



Menu

Starters

	Member M \$	Non Member NM \$
GARLIC BREAD (V) French baguette with garlic butter. Add Cheese +2	10.5	12
TOMATO AND BASIL BRUSCHETTA (V) Grilled sourdough topped with tomato, basil, parsley, Balsamic glaze and Parmesan cheese	14.5	16
SOUP OF THE DAY (GF*) Housemade soup served with garlic bread	16.5	18
ARANCINI (V) Chef's selection vegetarian arancini with tartare dipping sauce	14.5	16
PROSCIUTTO CAMEMBERT (GF*) Oven baked camembert wrapped in prosciutto topped with scallion and chilli oil, served with lavash bread	17.5	19
PERI PERI CHICKEN WINGS (GF) Marinated chicken wings with Peri Peri sauce	17.5	19
LEMON PEPPER CALAMARI (GF) Tender strips of calamari dusted in lemon pepper seasoning with spicy aioli	16.5	18
GARLIC PRAWNS (GF) Garlic prawns in a creamy garlic and herb sauce served with rice	18.5	20
BATTERED PRAWN PIECES (GF) Crispy battered prawn pieces with peanut sauce	17.5	19
HOISIN DUCK WONTON CUPS Tender duck cooked in hoisin and plum sauce in a crisp wonton cup served on a bed of Asian vegetables with a peanut dressing	17.5	19
OYSTERS ½ DOZEN		
Natural (GF)	24	26
Kilpatrick (GF)	28	30

Lunch

Only available during Lunch service

	M \$	NM \$
250G RUMP STEAK (GF*) 250g rump steak, served with garden salad, chips and your choice of sauce	24	26
STEAK SANDWICH Marinated rump steak, lettuce, beetroot, tomato, caramelised onion, cheese, BBQ sauce with chips	23	25
BEEF AND BACON BURGER Beef burger with bacon, lettuce, tomato, cheese, tomato relish and chips	23	25
CUBANOS PORK AND HAM SANDWICH Mojo marinated roasted pork, ham, cheese, pickle, mustard and garlic dressing on toasted Cuban bread with chips	23	25
MACKEREL WRAP Beer battered mackerel with tartare sauce, lettuce, tomato and avocado on a toasted wrap with chips	22	24
QUICHE OF THE DAY Housemade baked quiche served with a garden salad and chips	20	22

(V) Vegetarian (V*) Can be made into a vegetarian meal (GF) Gluten Free (GF*) Can be made into a Gluten Friendly meal
Please Note: Some meals do contain peanuts, cashews or traces of nuts. If you have allergies please let our staff know



Mains Available for Lunch and Dinner

	Member M \$	Non Member NM \$
BEER BATTERED MACKEREL & CHIPS (GF*) Beer battered mackerel with salad, chips and tartare sauce	30	32
CATCH OF THE DAY Ask our staff for today's catch of the day. Catch of the day served with kipfler potato, seasonal vegetables and garlic butter sauce	37	39
SEAFOOD DELIGHT Beer battered mackerel, lemon pepper calamari, battered prawns served with tartare sauce, chips and garden salad Add Natural Oysters (x2) +9 Kilpatrick Oysters (x2) +10 Fresh peeled prawns (x4) +10	34	36
FRUITTI DI MARE SPAGHETTI Squid ink spaghetti with a rich seafood marinara of prawns, clams and calamari topped with a grilled half Moreton Bay bug	41	43
GARLIC PRAWNS (GF) Garlic prawns in a creamy garlic and herb sauce served with rice (Main size)	30	32
LEMON PEPPER CALAMARI (GF) Tender strips of calamari dusted in lemon pepper seasoning with spicy aioli, chips and salad (Main size)	28	30
300g CHIMICHURRI SIRLOIN STEAK (GF*) 300g sirloin steak cooked to your liking with fresh Chimmichurri, chips and salad or mash potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	41	43
400g MSA PLATINUM RUMP STEAK (GF*) 400g Rump steak cooked to your liking with your choice of sauce served with chips and salad or mash potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	41	43
PORK BELLY (GF) Kentucky style braised pork belly served with creamy mash potato and seasonal vegetables	38	40
CHICKEN SCHNITZEL Freshly crumbed chicken breast with your choice of sauce, chips and garden salad	27	29
CHICKEN PARMIGIANA Freshly crumbed chicken breast, Napolitana sauce, smokey ham, mozzarella cheese, chips and garden salad	30	32
CRUMBED LAMB CUTLET SALAD Crumbed lamb cutlet on Greek fetta and Kalamata salad with a yoghurt sauce and fresh lemon	30	32
PUMPKIN & BEETROOT SALAD (V,GF) Roasted pumpkin, beetroot and Haloumi with spinach, pepitas and Balsamic glaze dressing served cold Add Chicken +7 Calamari +8 Prawns +10	27	29
BEEF LASAGNE Housemade beef lasagne served with garden salad and chips	26	28
KORMA CURRY (V,GF*) Rich housemade vegetarian Korma curry with tofu, steamed rice and naan bread (contains peanuts) Add Chicken +7 Calamari +8 Prawns +10	27	29
VEGETABLE & CASHEW STIR FRY (V) Hokkien egg noodles with stir fried vegetables, hoisin and plum sauce (can be made cashew free) Add Chicken +7 Calamari +8 Prawns +10	27	29

