

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*

Lunch – 7 Days: 1200 – 1430 | Snack Menu – Fri/Sat/Sun: 1500 – 1700
Dinner – 7 Days: 1730 – 2030 | Bar – 7 Days: 11am – Late
Public Holidays Open at 11am | CLOSED Good Friday & Christmas Day
DUE TO COOKING TIMES, ONLY CASUAL MEALS AVAILABLE 15MINS PRIOR TO END OF SERVICE

FREE KIDS ACTIVITY PACKS

Available now at Main Beach Reception - limit one per child
Donated generously by the...
Southport Yacht Club Associates Committee



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

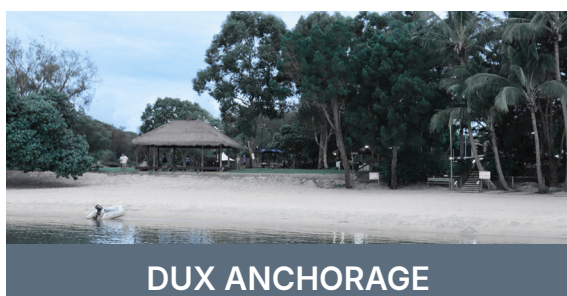
Intermediate Membership is available to persons between the ages of 18 and 25 years. The annual subscription is 50% of the current annual subscription for Gold Members, with no entrance fee payable. Intermediate Members attaining the age of 25 years can upgrade to Gold Membership.

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



4 FANTASTIC SOUTHPORT YACHT CLUB LOCATIONS ACROSS THE GOLD COAST

BREADS

GARLIC BREAD (V) **\$10 | GM \$9**
With melted cheese (V) **\$12 | GM \$10**

Or with melted cheese and crispy bacon **\$14 | GM \$12**

BURRATA BRUSCHETTA **\$15 | GM \$13**

With confit garlic, prosciutto, basil pesto, cherry tomatoes and balsamic glaze on toasted Turkish bread

FRESH BAKED SOUR DOUGH COBB LOAF (V) **\$12 | GM \$10**

With house-made, smoky, tomato butter

OYSTERS

subject to seasonal availability

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

½ Doz. **\$30 | GM \$27**

1 Doz. **\$60 | GM \$54**

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

½ Doz. **\$33 | GM \$30**

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

OYSTERS MORNAY (A)
Baked with a creamy golden mornay
sauce and finished under the grill

½ Doz. **\$32 | GM \$29**

1 Doz. **\$62.5 | GM \$57**

STARTERS

SYC SIGNATURE SEAFOOD CHOWDER (GFO) (I)

With lightly toasted Turkish bread and butter

\$25 | GM \$22

PAN SEARED ½ SHELL SCALLOPS (GFO) (3PCS) (I)

Served with sweet corn puree, browned butter, and chorizo pangrattato

\$25 | GM \$22

LOCALLY SOURCED GRILLED GARLIC BUTTER PRAWNS (GF) (3PCS) (A)

With charred lime and creamy mustard sauce

\$19 | GM \$17

SALT & PEPPER SQUID (GF, DF) (I)

Lightly fried squid with miso mayonnaise, pickled cucumber, toasted sesame and coriander

\$18 | GM \$16

SMOKY BACON & CHEESE ARANCINI (3PCS)

With smoked bacon and melted cheese, served on rich parmesan mornay , and chorizo pangrattato

\$18 | GM \$16

SWEET POTATO CROQUETTES (GF, V, VGO) (4PCS)

Served with whipped feta, spiced maple and toasted pistachios

\$16.5 | GM \$15

SALADS

CHARRED CAULIFLOWER & CHICKPEA SALAD (V, VGO)

Roasted spiced cauliflower, chickpeas, wild rocket, quinoa, pomegranate, tahini-lemon dressing and toasted garlic flatbread

\$25 | GM \$22

ROASTED SWEET POTATO & PUY LENTIL SALAD (V, GF, VGO)

Roasted sweet potato, puy lentils, baby spinach, pickled red onion, Danish feta, smoked almonds, fresh herbs and maple mustard vinaigrette

\$25 | GM \$22

EXTRAS

+ Grilled Prawns (2pcs) (GF) (A) **\$16 | GM \$14**

+ Chilled GC Prawns (4pcs) (GF, DF) (A)

\$14 | GM \$12

MAINS

* Served with seasonal vegetables and potatoes or chips and garden salad
Sauces – red wine jus or bearnaise sauce

