

SMALL PLATES

Garlic Bread (V)	GM \$8 NM \$9
Classic garlic bread, crispy and delicious (V) (add mozzarella cheese \$2) (V) (add bacon \$2)	
Coconut Prawns (7 pcs)	GM \$15 NM \$17
Served with a sweet chilli dipping sauce	
Crispy Calamari (GF, DF)	GM \$15 NM \$17
Served with lemon and garlic aioli	
Tzatziki Dip (V, GFO)	GM \$12 NM \$14
House-made dip with grilled olive oil pita	
House Marinated Olives (GF, V)	GM \$8 NM \$9
Chilli, garlic & lemon, served warm	
Grilled Chorizo & Fennel Salad (GF)	GM \$15 NM \$17
Fennel, capsicum, onion & herb salad with lemon	
Croquettes	GM \$15 NM \$17
Parmesan, tasty cheese, spinach croquettes with chorizo, onion, sweet corn, sautéed halloumi and aioli	
Seafood Chowder	GM \$17 NM \$19
Creamy soup loaded with seafood, vegetables and herbs	
Lamb Kofta (2 pcs) (GFO)	GM \$17 NM \$19
Served with tzatziki, pita & tomato salad	

PIZZA

(Gluten Free Bases add \$3)

Pepperoni (GFO) ■	GM \$26 NM \$28
House-made Napoli sauce, mozzarella & pepperoni	
BBQ Meat Lovers (GFO) ■	GM \$29 NM \$30
Bacon, sausage, pepperoni, ham, mozzarella, onion, Napoli & BBQ sauce	
Classic Cheese Margherita Pizza (GFO, V) ■	GM \$22 NM \$25
House-made tomato sauce & plenty of mozzarella	
Hot Honey Crispy Chicken (GFO) ■	GM \$26 NM \$29
Crispy chicken, bacon, capsicum, red onion, mozzarella, Napoli & hot honey	

SALAD

Caesar Salad (GFO)	(Anchovies add \$3 Cos lettuce, croutons, bacon, boiled egg & Caesar dressing	GM \$17 NM \$19
Greek Salad (GF, V)		GM \$19 NM \$22
Cherry tomato, onion, olives, cucumber, feta & capsicum		
Calamari Salad (GF)		GM \$23 NM \$26
Pickled Pawpaw, bean sprouts, herbs, red onion, fried chilli & mirin dressing, topped with crispy shallots	GM \$6	NM \$7
Side Garden Salad		

Add: Crispy Chicken, Cooked Prawns (5pcs), Squid (all GF) GM \$9 | NM \$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

15% surcharge applies on Public Holidays to Non-Members

MAINS

Korean Pork Bowl	GM \$26
Crispy Korean pork belly, rice, pickled cucumber, kimchi, fried egg, Kewpie mayo and ginger shallot dressing	NM \$28
BBQ Glazed Pork Ribs (GF)	GM \$32
With chips & salad	NM \$36
Also available in Half Rack GM \$24 NM \$28	
Double Beef Patty Cheese Burger	GM \$26
Melted American cheese, lettuce, tomato, mustard, pickled cucumber, tomato sauce & fries. (+bacon GM \$5 NM \$7)	NM \$29
Korean Fried Chicken Burger	GM \$26
House-made Korean sauce, kewpie mayo, lettuce, tomato and bacon served with chips	NM \$29
Chilli Prawn Pasta	GM \$29
Marinated Prawns tossed with linguine & rich tomato sauce, topped with parmesan feta and garlic & chilli oil	NM \$32
Sri Lankan Beef Curry (GF)	GM \$28
House-made Sri Lankan-style beef curry and pilaf rice, coriander and crispy shallots	NM \$30
Spetsofai (GF)	GM \$26
Chorizo, tomato sauce, bell peppers, onion, crumbled feta	NM \$28
Spanakopita (V)	GM \$29
Fresh, house-made spanakopita served with tzatziki and Greek salad	NM \$32
Souvlaki Open Plate (GFO)	
Crispy chicken	GM \$28 NM \$30
16-hour slow-cooked lamb	GM \$28 NM \$34
Chicken Schnitzel	GM \$26
Served with chips and salad or vegetables and gravy	NM \$29
Hollywell Chicken Parmigiana	GM \$32
Crumbed chicken breast topped with bacon, avocado, mozzarella & chipotle mayo served with chips & salad	NM \$34
Grilled Barramundi (GF)	GM \$30
Served with spinach, onion rice, fish bisque & garnished with skinny fries	NM \$32
Beer Battered Fish of the Day	GM \$26
With chips & salad	NM \$29

