Bay bug, locally caught prawns with confit garlic and herbed butter (2 prawns and ½ bug)	add \$18 GM \$16

SEAFOOD

SALMON EN PAPILLOTE (GF) With lemon, dill, capers, seasonal vegetables and herbed baby potatoes	\$38 GM \$34
MORETON BAY BUG & PRAWN LINGUINI Tossed with tomato bisque, chilli, parsley and lemon	\$40 GM \$36
BEER BATTERED CORAL TROUT Served with fresh garden salad, chips, house made tartare sauce and lemon	\$29 GM \$26
GRILLED AUSTRALIAN BARRAMUNDI (GF) With sweet potato and ginger mash, sautéed kale, and lemon miso butter sauce	\$36 GM \$32
SEAFOOD PLATTER FOR TWO (GF, DF) Gold Coast prawns, ½ shell Hervey Bay scallops, fresh oysters, Moreton Bay bugs, locally sourced crab and Australian lobster	\$310 GM \$280

EXTRAS

Potatoes \$4.5 GM \$4	Sous Vide Chicken Breast \$12 GM \$10	Chilled GC Prawns (4 pcs) \$12 GM \$10	Extra Bread \$2.2 GM \$2
Vegetables \$9 GM \$8	Bacon \$4.4 GM \$4	Grilled Prawns (2 pcs) \$15 GM \$13	Chips with Aioli SML \$5 GM \$4 LGE \$10 GM \$8
Garden Salad \$5.5 GM \$5	Fried Egg \$2.2 GM \$2	Extra Parmesan \$2.2 GM \$2	Red Wine Jus (GF) or Bearnaise sauce \$2.2 GM \$2

WEEKLY SPECIALS

AVAILABLE FROM 1730 BOOKINGS ESSENTIAL

DINNER ONLY

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

CASUAL

180-GRAM WAGYU BEEF BURGER

Served with bacon, BBQ sauce, lettuce, tomato, pickle, melted red cheddar on a toasted brioche bun, served with a side of chips

\$30 | GM \$27

SEARED RIB FILLET STEAK SANDWICH

Served with sticky onion marmalade, wild rocket, blue cheese crumble and garlic aioli on toasted sour dough, served with a side of chips

\$30 | GM \$27

FISH TACOS ON SOFT TORTILLAS (2 PCS) (VGO)

With crispy battered flathead, chipotle mayo, lettuce, Pico de Gallo, avocado mousse, sour cream and fresh herbs

\$28 | GM \$25

CHICKEN TACOS ON SOFT TORTILLAS (2 PCS)

With southern fried chicken breast, tasty chipotle mayo, lettuce, Pico de Gallo, avocado mousse, sour cream, and fresh herbs

\$28 | GM \$25

CADETS

Available for aged 13 and under

CHEESEBURGER SLIDER WITH FRIES & TOMATO SAUCE

\$16 | GM \$14

CRUMBED CHICKEN TENDERS WITH MASH & TOMATO SAUCE

\$16 | GM \$14

BATTERED FLATHEAD WITH FRIES & TOMATO SAUCE

\$16 | GM \$14

LINGUINI PASTA WITH NAPOLI OR BUTTER SAUCE & PARMESAN (V)

\$16 | GM \$14

HAM AND CHEESE PIZZA ON NAPOLI BASE (VO)

\$16 | GM \$14



Our team is qualified in all aspects of **event planning** and can assist you in tailoring a package suitable to your requirements. Southport Yacht Club is the perfect location for your event with excellent photography opportunities around our Club or Super Yacht Marina and just minutes from world-famous beaches.

SYC EVENTS TEAM



SYC Main Beach & Hollywell Events | SYC Events & Functions Team Info | Scan QR Code for more info

Hollywell

BAR & DINING

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

BOOK HOLLYWELL



SYC Hollywell Bar & Dining | 1 Marina Crescent Hollywell Queensland 4216 | Phone +61 7 5591 3500

DESSERTS

HAZELNUT CRUMBLE (V)

Poached pear with lemon and golden syrup, served with a side of warm vanilla custard

\$16.5 | GM \$15

WARM STICKY DATE PUDDING (V)

Served with butterscotch sauce, salted caramel popcorn and vanilla ice cream

\$16.5 | GM \$15

BISCOFF CHEESECAKE (V)

Vanilla mascarpone, seasonal berries and Biscoff crumbs

\$16.5 | GM \$15

ARTISAN CHEESE PLATE (V)

Chef's selection of domestic cheeses, quince paste with lavosh crackers

\$20 | GM \$18

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
Syrups	\$0.5

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

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**

southportyachtclub.com.au | 1 Macarthur Pde, Main Beach QLD 4217 | +61 7 5591 3500 | enquiries@sycgc.com.au



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