200G CENTRE CUT EYE FILLET QUEENSLAND PASTURE-FED BEEF	\$60 GM \$54
With potato anna, wilted spinach, smoked tomato butter, roasted vine tomatoes and red wine jus	
300G RIB FILLET DARLING DOWNS GRAIN-FED BEEF MB1+ (GF) *	\$60 GM \$54
100-day grain-fed MSA beef, selected for rich flavour, tenderness and consistent marbling	
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, DF) (A)	add \$16 GM \$14
Locally caught prawns (2) with confit garlic and herb butter	
DARLING DOWNS 300-GRAM PORK CUTLET (GF)	\$40 GM \$36
With honey mustard glaze, house made apple chutney, broccolini, and mashed potato	
CHICKEN CORDON BLEU	\$36 GM \$32
Crumbed chicken breast stuffed with ham and Swiss cheese, served with mashed potatoes, seasonal vegetables, and mustard cream sauce	
LAMB SHANK (GF)	\$35 GM \$31
Braised in red wine sauce, maple butternut mash, wilted kale, mint gremolata, crushed smoked almonds	
DUCK MARYLAND (GF, DF)	\$31 GM \$28
Sous vide then finished in the oven, served with roasted baby potatoes, seasonal vegetables and red wine jus	
LOCALLY SOURCED ARTISAN PORK AND FENNEL SAUSAGES	\$30 GM \$27
With creamy mashed potatoes, buttered green peas, onion red wine gravy, topped with crispy onions	
CARAMELISED SHIRO MISO TOFU (GF, VGN) (A)	\$28 GM \$25
Served with steamed rice, sesame broccolini, chilli threads and micro herbs	

SEAFOOD

BUG & PRAWN SPAGHETTI (M)	\$44 GM \$40
Tossed with butter, cream, lemon, garlic, smokey tomato chilli oil, parsley, and parmesan	
CARAMELISED MISO SALMON (GF, DF) (A)	\$44 GM \$40
Served with steamed rice, sesame broccolini, chilli threads and micro herbs	
FRESH AUSTRALIAN BARRAMUNDI (GF) (A)	\$44 GM \$40
With macadamia citrus crumble, mashed potatoes, seasonal vegetables, and lemon butter sauce	
BEER BATTERED MARKET FISH (M)	\$29 GM \$26
Served with fresh garden salad, chips, house made tartare sauce & fresh lemon	

EXTRAS

Roast Potatoes (GF, VGN)	Mashed Potato (V, GF)	Chilled GC Prawns (4 pcs) (GF, DF)	Extra Bread (VGN)
\$4.5 GM \$4	\$8 GM \$7	\$14 GM \$12	\$2.2 GM \$2
Vegetables (GF, VGN)	Bacon (GF)	Grilled Prawns (2 pcs) (GF)	Chips with Aioli (GF)
\$10 GM \$9	\$4.4 GM \$4	\$16 GM \$14	SML \$6 GM \$5
Garden Salad (GF, VGN)	Fried Egg (GF)	Poached Chicken Tenderloins (GF, DF)	LGE \$12 GM \$10
\$7 GM \$6	\$2.2 GM \$2	\$14 GM \$12	Red Wine Jus (GF), Bearnaise sauce, or Parmesan cheese (GF) \$2.5 GM \$2.25

3-COURSE MENU

FRESH, LOCAL, AND PERFECTLY MATCHED — ONLY AVAILABLE IN THE SERVICED AREAS
DUE TO COOKING TIMES, ORDERS MUST BE PLACED 45MINS PRIOR TO END OF SERVICE

\$72 | \$65M

**With Paired Wines
\$99 | \$89M**

ENTRÉE

LOCALLY SOURCED GRILLED GARLIC BUTTER PRAWNS (GF) (3pcs) (A)

Served with charred lime & creamy mustard sauce

Jansz Premium Cuvee (TAS)

BURRATA BRUSCHETTA

With confit garlic, prosciutto, basil pesto, cherry tomatoes, balsamic glaze on toasted Turkish bread

Twin Island Sauvignon Blanc (NZ)

SYC SIGNATURE SEAFOOD CHOWDER (GFO) (I)

With lightly toasted bread and butter

Heggies Cloudline Chardonnay (SA)

SWEET POTATO CROQUETTES (GF, V, VGO) (4pcs)

Served with whipped feta, spiced maple and toasted pistachios

La Vieille Ferme Rosé (Rhône, France)

SMOKY BACON & CHEESE ARANCINI (3pcs)

With smoked bacon and melted cheese, rich parmesan mornay and bacon crumble

Whip Bird Pinot Gris (SA)

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

Served with fresh lemon wedges

Jansz Premium Cuvee (TAS)

MAIN

CHICKEN CORDON BLEU

Stuffed with ham and Swiss cheese, served with mashed potatoes, seasonal vegetables, mustard cream sauce

Pitchfork Unwooded Chardonnay (WA)

LAMB SHANK (GF)

Braised in red wine sauce, maple butternut mash, wilted kale, mint gremolata, crushed smoked almonds

Earthworks Shiraz (SA)

FRESH AUSTRALIAN BARRAMUNDI (GF) (A)

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

Vasse Felix Classic Dry White (WA)

BUG & PRAWN SPAGHETTI (M)

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

Vasse Felix Classic Dry White (WA)

DARLING DOWNS 300-GRAM PORK CUTLET (GF)

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

Opawa Pinot Gris (NZ)

CARAMELISED MISO TOFU (GF, VGN)

With steamed rice, stir-fried, sesame broccolini & chilli threads, micro herbs

Earthworks Riesling (SA)

ROASTED SWEET POTATO & PUY LENTIL SALAD (V, GF, VGO)

Baby spinach, pickled red onion, Danish feta, smoked almonds, fresh herbs and maple mustard vinaigrette

