



# TOWNSVILLE YACHT CLUB



# MENU

MENU CURRENT AS AT 17.04.2024



# MENU



Members receive a discount on meals and drinks

## STARTERS

	NON-MEMBERS		NON-MEMBERS
<b>GARLIC BREAD (V)</b> French baguette with garlic butter <b>Add Cheese +2</b>	<b>10</b>	<b>LEMON PEPPER CALAMARI (GF)</b> Tender strips of calamari dusted in lemon pepper seasoning with spicy aioli	<b>16</b>
<b>TOMATO AND BASIL BRUSCHETTA (V)</b> Grilled sourdough topped with tomato, basil, parsley, Balsamic syrup and Parmesan cheese	<b>14</b>	<b>GARLIC PRAWNS (GF)</b> Garlic prawns in a creamy garlic and herb sauce served with rice	<b>18</b>
<b>SOUP OF THE DAY (GF*)</b> Housemade soup served with garlic bread	<b>18</b>	<b>TEMPURA PRAWNS</b> Tempura prawns with ranch dipping sauce	<b>18</b>
<b>SHITAKE MUSHROOM DUMPLINGS (V)</b> Shitake mushroom steamed dumplings with ponzu and sesame dipping sauce	<b>18</b>	<b>OYSTERS ½ DOZEN</b> Natural (GF) <b>22</b> Kilpatrick (GF) <b>26</b>	
<b>OVEN BAKED CAMEMBERT (GF*)</b> Oven baked camembert topped with fig jam, served with lavash bread	<b>16</b>	<b>DUCK SPRING ROLLS</b> Housemade duck spring rolls with sweet chilli dipping sauce	<b>18</b>
		<b>PEKING DUCK BAO BUN</b> Peking duck in a coconut bao bun with Hoisin sauce	<b>18</b>

## LUNCH MAINS (LUNCH ONLY)

	NON-MEMBERS		NON-MEMBERS
<b>250G RUMP STEAK (GF*) - LUNCH ONLY</b> 250g rump steak, served with house salad, chips and your choice of sauce	<b>25</b>	<b>MACKEREL WRAP</b> Beer battered mackerel with tartare sauce, lettuce, tomato and avocado on a warm wrap with chips	<b>20</b>
<b>STEAK SANDWICH</b> Marinated rump steak, lettuce, beetroot, tomato, caramelised onion, cheese, BBQ sauce with chips	<b>22</b>	<b>CRUMBED CHICKEN BURGER</b> Crumbed chicken breast with lettuce, tomato, Swiss cheese and spicy aioli with chips	<b>20</b>
<b>SMOKED BRISKET BURGER</b> Slow cooked beef brisket served with lettuce, tomato, coleslaw, Swiss cheese and BBQ sauce with chips	<b>20</b>	<b>QUICHE OF THE DAY</b> Housemade baked quiche served with a garden salad and chips	<b>20</b>

(V) Vegetarian | (V\*) Can be made into a vegetarian meal (GF) Gluten Free | (GF\*) Can be made into a Gluten Free meal