SHARING & EXTRAS

Loaded Fries (GFO)	Seasoned Chips, bacon, cheese & aioli	GM \$15
(Add extra - chicken +\$4 \$5 Add bacon +\$3 \$4)		NM \$17
Crispy Chicken Thigh, Cooked Prawn (6), Calamari (90g)	GM \$9	
	NM \$10	

Chips ■ - Large GM \$12 | NM \$14 - Small GM \$10 | NM \$12

Gravy - GM \$2 | NM \$3 **Grilled Pita** - GM \$4 | NM \$6

Side of Veg & Potatoes - GM \$6 | NM \$8

DESSERTS

Vanilla Ice Cream with strawberries and honey	GM \$10 NM \$12
Sticky Date Pudding with ice cream	GM \$10 NM \$12
Tiramisu with ice cream	GM \$12 NM \$14

BREAKFAST

SATURDAY & SUNDAY : 800 - 1030

Eggs Your Way on Toast (V)	GM \$12
Toasted sourdough with eggs cooked to your liking	NM \$13
Savoury Mince (GFO)	GM \$18
Served on toasted sourdough	NM \$21
Add poached egg (1 pc) – GM \$3 NM \$4	
Classic Brekky (GFO, DFO)	GM \$17
Two free-range eggs (cooked your way), bacon rashers (2) & toasted sourdough	NM \$21
SYC Sailor's Big Breakfast (GFO)	GM \$26
Sourdough, bacon (2), sausage(1), mushroom, tomato, hash brown & eggs (2) cooked your way	NM \$29
Avo Smash (V, VGO, GFO)	GM \$19
Beetroot purée, cherry tomato & pickled onion, crispy broccoli, toasted seeds & hot honey. On toasted sourdough	NM \$21
Loaded Avo Add hash brown(1), poached egg(1) & pesto +\$5	
Eggs Benny - Two free-range poached eggs (GFO)	GM \$18
On toasted corn bread served with chipotle hollandaise	NM \$20
Add smoked salmon - GM \$7 NM \$8	
Add bacon rashers (2 pcs) – GM \$7 NM \$8	
Add avocado & spinach (V)– GM \$4 NM \$5	
Breakfast Burger	GM \$19
Fried egg, crispy bacon, hash brown, spinach, tomato & pickled onion. Served on a toasted milk bun with BBQ & aioli	NM \$21
Bacon & Egg Roll	GM \$12
Toasted milk bun with bacon, fried egg & cheese	NM \$13
Choice of tomato or BBQ sauce. or Chipotle Hollandaise +\$2	
Mushroom Chilli Scramble (V, GFO)	GM \$21
Two scrambled eggs with sautéed garlic, mushroom, onion and spinach. Finished with crispy chilli oil, Danish feta and pesto served on a toasted New York bagel	NM \$23
Croquettes	GM \$19
Parmesan, tasty cheese & spinach croquettes with chorizo, onion, sweet corn, aioli & poached eggs (2)	NM \$21
Belgian Waffle	GM \$13
Banana & strawberries, chocolate sauce & vanilla ice cream	NM \$15
Add waffle - GM \$6 NM \$8	
Fruit Toast (V)	GM \$8
Two thick slices served with butter	NM \$9

BREAKFAST EXTRAS

Bacon Rashers (2pcs)	GM \$7	NM \$8
Sausage (1pc)	GM \$4	NM \$5
Egg (1pc) (Free range - scrambled, fried or poached)	GM \$3	NM \$4
Mushroom (1pc)	GM \$3	NM \$4
Hash Brown (1pc)	GM \$3	NM \$4
Toast (1pc)	GM \$5	NM \$6
Avo Mash	GM \$4	NM \$5
Sliced Avo (half)	GM \$6	NM \$8
Sautéed Mushrooms with Spinach	GM \$8	NM \$9