(V) Vegetarian (V*) Can be made into a vegetarian meal (GF) Gluten Free (GF*) Can be made into a Gluten Friendly meal
Please Note: Some meals do contain peanuts, cashews or traces of nuts. If you have allergies please let our staff know



Signature Specials

	Member M \$	Non Member NM \$
EYE FILLET WITH ONION RINGS 200g eye fillet steak cooked to your liking, topped with crispy onion rings and your choice of sauce served with chips and salad or mash potato and seasonal vegetables Add a Topper Natural Oysters (GF) (x2) +9 Calamari +8 Kilpatrick Oysters (GF) (x2) +10 Garlic Prawns +10	44	46
BEEF CHEEKS (GF) Slow cooked beef cheeks on creamy mash potato and seasonal vegetables	40	42
CREAMY TUSCAN CHICKEN (GF) Creamy Tuscan chicken in mushroom, olive and sundried tomato sauce served with mash potato and seasonal vegetables	37	39
CHICKEN ALFREDO GNOCCHI Tender chicken with pillowy gnocchi in a delicious Alfredo sauce	34	36
TEMPURA PRAWN, MANGO AND LYCHEE SALAD (GF) Tempura prawns in a mango and lychee salad tossed in a mango and sweet chilli dressing	32	34

Host your Function at the Yacht Club

Restaurant - The Deck

Table Booking for up to 40 people with stunning marina views

Foredeck Pavilion

Pavilion marquee with flame lights and relaxed atmosphere with stunning marina views.
Capacity: up to 150

Mariner's Room

Airconditioned function room. The perfect location for up to 100 people.
Capacity: 100 cocktail | 80 buffet



Scan the QR code for
Function Packages and more info.



Sides

	Member M \$	Non Member NM \$
BOWL OF BEER BATTERED CHIPS (V)	9	10
BOWL OF SWEET POTATO WEDGES (V)	13	14
GARDEN SALAD (V)	8	9
GREEK SALAD (V)	11	12
VEGETABLES (V,GF) Broccolini, bok choy, dutch carrots and kipfler potato	9	10
EXTRA SAUCES (GF) Red wine jus, Mushroom and rosemary, Three pepper, Diane, Gravy, Tomato, BBQ, Aioli, Chilli, Chimmichurri	3	3

Seniors

SENIOR'S CARD must be shown when ordering. Available Wed-Friday Lunchtime.

SENIOR'S LUNCH FISH & CHIPS Beer battered Mackerel with tartare sauce, chips & salad	17	18
SENIOR'S LUNCH ROAST OF THE DAY (GF*) Chef's choice roast of the day with mash, vegetables, Yorkshire pudding & gravy	17	18
SENIOR'S LUNCH FILO OF THE WEEK Chef's selection of fillings in filo pastry served with salad & aioli	17	18

Kids

UNDER 12 Includes Kid's Activity Pack - Strictly under 12 years only

CHICKEN NUGGETS AND CHIPS	14	15
BATTERED MACKEREL AND CHIPS	14	15
SPAGHETTI BOLOGNESE	14	15
ICE CREAM	7	8

What's On

Weds	Kids eat free Seniors lunch Boaties twilight special
Thur	Grill & Chill Rump Special Kids eat free Seniors lunch
Fri	FRI-YAY Drinks 3.30-6PM Jag the Joker, raffles, prizes, free bar snacks Seniors lunch
Sat	Bar open from 10am Lunch and Dinner
Sun	Sunday sessions with live music 1.30-4.30PM Raffles

