

# Waterfront Restaurant

@southport yacht club

## BREADS

GARLIC BREAD (V)

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

GARLIC & MOZZARELLA  
CHEESE BREAD (V)

**\$7.5 | GM \$6.8**

Add Crispy Bacon \$1

## OYSTERS

OYSTERS NATURAL (GF, DF)

With lemon cheeks

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

OYSTERS KILPATRICK (GF, DF)

With bacon, Tabasco, Worcestershire & tomato sauce

Each **\$5 | GM \$4.5**

LEMON & BLACK PEPPER PEARLS (GF, DF)

Each **\$5 | GM \$4.5**

## STARTERS

COCONUT CRUSTED PRAWNS

With fresh lime & a sriracha mayo (7pcs)

**\$15 | GM \$13.5**

SYC SEAFOOD CHOWDER

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

**\$20 | GM \$18**

SOUTHERN CALAMARI RINGS

Panko crumbed & served with garlic aioli  
& lemon wedges

**\$14 | GM \$12.50 ENTREE**

ARANCINI (GF, V)

Bocconcini cheese

& semi-dried tomato flavoured,  
served with Spanish Romesco sauce

**\$20 | GM \$18**

## SALADS

PRAWN, MANGO & MACADAMIA SALAD (DF, GF)

Dressed mixed leaves, cherry tomatoes,  
cucumber, fresh herbs with mango,  
lime & sweet chilli dressing

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

CAPRESE SALAD (GF, V)

With heirloom tomatoes,  
locally sourced buffalo mozzarella, basil,  
sticky balsamic glaze

**\$22 | GM \$20**

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**

+ Salmon **\$12.5 | GM \$11**

+ Prawns **\$14.5 | GM \$13**



CELEBRATING  
**75**  
Years

15% surcharge applies on Public Holidays

## MAINS

### FRESH AUSTRALIAN BARRAMUNDI (GF)

Pan seared, creamy mash, seasonal vegetables, browned butter & toasted almonds

**\$37 | GM \$33**

### SOUS VIDE STH AUSTRALIAN LAMB RUMP (GF)

With green pea & mint puree, potato rosettes, confit cherry tomatoes & minted jus

**\$36 | GM \$31**

### SPANISH STYLE MUSSELS (GFO, DFO)

With chorizo, onion, paprika, tomato & red wine.

Served with lightly toasted Turkish bread

**\$35 | GM \$30**

### DIJON & HONEY GLAZED KING RIB PORK CUTLET (GF)

With mashed potato, green beans, braised red cabbage & apple

**\$32 | GM \$27**

### ANGEL HAIR PASTA

Tossed with swimmer crab meat, butter, garlic, chilli, lemon, fresh parsley & Parmesan cheese

**\$31 | GM \$27**

### SALT & PEPPER TOFU (GF, VG)

Sweet chilli & basil stir-fry with fresh seasonal vegetables, cashews & steamed rice

**\$24 | GM \$20**

### SEAFOOD PLATTER FOR 2

Smoked salmon, local prawns, fresh oysters, Hervey Bay scallops, Balmain bugs, beer battered market fish, panko crumbed squid rings, fries, matching condiments & lemon wedges

**\$145 | GM \$130**

### 150 DAY GRAIN FED

300gm NSW BLACK ANGUS SIRLOIN

**\$47 | GM \$40**

350gm T-BONE

**\$49 | GM \$44**

Chargrilled to your liking.

Accompanied with your choice of baby potatoes & seasonal vegetables OR chips and fresh garden salad.

Peppercorn, mushroom sauce or red wine jus

\* All sauces GF (GFO, DFO)

### REEF & BEEF

ADD grilled locally caught prawns (2)

**\$15 | GM \$13.5**

## EXTRAS

Potatoes

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

Vegetables

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

Garden Salad

**\$5.5 | GM \$5**

Chicken Breast

**\$5.5 | GM \$5**

Bacon

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

Egg

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

Chilled Prawns (3 pcs)

**\$14.5 | GM \$13**

Grilled King Prawns (2 pcs)

**\$15 | GM \$13.5**

Smoked Salmon

**\$12.5 | GM \$11**

Beer Battered Fries (DF, V)

**SML - \$5 | GM \$4**

**LGE - \$8 | GM \$7**

Peppercorn, mushroom or red wine jus (GF)

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

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free, (VGN) Vegan

\*GFO = Gluten Free Option Available

\*VGO = Vegan 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.



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## CASUAL MENU

### BEER BATTERED JOHN DORY (DF)

With housemade tartare sauce, garden salad, lemon wedges & chips

**\$27 | GM \$24**

### BEEF BURGER

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

**\$22 | GM \$18**

### PLANT BASED BURGER (VGN)

Vegan friendly patty, served on a sourdough bun, beetroot relish, mixed leaves, tomato, vegan garlic aioli and chips

**\$24 | GM \$21**

### PANKO CRUMBED SOUTHERN CALAMARI RINGS

Served with chips, garden salad, aioli & lemon

**\$24.5 | GM \$22**

### CHICKEN SCHNITZEL

Served with your choice of baby potatoes & seasonal vegetables OR fresh garden salad & chips. Peppercorn, mushroom sauce or red wine jus

**\$22 | GM \$18**

### CHICKEN PARMIGIANA

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

**\$25 | GM \$22**

### SYC STEAK TURKISH

Tender rib fillet steak, bacon, melted cheese, onion marmalade, lettuce, tomato, aioli on toasted Turkish bread served with chips & smokey BBQ sauce

**\$25 | GM \$21**

### CHICKEN SOUVLAKI (VGO)

Served on a lightly toasted flat bread, with chicken tenderloin, cucumber, red onion, tomato & fresh herbs, drizzled with yoghurt sauce  
Served with a side of chips

**\$22 | GM \$18**

## CADETS

*Available for aged 13 and under*

### RIB FILLET STEAK with POTATOES & VEG (GF)

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

### HAM & CHEESE PIZZA with FRIES

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

### CRUMBED CHICKEN TENDERS & FRIES (GFO)

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

### FISH & CHIPS

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

### PASTA NAPOLITANA (V)

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

### PASTA BOLOGNAISE

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

### CHICKEN FRIED RICE with HIDDEN VEG (GF, VGO)

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

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