

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

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 \$3.85**

OYSTERS ASIAN STYLE (GF, DF)

With rice wine vinegar, soy, ginger,
spring onion and chilli

Each **\$4.3 | GM \$3.85**

SALT & PEPPER CALAMARI

With confit garlic aioli & lemon wedges

Entree - \$14.5 | GM \$13

SYC SEAFOOD CHOWDER

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

\$18 | GM \$16

POTATO GNOCCHI (V)

Pan fried with Broccoli pesto
& grilled seasonal vegetables

\$16.5 | GM \$15

SALADS

ROASTED BUTTERNUT SALAD (V)

With garlic croutons, broccoli, feta, hazel nuts,
beetroot chips & mixed leaves tossed
in maple dressing

\$21 | GM \$18

SYC PRAWN COCKTAIL

Local prawns (6), housemade cocktail sauce,
crisp lettuce, celery and cherry tomatoes

\$25 | GM \$22

CAESAR SALAD

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

\$18.5 | GM \$15.3

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

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

15% surcharge applies on Public Holidays.



SEAFOOD

MACADAMIA CRUSTED BARRAMUNDI FILLET

With sauteed baby potatoes & seasonal vegetables with a lemon butter sauce

\$31 | GM \$28

MARKET FISH

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

\$28 | GM \$25

BEEF/LAMB

300GM GRASS FED ANGUS SIRLOIN

Chargrilled to your liking, Cafe de Paris butter, fresh garden salad & beer batter fries

\$35 | GM \$32

Add Ballina King Prawns **\$11 | GM \$10**

RED WINE BRAISED LAMB SHANK

Eggplant and tomato ratatouille, mashed potato & fried kale leaves

\$31 | GM \$28

PASTA

GARLIC PRAWN SPAGHETTI

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

\$33 | GM \$30

MUSHROOM & PEA RISOTTO (V, GF)

Finished with a mascarpone cheese & truffle oil

\$25 | GM \$22.5

PORK

ARTISAN PORK SAUSAGES (GF)

Locally sourced, served on a bed of creamy mashed potato, baby green peas & onion red wine gravy

\$28 | GM \$25

300GM KING RIB PORK CUTLET (GF)

With braised red cabbage, baby potatoes & baked apple

\$30 | GM \$27.5

Please ask our staff about dessert options.



LIGHT MAINS

BEEF BURGER

Beef patty, bacon, jack cheddar, lettuce tomato, dill pickle, BBQ sauce with a side of beer battered fries & aioli

\$21 | GM \$19

MARINATED FIELD MUSHROOM BURGER (V)

Melted Swiss cheese, shaved red onion, sliced tomato, lettuce & truffle aioli with beer battered fries

\$21 | GM \$19

SYC STEAK SANDWICH

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

\$21 | GM \$19

EXTRAS

Beer Battered Fries (DF, V)

SML - \$5 | GM \$4

LGE - \$8 | GM \$7

Chicken Breast

\$5.5 | GM \$5

Garden Salad

\$5.5 | GM \$5

Prawns (3 pcs)

\$11 | GM \$10

Vegetables with Potatoes

\$8.5 | GM \$7.8

Smoked Salmon

\$11 | GM \$10

Potatoes

\$4.4 | GM \$4

Bacon

\$4.4 | GM \$4

Egg

\$2.2 | GM \$2

CADETS

*All Cadet meals served with a juice popper
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.



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