Vaterfront Restaurant @southport yacht club

BREADS

GARLIC BREAD (V)

\$8 | GM \$7

GARLIC & MOZZARELLA (V)

\$10 | GM \$8.5

WINTER BRUSCHETTA (V)

With red capsicum piperade and crumbled Persian feta \$14 | GM \$12.5

STARTERS

OYSTERS NATURAL (GF) (DF)

With lemon cheeks Each \$4.2 | GM \$3.6

OYSTERS KILPATRICK (GF) (DF)

Bacon infused with kilpatrick sauce Each \$4.3 | GM \$3.8

SALT & PEPPER CALAMARI (GF) (DF)

With confit garlic aioli & lemon wedges

Entree - \$15 | GM \$13

SEAFOOD CHOWDER

Clams, prawns, squid, mussels, corn & potatoes served with grilled Turkish toast

\$18 | GM \$15.9

CAESAR

Salads

Cos, shaved Parmesan, bacon, warm poached egg & croûtons tossed in traditional Caesar dressing \$18.5 | GM \$15.3

WARM WINTER SALAD (GF) (DF) (V) (VG)

Roasted butternut pumpkin, apple, radicchio & warm lentils

\$17 | GM \$15.3

WARM BALSAMIC LAMB (GF)

Mixed lettuce leaves, Persian feta, shaved Spanish onions, butternut & asparagus

\$21 | GM \$18.5



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

> + Chicken \$5.5 | GM \$5

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LICHT MAINS

BEEF BURGER

Beef patty, bacon, jack cheddar, lettuce tomatoes, pickles, BBQ sauce with a side of beer battered fries & aioli on a soft damper bun

\$23 | GM \$19

SYC STEAK SANDWICH

Tender steak, bacon, jack cheddar, onion marmalade, lettuce, tomato, aioli with beer battered fries, BBQ sauce

\$23 | GM \$19

CHICKEN BLT MELT

Juicy char-grilled chicken burger with crispy bacon, lots of melted cheese, lettuce, tomato with beer battered fries & aioli

\$23 | GM \$19

SECTION

FRESH SEAFOOD PLATTER (GF) (DF)

Oysters, prawns, mussels, smoked salmon, Moreton Bay bugs, lemon wedges & cocktail sauce

\$65 GM \$55

MISO GLAZED ORANGE ROUGHY

Served on steamed rice with stir-fried baby bok choi & shiitake mushrooms

\$32 | GM \$26.5

MARKET FISH (DF)

Lightly beer battered served with crunchy fries, salad, house-made tartare sauce & lemon wedges

\$30 | GM \$25

FRESH MUSSELS

In a tomato chilli, red wine sauce with aromatic herbs & char-grilled Turkish bread

\$28 | GM \$24

CHICKEN

HARISSA & HONEY GLAZED CHICKEN

Served with currant, almond & orange infused cous cous with glazed baby carrots

\$31 | GM \$26

CRUMBED CHICKEN BREAST SCHNITZEL

Served with beer battered fries & salad OR new potatoes & seasonal vegetables.

Mushroom OR Peppercorn sauce

\$23 | GM \$20

CHICKEN PARMIGIANA

Crumbed chicken breast topped with shaved champagne ham, napoli sauce & mozzarella cheese served with beer battered fries & salad OR new potatoes & seasonal vegetables

\$24 | GM \$21

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BEEF

180GM ANGUS EYE FILLET (GF)

With duck fat potatoes, roasted baby carrots & tarragon butter

\$45 | GM \$39

300GM ANGUS SIRLOIN (GF) (DF)

Cooked to your liking served with crispy garlic potatoes, chimichurri sauce & dressed green leaves

\$35 | GM \$30

SYC REEF & BEEF (GF)

300gm Angus Sirloin topped with grilled local king prawn & grilled Moreton Bay bug, garlic herb butter served with beer battered fries & salad OR new potatoes & seasonal vegetables

\$50 | GM \$45

SLOW COOKED WAGYU BEEF CHEEK (GF)

Served on mashed potato with green beans, port jus & confit garlic aioli

\$30 | GM \$25

PORK/LAMB

Pasia

CRACKLING PORK BELLY (GF)

With sweet potato puree, chorizo crumbs & cider glazed baby onions

\$30 | GM \$26.5

LAMB SHANK (GF)

In a red wine sauce, accompanied with Parmesan mash & red capsicum piperade \$33 | GM \$28

(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.

MORETON BAY BUG MEAT LINGUINI

With garlic, chilli, lemon & butter finished with Parmesan & fresh herbs

\$34 | GM \$29

LEMON & HERB LINGUINI (v)

Tossed with fresh spinach & a herbed ricotta sauce

\$25 | GM \$21



15% surcharge applies on Public Holidays.

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EXTRAS

Beer Battered Fries (DF) (V)

SML - \$5 | GM \$4 LGE - \$8 | GM \$7

Onion Rings

\$11 | GM \$9.5

Garden Salad

\$5.5 | GM \$5

Vegetables with Potatoes

\$8.5 | GM \$7.8

Potatoes

\$4.4 | GM \$4

Potato Mash

\$4.4 | GM \$4

Steamed Rice

\$4.5 | GM \$4

Chicken Breast

\$5.5 | GM \$5

Prawns (3 pcs)

\$11 | GM \$10

Smoked Salmon

\$11 | GM \$10

Bacon

\$4.4 | GM \$4

Egg

\$2.2 | GM \$2

Cade S

DESSERT

RIB FILLET STEAK & FRIES

\$13.2 | GM \$12

HAM & CHEESE PIZZA with FRIES

\$13.2 | GM \$12

PASTA NAPOLITANA

\$13.2 | GM \$12

FISH & CHIPS

\$13.2 | GM \$12

PASTA BOLOGNAISE

\$13.2 | GM \$12

CHICKEN NUGGETS & FRIES

\$13.2 | GM \$12

All Cadet meals served with a juice popper Available for aged 13 and under

CHEESE PLATTER

Aged cheddar, brie, & blue accompanied with crackers, fruit, nuts & quince paste

\$28 | GM \$23

SELECTION OF CAKES

Please check the dessert cabinet for today's selection

\$12 | GM \$9

LIQUEUR COFFEE

Irish

Jamaican

\$10 | GM \$8.5

Affogato

(Ice-cream, Coffee & Liqueur)

\$16 | GM \$14.5