

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

LOCALLY CAUGHT KING PRAWNS (GF)

Pan-fried and tossed with Nduja butter (3pcs)

Jansz Premium Cuvee (TAS)

BYRON BAY BURRATA (GF, V)

With tomato snow, aged balsamic, olive oil, and fried basil leaves

Vasse Felix Classic Dry White (WA)

SYC SIGNATURE SEAFOOD CHOWDER (GFO)

With lightly toasted bread and butter

Pitchfork Chardonnay (WA)

LAMB KOFTA (VGO)

Tahini and yoghurt sauce, tomato & chilli oil, pinenuts, herbs, and toasted Turkish bread

Whip Bird Pinot Noir (SA)

PUMPKIN FLAVOURED ARANCINI (GF, V)

Served with creamed feta, hot honey, pepitas and micro watercress (5pcs)

Corte Giara Pinot Grigio (ITALY)

OYSTERS NATURAL (1/2 DOZEN) (GF, DF)

Served with fresh lemon wedges

Jansz Premium Cuvee (TAS)

MAIN

PEKING DUCK & RICE NOODLE SALAD (VGO, GFO)

Tossed with rice noodles, Asian slaw and herbs, finished with a creamy sesame-miso dressing

Opawa Pinot Noir (NZ)

BACON WRAPPED CHICKEN MIGNON (GFO)

With a butternut puree, broccolini, sage and browned butter with hazelnut crumbs

Robert Oatley Sig. Chardonnay (WA)

SOUS VIDE AUSTRALIAN LAMB RUMP (GF)

Served with minted pea puree, potato rosettes, roasted cherry tomatoes, and mint jus

Earthworks Shiraz (SA)

MORETON BAY BUG & PRAWN SPAGHETTI

With butter, cream, lemon, garlic, smokey tomato chilli oil, parsley, and parmesan

Twin Island Sauvignon Blanc (NZ)

DARLING DOWNS 300-GRAM PORK CUTLET (GF)

Honey-mustard glaze, house made apple chutney, broccolini, and mashed potato

Yalumba Y Series Merlot (SA)

OVEN-BAKED SALMON FILLET (GF, DF)

Served with baby potatoes, seasonal vegetables, charred lemon, and salsa verde

La Vieille Ferme Rosé (FRANCE)

VEGETARIAN SPAGHETTI (V)

Tossed with butternut puree, fresh spinach, feta cheese, and sundried tomatoes

Pewsey Vale Reisling (SA)

DESSERT

VANILLA PANNA COTTA (V, GFO)

With berry coulis, berry sorbet, shortbread crumble and a touch of popping candy

Yalumba Antq. Muscat (SA)

TROPICAL MESS (V, GF)

Mango cubes, honey roasted macadamias, crushed meringue, passionfruit coulis, and lime infused whipped cream

Pitchfork Muscato (WA)

CLASSIC BANANA SPLIT (V, GF)

Served with whipped vanilla cream, chocolate fudge sauce, crushed peanuts, and strawberries

Yalumba Antq. Muscat (SA)

ARTISAN CHEESE PLATE (V, GFO)

Chef's selection including brie, blue and aged cheddar, quince paste, and lavosh crackers

Yalumba Antq. Muscat (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.
Minimum 2 people. 15% surcharge applies on Public Holiday

BREADS

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

BRUSCHETTA CAPONATA (V, GFO) **\$12 | GM \$10**
Toasted Turkish bread topped with a chilled eggplant caponata, whipped feta, and toasted pine nuts

FRESH BAKED SOUR DOUGH COBB LOAF (V) **\$10 | GM \$9**
With applewood house-smoked butter

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. **\$33 | GM \$30**
1 Doz. **\$63.5 | GM \$58**

STARTERS

PEKING DUCK SPRING ROLLS (3PCS) **\$15 | GM \$13**
Served with a sweet chilli and plum dipping sauce

PUMPKIN FLAVOURED ARANCINI (GF, V) (5PCS) **\$17 | GM \$15**
With creamed feta, hot honey, pepitas, and micro watercress

SALT & SZECHUAN PEPPER SQUID (GF, DF) **\$18 | GM \$16**
Served with crispy fried shallots, herbs, chilli, and sesame-miso mayonnaise

LOCALLY CAUGHT KING PRAWNS (GF) (3PCS) **\$24 | GM \$21**
Pan-fried and tossed with Nduja butter

LAMB KOFTA (VGO) **\$24 | GM \$21**
Tahini and yoghurt sauce, tomato & chilli oil, pinenuts, aromatic herbs, and toasted Turkish bread

BYRON BAY BURRATA (GF, V) **\$24 | GM \$21**
With tomato snow, aged balsamic, olive oil, and fried basil leaves

SYC SIGNATURE SEAFOOD CHOWDER (GFO) **\$25 | GM \$22**
With lightly toasted bread and butter

SALADS

COCONUT-CRUSTED PRAWN & MACADAMIA SALAD (GFO, VO) (6 PRAWN PCS) **\$28 | GM \$24**
Mixed leaves, cucumber, tomato, red onion, with toasted macadamias and mango, and sweet chilli-lime dressing

PEKING DUCK & RICE NOODLE SALAD (VGO, GFO) **\$36 | GM \$32**
Tossed with rice noodles, Asian slaw and fresh herbs, finished with a creamy sesame-miso dressing

EXTRAS

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

+ Chilled GC 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

VEGETARIAN SPAGHETTI (V)

