

Waterfront Restaurant

@southport yacht club

Breads

GARLIC BREAD (V)

\$8 | GM \$7

GARLIC & MOZZARELLA
CHEESE BREAD (V)

\$10 | GM \$8.5

Add Crispy Bacon \$1

SMOKED SALMON
BRUSCHETTA (V)

Lemon and dill cream cheese,
shaved Spanish onion & popped
baby capers

\$21 | GM \$19

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**

OYSTERS ASIAN STYLE (GF) (DF)

with rice wine vinegar, soy, ginger,
spring onion and chili

Each **\$4.3 | GM \$3.8**

SALT & PEPPER CALAMARI (GF) (DF)

With confit garlic aioli & lemon wedges

Entree - \$15 | GM \$13

SYC SEAFOOD CHOWDER

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

\$18 | GM \$15.9



SALADS

ASIAN INSPIRED CRISPY NOODLE (DF)

School prawn and crispy noodle salad – fresh
crisp leaves and a sweet chili, hoisin dressing

\$25 | GM \$22

WARM BALSAMIC LAMB (GF)

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

\$21 | GM \$18.5

CAESAR

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

\$18.5 | GM \$15.3

AVOCADO PANZANELLA

Seasonal cherry tomatoes, avocado, shaved
Spanish onion, baby capers and garlic croutons
finished with fresh basil & house dressing

\$18.5 | GM \$15.3

+ Prawns or Smoked Salmon

\$11 | GM \$10

+ Chicken
\$5.5 | GM \$5

Waterfront Restaurant

@southport yacht club

LIGHT 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 AVO BURGER

Made with juicy Char-grilled chicken, crisp bacon, melted jack cheddar, avocado & lettuce, beer battered fries & aioli

\$23 | GM \$19

VEGAN 'CHICKEN' BURGER (VG), (V)

Damper bun, fresh avocado, lettuce, tomato, chicken flavoured patty & vegan aioli & beer battered fries

\$23 | GM \$20

SEAFOOD

FRESH SEAFOOD PLATTER (GF) (DF)

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

\$61 | GM \$55

OVEN BAKED TASMANIAN SALMON

with a spring salad of dressed leaves, baby potatoes, asparagus, shaved radish, boiled egg and cherry tomatoes with house dressing

\$29 | GM \$26

MARKET FISH (DF)

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

\$30 | GM \$25

FRESH BLACK MUSSELS

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

\$30 | GM \$26.5

GRILLED BARRAMUNDI (GF)

Topped with a Ballina king prawn accompanied with seasonal vegetables, baby potatoes & lemon butter sauce

\$29 | GM \$26

CHICKEN

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

\$25 | GM \$22

CHICKEN BREAST SCHNITZEL

Crumbed & served with beer battered fries & salad OR new potatoes & seasonal vegetables. Mushroom OR Peppercorn sauce

\$23 | GM \$20

STUFFED CHICKEN BREAST

Stuffed with bacon and brie, served with herbed potato rosti & spinach cream sauce

\$31 | GM \$28



Waterfront Restaurant

@southport yacht club

BEEF

180GM ANGUS EYE FILLET (GF)

with potato rosettes, green beans, roasted baby carrots and port wine jus

\$40 | GM \$36.5

300GM ANGUS SIRLOIN (GF) (DF)

Cooked to your liking served with crispy garlic potatoes, chimichurri sauce & house salad

\$35 | GM \$30

SYC REEF & BEEF (GF)

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

\$50 | GM \$45

PORK/LAMB

CRACKLING PORK BELLY (GF)

with celeriac mash, bacon & savoy cabbage sautéed in smoked butter, mustard jus

\$30 | GM \$27

LAMB RACK (GF)

Southern Australian spring lamb rack, served with butternut puree, roasted root vegetables, baby peas and minted jus

\$33 | GM \$30

PASTA

MORETON BAY BUG MEAT LINGUINI

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

\$34 | GM \$29

SPINACH & RICOTTA RAVIOLI (V)

pumpkin puree, toasted macadamias, crispy sage, burnt butter

\$25 | GM \$21

(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.



15% surcharge applies on Public Holidays.

Waterfront Restaurant

@southport yacht club

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

Avocado Half

\$4.4 | 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

CADETS

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*



DESSERT

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