

Waterfront Restaurant

@southport yacht club

BREADS

GARLIC BREAD (V)
\$6 | GM \$5

GARLIC & MOZZARELLA
CHEESE BREAD (V)
\$7.5 | GM \$6.75
Add Crispy Bacon \$1

WARM TOASTED TURKISH
BREAD (V)
With Chefs trio of dips
\$12 | GM \$10

STARTERS

OYSTERS NATURAL (GF, DF)

With lemon cheeks
Each **\$4.5 | GM \$4**

OYSTERS KILPATRICK (GF, DF)

Bacon infused with kilpatrick sauce
Each **\$5 | GM \$4.5**

OYSTERS JAPANESE STYLE (GF, DF)

With wakame salad, soy & sake dressing
Each **\$5 | GM \$4.5**

SALT & PEPPER SQUID

With confit garlic aioli & lemon wedges
(Main size served with fries & salad)

Entree - \$14 | GM \$12.5
Main - \$23 | GM \$20.5

ROASTED PUMPKIN ARANCINI BALLS (5) (V)

With a basil pesto aioli (**vegan friendly available*)

\$12.5 | GM \$11

SYC SEAFOOD CHOWDER

Clams, prawns, squid, mussels, corn
& potatoes served with lightly toasted
Turkish bread & butter

\$20 | GM \$18

POTATO GNOCCHI (V)

Roasted pumpkin, spinach, semi-dried tomato
& feta cheese (**vegan friendly available*)

Entree - \$15 | GM \$13
Main - \$20 | GM \$17.5

SALADS

THAI INFLUENCED BEEF SALAD (GF, DF)

With hot, sweet, sour & salty dressing,
rice noodles, crisp salad mix, topped with
fresh herbs & crushed peanuts

\$20 | GM \$17

GRILLED HALOUMI SALAD (V, GF)

With honey, oregano dressing,
textures of beetroot & leafy greens

\$20 | GM \$18

SALAD OF SEARED TUNA (DF, GF)

Radish, edamame beans, cucumber ribbons
& a lime, wasabi dressing

\$30 | GM \$27

CAESAR SALAD

Cos leaves, shaved Parmesan, bacon,
soft poached egg & garlic croûtons
tossed in traditional Caesar dressing

\$18 | GM \$15

+ Chicken **\$5.5 | GM \$5**

+ Prawns or Smoked Salmon **\$11 | GM \$10**



SEAFOOD

SEAFOOD PLATTER

Balmain bugs, cooked local prawns, fresh oysters, Kilpatrick oysters, garlic chilli marinated mussels, beer battered market fish, salt & pepper squid, beer battered fries, matching condiments & lemon wedges

\$100 | GM \$90

PARMESAN, BASIL CRUSTED BARRAMUNDI FILLET

Smokey tomato al sugo, mashed potato, steamed seasonal vegetables

\$32 | GM \$29

GRILLED SWORDFISH (GF)

Baby potatoes, broccolini, blistered cherry tomatoes, toasted almonds, burnt butter

\$32 | GM \$29

BEER BATTERED JOHN DORY (DF)

With housemade tartare sauce, garden salad, lemon wedges & beer battered fries

\$27.5 | GM \$24

LAMB

MOROCCAN SPICED LAMB CUTLETS

With orange infused Israeli cous cous, roasted beets & minted yoghurt

\$36 | GM \$32

BEEF

300GM BLACK ANGUS SIRLOIN (GF, DF)

With your choice of fresh garden salad & beer battered fries OR baby potatoes & seasonal vegetables & a peppercorn, red wine jus OR mushroom sauce

\$39 | GM \$35

Add grilled locally caught king prawns (2) **\$11 | GM \$10**

CHICKEN

CHICKEN PARMIGIANA

Panko crumbed chicken breast topped with shaved leg ham, napoli sauce & mozzarella cheese served with your choice of fresh garden salad & beer battered fries OR baby potatoes & seasonal vegetables

\$25 | GM \$22

CHICKEN BREAST SCHNITZEL

Crumbed & served with your choice of fresh garden salad & beer battered fries OR baby potatoes & seasonal vegetables & a peppercorn, red wine jus OR mushroom sauce

\$21 | GM \$18

SPICY COCONUT GRILLED CHICKEN

With lime, steamed jasmine rice & asian style salad

\$30 | GM \$27

PORK

CIDER & DIJON GLAZED PORK CUTLET

With roasted sweet potatoes, seasonal vegetables & caramelized apple

\$33 | GM \$30

PASTA

PRAWN LINGUINI

Tossed in butter, garlic, chilli, fresh herbs & lemon, finished with parmesan cheese

\$33 | GM \$30



BURGERS

BEEF BURGER

Sourdough bun, housemade Angus beef patty, bacon, jack cheddar, lettuce, tomato, aioli, smokey BBQ sauce, dill pickle

& served with beer battered fries

\$20 | GM \$18

SYC STEAK TURKISH

Tender steak, bacon, melted cheese, onion marmalade, lettuce, tomato, aioli on toasted Turkish bread served with beer battered fries & smokey BBQ sauce

\$22 | GM \$19

EXTRAS

Beer Battered Fries (DF, V) Chicken Breast

SML - \$5 | GM \$4

LGE - \$8 | GM \$7

\$5.5 | GM \$5

Cooked King Prawns (2 pcs) Prawns (3 pcs)

\$11 | GM \$10

\$11 | GM \$10

Vegetables with Potatoes Smoked Salmon

\$8.5 | GM \$7.8

\$11 | GM \$10

Potatoes

\$4.4 | GM \$4

Bacon

\$4.4 | GM \$4

Egg

\$2.2 | GM \$2

Garden Salad

\$5.5 | GM \$5

Red Wine Jus, Peppercorn or Mushroom Sauce

\$2.2 | GM \$2

CADETS

Available for aged 13 and under

RIB FILLET STEAK & FRIES

\$14 | GM \$12

FISH & CHIPS

\$14 | GM \$12

HAM & CHEESE PIZZA with FRIES

\$14 | GM \$12

PASTA NAPOLITANA

\$14 | GM \$12

PASTA BOLOGNAISE

\$14 | GM \$12

CHICKEN NUGGETS & FRIES

\$14 | GM \$12

(V) = Vegetarian (GF) = Gluten Friendly (DF) = Dairy Free

(VG) = Vegan Friendly

Menu items may contain traces of nuts. We welcome all dietary requirements and will try our best to suit your needs upon request.