# MENU



## AVAILABLE LUNCH AND DINNER

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### MAINS

	NON-MEMBERS	NON-MEMBERS
<b>BEER BATTERED MACKEREL AND CHIPS (GF*)</b>	<b>28</b>	
Beer battered mackerel with salad, chips and tartare sauce		
<b>RED EMPEROR (GF)</b>	<b>39</b>	
Wild caught red emperor with a Cambodian style Amok curry sauce, greens and rice		
<b>SEAFOOD DELIGHT</b>	<b>33</b>	
Beer battered mackerel, lemon pepper calamari, battered prawns served with tartare sauce, chips and garden salad		
<b>Add</b> Natural Oysters (x2) <b>+7</b>		
<b>Add</b> Kilpatrick Oysters (x2) <b>+9</b>		
<b>Add</b> Fresh peeled prawns (x4) <b>+8</b>		
<b>PRAWN AND CLAM FETTUCINE</b>	<b>39</b>	
Fettucine with prawns, white clams, cherry tomatoes, chilli and garlic in a rich Napoli sauce		
<b>GARLIC PRAWNS (GF)</b>	<b>30</b>	
Garlic prawns in a creamy garlic and herb sauce served with rice (Main size)		
<b>LEMON PEPPER CALAMARI (GF)</b>	<b>27</b>	
Tender strips of calamari dusted in lemon pepper seasoning with spicy aioli, chips and salad (Main size)		
<b>SQUID TENTACLE AND CAMEMBERT SALAD</b>	<b>31</b>	
Squid tentacles and crumbed camembert tossed in a seasonal garden salad		
<b>ROASTED ROOT VEGE STACK (V)(GF)</b>	<b>29</b>	
Roasted root vegetables and avocado with red bell pepper caramel		
<b>Add</b> Chicken <b>+6</b>		
<b>MASSAMAN CURRY (V)(GF*)</b>	<b>27</b>	
Thai Massaman curry (mild) with vegetables, tofu, steamed rice and naan bread (contains <b>peanuts</b> )		
<b>Add</b> Chicken <b>+6</b>		
<b>VEGETABLE AND CASHEW STIR FRY (V)(GF)</b>	<b>27</b>	
Stir fried vegetables, cashews, oyster sauce and rice noodles (can be made cashew free)		
<b>Add</b> Chicken <b>+6</b>		
<b>250g EYE FILLET (GF)</b>		<b>44</b>
250g eye fillet with creamy potato mash, seasonal vegetables, grilled field mushroom and red wine jus		
<b>400g MSA PLATINUM RUMP STEAK (GF*)</b>		<b>42</b>
400g Rump steak cooked to your liking with choice of chips and salad or mash potato and seasonal vegetables		
<b>Add</b> a Topper		
Natural Oysters (GF)(x2) <b>+7</b>		Calamari <b>+8</b>
Kilpatrick Oysters (GF)(x2) <b>+9</b>		Garlic Prawns <b>+10</b>
<b>BRAISED BEEF CHEEKS (GF)</b>		<b>40</b>
Braised beef cheeks served with creamy potato mash and seasonal vegetables		
<b>PORK BELLY (GF)</b>		<b>38</b>
Australian pork belly served on garlic and herbs kipfler, seasonal vegetables and reduced raspberry coulis		
<b>RACK OF LAMB (GF)</b>		<b>42</b>
Herb marinated rack of lamb with creamy mash potato, seasonal vegetables and mint sauce		
<b>MASSAMAN CURRY DUCK LEGS (GF*)</b>		<b>39</b>
Slow cooked marinated duck legs in a Massaman curry served with steamed rice and naan bread (contains <b>peanuts</b> )		
<b>HERB MARINATED CHICKEN SUPREME (GF)</b>		<b>35</b>
Herb marinated chicken supreme on a tomato, bean, potato, olive and green leaf salad topped with a seeded mustard and lime dressing		
<b>CHICKEN SCHNITZEL</b>		<b>27</b>
Freshly crumbed chicken breast with your choice of sauce, chips and garden salad		
<b>CHICKEN PARMIGIANA</b>		<b>29</b>
Freshly crumbed chicken breast, Napolitana sauce, smokey ham, mozzarella cheese, chips and garden salad		
<b>BEEF LASAGNE</b>		<b>27</b>
Housemade beef lasagne served with garden salad and chips		

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 Please Note: Some meals do contain peanuts, cashews or traces of nuts. If you have allergies please let our staff know



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## AVAILABLE LUNCH AND DINNER

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### SIDES

	NON-MEMBERS
<b>BOWL OF BEER BATTERED CHIPS (V)</b>	<b>10</b>
<b>BOWL OF SWEET POTATO WEDGES (V)</b>	<b>12</b>
<b>GARDEN SALAD (V)</b>	<b>9</b>
<b>GREEK SALAD (V)</b>	<b>12</b>
<b>VEGETABLES (V)(GF)</b>	<b>9</b>
Broccolini, bok choy, dutch carrots and kipfler potato	
<b>SAUCES (GF)</b>	<b>3</b>
Red wine jus, Mushroom and rosemary, Three Pepper, Diane, Gravy, Tomato, BBQ, Aioli, Chilli	

### DESSERTS

	NON-MEMBERS
<b>CHOCOLATE MOUSSE TART (GF)</b>	<b>15</b>
With berry coulis and vanilla bean mascarpone cream	
<b>LEMON MERINGUE PIE</b>	<b>15</b>
With berry coulis and vanilla bean mascarpone cream	
<b>PECAN PIE</b>	<b>15</b>
With berry coulis and vanilla bean mascarpone cream	
<b>COFFEE CRÈME BRULEE (GF*)</b>	<b>15</b>
Coffee crème brulee with vanilla biscuit	
<b>TRIO OF SORBETS</b>	<b>11</b>
Chef's selection of locally sourced sorbets	
<b>AFFOGATO (GF)</b>	<b>16</b>
<b>ADD</b> Frangelico / Kahlua / Tia Maria / Baileys	

### DIGESTIFS

<b>FRANGELICO LIQUEUR</b>	<b>9</b>
<b>GALWAY PIPE PORT</b>	<b>9</b>
<b>ST AGNES BRANDY</b>	<b>9</b>
<b>OPAL BIANCA SAMBUCA</b>	<b>9</b>
<b>OPAL NERA SAMBUCA</b>	<b>9</b>

### SENIOR'S MENU

Only available Wednesday, Thursday, Friday LUNCH

SENIOR'S CARD must be shown when ordering

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

### KIDS

UNDER 12 Includes Kid's Activity Pack	NON-MEMBERS
<b>SPAGHETTI BOLOGNESE</b>	<b>13</b>
<b>BATTERED MACKEREL AND CHIPS</b>	<b>13</b>
<b>CHICKEN NUGGETS AND CHIPS</b>	<b>13</b>
<b>ICE CREAM</b>	<b>8</b>

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