La Vieille Ferme Rosé (FRANCE)

DESSERT

CINNAMON CHURROS (V)

Pumpkin pie puree, salted caramel ice-cream, candied pecans and caramel drizzle

Yalumba Antq. Muscat (SA)

WINTER FRUIT CRUMBLE (V)

Stewed apples, berries and rhubarb, topped with crunchy ANZAC crumble and a side of vanilla custard

Yalumba Antq. Muscat (SA)

CHOCOLATE BROWNIE SUNDAE (V, GF)

Topped with torched marshmallows, vanilla ice-cream, chocolate fudge sauce

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. 10% Sunday surcharge applies for Non-Members. 15% Public Holiday surcharge applies for Non-Members

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 - Seafood Origins - (A) Australian (I) Imported (M) Mixed (Australian and imported sources)
We welcome all dietary requirements and will try our best to suit your needs upon request. Menu items may contain traces of nuts.
10% Sunday surcharge applies for Non-Members. 15% Public Holiday surcharge applies for Non-Members

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

FISH TACOS (VO) (2pcs)

Soft tortillas, crispy battered flathead, chipotle mayo, mixed lettuce, Pico de Gallo, guacamole, sour cream, fresh herbs

\$28 | GM \$25

KOREAN CHICKEN TACO (VO) (2pcs)

Crispy chicken tossed in a Gochujang glaze, mixed lettuce, pickled cucumber, Kewpie mayo, crispy fried shallots

\$28 | GM \$25

GARLIC PIZZA FLATBREAD (V, VO)

With roasted eggplant & mushrooms, whipped feta, toasted pecans and balsamic honey

\$27 | GM \$24

VEGAN

CARAMELISED SHIRO MISO TOFU (VGN, GF)

Steamed rice, stir-fried, sesame broccolini & chilli threads, micro herbs

\$28 | GM \$25

GARLIC PIZZA FLATBREAD (VGN)

With roasted eggplant & mushrooms, whipped tahini yoghurt, toasted pecans and balsamic maple

\$27 | GM \$24

VEGAN BURGER (VGN)

150gram patty, Vegan mayo, lettuce, tomato, pickle, on a toasted bun, served with a side of chips.

\$27 | GM \$24

KOREAN TOFU TACOS (VGN)

Fried tofu tossed in a Gochujang glaze, mixed lettuce, pickled cucumber, vegan mayo, crispy fried shallots

\$25 | GM \$22

CHARRED CAULIFLOWER & CHICKPEA SALAD (VGN)

Spiced cauliflower, chickpeas, wild rocket, quinoa, pomegranate, tahini-lemon dressing and toasted garlic flatbread

\$25 | GM \$22

ROASTED SWEET POTATO & PUY LENTIL SALAD (VGN, GF)

With baby spinach, pickled red onion, smoked almonds, fresh herbs and maple mustard vinaigrette

\$25 | GM \$22

SWEET POTATO CROQUETTES (GF, VGN)

Served with vegan chipotle mayo, spiced maple, toasted pistachios

\$16.5 | GM \$15

CADETS

Available for aged 13 and under

CHEESEBURGER SLIDER WITH CHIPS & TOMATO SAUCE (DF)

\$16 | GM \$14

CRUMBED CHICKEN TENDERS WITH MASH, VEGIES & 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

DESSERTS

CINNAMON CHURROS (V)

\$16.5 | GM \$15

Pumpkin pie puree, salted caramel ice-cream, candied pecans and caramel drizzle

WINTER FRUIT CRUMBLE (V)

\$16.5 | GM \$15

Stewed apples, berries and rhubarb, topped with crunchy ANZAC crumble and a side of vanilla custard

CHOCOLATE BROWNIE SUNDAE (V, GF)

\$16.5 | GM \$15

Topped with torched marshmallows, vanilla ice-cream, chocolate fudge sauce

CHEESE PLATE (V, GFO)

\$22 | GM \$20

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

SELECTION OF CAKES

\$14.5 | GM \$12.5

Available from our cabinet

LIQUID DESSERTS

COFFEE MENU

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

CUP \$5.2 | GM \$4.0 - MUG \$6.2 | GM \$5.0

(Available in Takeaway)

Alternative Milks	\$0.6
Baby Chino	\$3.0
Syrups	\$0.6

AFFOGATO

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 \$19 | GM \$17

TEA

Earl Grey	Peppermint
English Breakfast	Green
Chamomile	Chai

POT \$5.2 | GM \$4.0

LIQUEUR COFFEE

Irish Coffee
Cafe Frangelico
Cafe Amaretto
Baileys Coffee

ALL \$17 | GM \$15

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



(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VGN) Vegan (GFO) Gluten Free Option Available (VGO) Vegan Option Available (VO) Vegetarian Option Available - Seafood Origins - (A) Australian (I) Imported (M) Mixed (Australian and imported sources)
We welcome all dietary requirements and will try our best to suit your needs upon request. Menu items may contain traces of nuts.
10% Sunday surcharge applies for Non-Members. 15% Public Holiday surcharge applies for Non-Members