\$27 | GM \$24

Tossed with Butternut puree, fresh spinach, feta cheese, smoked tomato chilli oil, and sundried tomatoes

FROM THE GRILL

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

BACON WRAPPED CHICKEN MIGNON (GFO)

\$35 | GM \$31

Butternut puree, broccolini, sage and browned butter, and hazelnut crumbs

DARLING DOWNS 300-GRAM PORK CUTLET (GF)

\$39 | GM \$35

With honey mustard glaze, house made apple chutney, broccolini, and mashed potato

SOUS VIDE AUSTRALIAN LAMB RUMP (GF)

\$39 | GM \$35

Served with minted pea puree, potato rosettes, roasted cherry tomatoes, and mint jus

200-GRAM EYE FILLET (GF)

\$50 | GM \$45

Bindaree Farm's grass fed beef, from Northern NSW

400-GRAM RUMP (GF)

\$50 | GM \$45

Nolan private selection MSA grass-raised, grain-finished 70 Days, from The Mary Valley Qld

SURF & TURF TOPPER (GF)

add \$20 | GM \$18

Grilled Moreton Bay bug (½), locally caught prawns (2) with confit garlic and herb butter

SEAFOOD

FRIED WHOLE SARDINES (GF, DF)

\$30 | GM \$27

Served with romesco sauce, crispy chorizo, baby potatoes, and lemon, garlic and herb oil

MORETON BAY BUG & PRAWN SPAGHETTI

\$44 | GM \$40

Tossed with butter, cream, lemon, garlic, smokey tomato chilli oil, parsley, and parmesan

BEER BATTERED CORAL TROUT

\$29 | GM \$26

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

FRESH AUSTRALIAN BARRAMUNDI (GF)

\$44 | GM \$40

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

MOULES FRITTES (GF)

\$44 | GM \$40

Steamed Australian black mussels in a fragrant white wine, garlic and herb broth, served with golden chips

OVEN-BAKED SALMON FILLET (GF, DF)

\$44 | GM \$40

Baby potatoes, seasonal vegetables, charred lemon, and salsa verde

EXTRAS

Potatoes

\$4.5 | GM \$4

Mashed Potato

\$3.0 | GM \$2.6

Chilled GC Prawns (4 pcs)

\$12 | GM \$10

Extra Bread

\$2.2 | GM \$2

Vegetables

\$10 | GM \$9

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

Poached Chicken Tenderloins

\$12 | GM \$10

Red Wine Jus (GF), Bearnaise
sauce, Parmesan \$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 (VO) Vegetarian 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 (GFO, VO)

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 (GFO)

Served with bacon, sticky onion jam, mixed lettuce, tomato, melted cheese and garlic aioli on toasted Turkish bread with a side of chips

\$30 | GM \$27

GRILLED CHICKEN & BRIE BURGER (GFO)

Grilled chicken tenderloins, crispy bacon, melted brie, fresh tomato and lettuce, finished with house-made pesto aioli on a toasted Turkish bun

\$30 | GM \$27

FISH TACOS (VO) (2pcs)

Soft tortillas, crispy battered flathead, 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 CHIPS & TOMATO SAUCE (DF)

\$16 | GM \$14

CRUMBED CHICKEN TENDERS WITH MASH & TOMATO SAUCE (GFO)

\$16 | GM \$14

BATTERED FLATHEAD WITH CHIPS & TOMATO SAUCE

\$16 | GM \$14

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

\$16 | GM \$14

HAM AND CHEESE PIZZA ON NAPOLI BASE (GFO, 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

TROPICAL MESS (V, GF)

\$16.5 | GM \$15

Mango cubes, passionfruit coulis, toasted macadamias, crushed meringues, and lime infused whipped cream

CLASSIC BANANA SPLIT (V, GF)

\$16.5 | GM \$15

Served with whipped vanilla cream, chocolate fudge sauce, crushed peanuts, and strawberries

VANILLA PANNA COTTA (GFO, V)

\$16.5 | GM \$15

With berry coulis, berry sorbet, shortbread crumble and a touch of popping candy

ARTISAN CHEESE PLATE (V)

\$20 | GM \$18

Chef's selection including brie, blue and aged cheddar, quince paste, and lavosh crackers

SELECTION OF CAKES

\$12 | GM \$10

Available from our cabinet

LIQUID DESSERTS

COFFEE MENU

Flat White	Short Black
Cappuccino	Piccolo
Cafe Latte	Chai Latte
Mocha	Short Macchiato
Long Black	Long Macchiato

LIQUEUR COFFEE

Irish Coffee
Cafe Frangelico
Cafe Amaretto
Baileys Coffee

ALL \$14.9 | GM \$11.9

SMALL \$4.9 | GM \$3.7 - LARGE \$5.9 | GM \$4.7

Alternative Milks	\$0.5
Baby Chino	\$2.5
Syrups	\$0.5

AFFOGATO

SIMPLE AFFOGATO

Vanilla ice-cream with a shot of coffee on the side

\$8 | GM \$7

BRANDY / PORTS

Yalumba Antique Muscat
Chateau Chantelle Brandy

\$13 | GM \$11
\$11 | GM \$8

LIQUEUR AFFOGATO

Add to SIMPLE Affogato:

1. Frangelico
2. Kahlua
3. Baileys
4. Tia Maria

ALL \$16.9 | GM \$15

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



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