

# Waterfront Restaurant

@southport yacht club

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## 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*

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### 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 — ONLY AVAILABLE IN THE SERVICED AREAS

**\$72 | \$65M**

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

## ENTRÉE

LOCALLY SOURCED GRILLED GARLIC BUTTER PRAWNS (GF) (A)  
Served with charred lime & creamy mustard sauce (3pcs)

**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)

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 (VGO)

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 SUNDAY (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. 15% surcharge applies on Public Holiday

# 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) (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)  
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**

# Southport Yacht Club

## subscriptions

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### 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

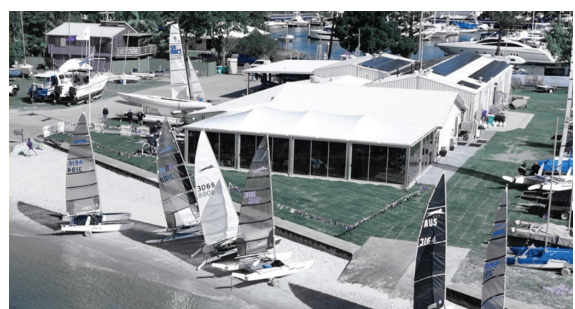
Membership for children under 18 years of age with an interest in yachting.

### 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

CARAMELISED SHIRO MISO TOFU (GF, VGN) (A)

Served with steamed rice, sesame broccolini, chilli threads and micro herbs

**\$28 | GM \$25**

## FROM THE GRILL

\*Steaks 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

With potato anna, wilted spinach, smoked tomato butter, roasted vine tomatoes and red wine jus

**\$60 | GM \$54**

300G RIB FILLET | DARLING DOWNS GRAIN-FED BEEF MB1+ \*

100-day grain-fed MSA beef, selected for rich flavour, tenderness and consistent marbling

**\$60 | GM \$54**

400-GRAM RUMP \*

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

**\$50 | GM \$45**

SURF & TURF TOPPER (GF, DF) (A)

Locally caught prawns (2) with confit garlic and herb butter

**add \$16 | GM \$14**

DARLING DOWNS 300-GRAM PORK CUTLET (GF)

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

**\$40 | GM \$36**

CHICKEN CORDON BLEU (GF)

Crumbed chicken breast stuffed with ham and Swiss cheese, served with mashed potatoes, seasonal vegetables, and mustard cream sauce

**\$36 | GM \$32**

LAMB SHANK (GF)

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

**\$35 | GM \$31**

DUCK MARYLAND (GF, DF)

Sous vide then finished in the oven, slow braised Du puy lentils, dressed frisée lettuce and sticky red wine jus

**\$31 | GM \$28**

LOCALLY SOURCED ARTISAN PORK AND FENNEL SAUSAGES

With creamy mashed potatoes, buttered green peas, onion red wine gravy, topped with crispy onions

**\$30 | GM \$27**

## SEAFOOD

BUG & PRAWN SPAGHETTI (M)

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

**\$44 | GM \$40**

CARAMELISED MISO SALMON (GF, DF) (A)

Served with steamed rice, sesame broccolini, chilli threads and micro herbs

**\$44 | GM \$40**

FRESH AUSTRALIAN BARRAMUNDI (GF) (A)

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

**\$44 | GM \$40**

BEER BATTERED MARKET FISH (M)

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

**\$29 | GM \$26**

## EXTRAS

Roast Potatoes (GF, VGN)

**\$4.5 | GM \$4**

Mashed Potato (V, GF)

**\$8 | GM \$7**

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

**\$14 | GM \$12**

Extra Bread (VGN)

**\$2.2 | GM \$2**

Vegetables (GF, VGN)

**\$10 | GM \$9**

Bacon (GF)

**\$4.4 | GM \$4**

Grilled Prawns (2 pcs) (GF)

**\$16 | GM \$14**

Chips with Aioli (GF)

**SML \$6 | GM \$5**

**LGE \$12 | GM \$10**

Garden Salad (GF, VGN)

**\$7 | GM \$6**

Fried Egg (GF)

**\$2.2 | GM \$2**

Poached Chicken Tenderloins (GF, DF)

**\$14 | GM \$12**

Red Wine Jus (GF), Bearnaise sauce,  
or Parmesan cheese (GF) **\$2.5 | GM \$2.25**

# WEEKLY SPECIALS

AVAILABLE FROM 1730 BOOKINGS ESSENTIAL

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## DINNER ONLY

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### 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

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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.  
Seafood Origins - (A) Australian (I) Imported (M) Mixed (Australian and imported sources) 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
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 SUNDAY (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 | Short Black     |
| Cappuccino | Piccolo         |
| Cafe Latte | Chai Latte      |
| Mocha      | Short Macchiato |
| Long Black | Long Macchiato  |

**SMALL \$5.2 | GM \$4.0 - LARGE \$6.2 | GM \$5.0**

- |                   |       |
|-------------------|-------|
| Alternative Milks | \$0.7 |
| Baby Chino        | \$3.0 |
| Syrups            | \$0.7 |

## 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 \$16.9 | GM \$15**

## LIQUEUR COFFEE

- Irish Coffee  
Cafe Frangelico  
Cafe Amaretto  
Baileys Coffee

**ALL \$14.9 | GM \$11.9**

## BRANDY / PORTS

- |                          |                       |
|--------------------------|-----------------------|
| Yalumba Antique Muscat   | <b>\$13   GM \$11</b> |
| Chateau Chantelle Brandy | <b>\$11   GM \$8</b>  |

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