

SET MENU

SET MENU - \$55^{PP} MEMBERS - \$65^{PP} NON-MEMBERS TO START

GARLIC BREAD TO SHARE (V)

ENTREE

OYSTERS NATURAL (4PCS) (GF, DF)

Fresh and natural accompanied with lemon wedges

SWEET POTATO BRUSCHETTA (V, VGO)

Chilli maple glaze, whipped ricotta, toasted pecans and balsamic glaze

LAMB AND FETA MEATBALLS (VGO) (4PCS)

babaganoush, yoghurt, pine nuts, aromatic herbs and toasted flatbread

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted bread and butter

SALT & SZECHUAN PEPPER SQUID (GF, DF)

Served with crispy fried shallots, herbs, chilli and sesame miso mayonnaise

MAINS

SOUS VIDE CHICKEN BREAST (GF)

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

BEER BATTERED CORAL TROUT

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

GRILLED AUSTRALIAN BARRAMUNDI (GF)

Served with house made tartare sauce, lemon, with chips and fresh garden salad

180-GRAM WAGYU BEEF BURGER

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

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

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

ORGANIC QUINOA SALAD (GF, VGN)

With roasted vegetables, lemon tahini dressing, pomegranate and microgreens

PEKING DUCK SALAD

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



(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.