





Starters	Member M \$	Non Membe 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 dressin	17.5 g	19
OYSTERS ½ DOZEN Natural (GF) Kilpatrick (GF)	24 28	26 30
$\mathcal{L}unch$ 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

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



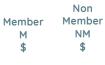


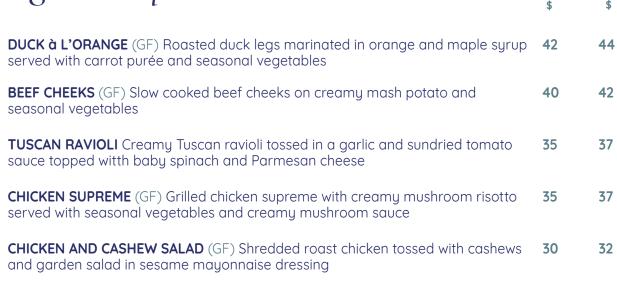
Mains Available for Lunch and Dinner		Member M \$	Non Membe NM \$
BEER BATTERED MACKEREL & CHIPS (GF*) Beer battered machips and tartare sauce	ckerel with salad,	30	32
CATCH OF THE DAY Ask our staff for today's catch of the day. Catch of the day served with kipfler potato, seasonal vegetable garlic butter sauce		37	39
SEAFOOD DELIGHT Beer battered mackerel, lemon pepper ca battered prawns served with tartare sauce, chips and garden Add Natural Oysters (x2) +9 Kilpatrick Oysters (x2) +10 Fresh peeled prawns (x4) +10	alamari, salad	34	36
FRUITTI DI MARE SPAGHETTI Squid ink spaghetti with a rich sof prawns, clams and calamari topped with a grilled half More		41	43
GARLIC PRAWNS (GF) Garlic prawns in a creamy garlic and he served with rice (Main size)	erb sauce	30	32
LEMON PEPPER CALAMARI (GF) Tender strips of calamari dus pepper seasoning with spicy aioli, chips and salad (Main size)	ted in lemon	28	30
300g CHIMICHURRI SIRLOIN STEAK (GF*) 300g sirloin steak co with fresh Chimmichurri, chips and salad or mash potato and s Add a Topper Natural Oysters (GF) (x2) +9 Co Kilpatrick Oysters (GF) (x2) +10 Go	seasonal vegetable alamari +8	41	43
400g MSA PLATINUM RUMP STEAK (GF*) 400g Rump steak co with your choice of sauce served with chips and salad or mas seasonal vegetables		41	43
Add a Topper Natural Oysters (GF) (x2) +9 Ca	alamari +8 arlic Prawns +10		
PORK BELLY (GF) Kentucky style braised pork belly served wire potato and seasonal vegetables	th creamy mash	38	40
CHICKEN SCHNITZEL Freshly crumbed chicken breast with you sauce, chips and garden salad	ur choice of	27	29
CHICKEN PARMIGIANA Freshly crumbed chicken breast, Napo smokey ham, mozzarella cheese, chips and garden salad	litana sauce,	30	32
CRUMBED LAMB CUTLET SALAD Crumbed lamb cutlet on Greekalamata salad with a yoghurt sauce and fresh lemon	ek fetta and	30	32
PUMPKIN & BEETROOT SALAD (V,GF) Roasted pumpkin, beetr 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 cu steamed rice and naan bread (contains peanuts) Add Chicken +7 Calamari +8 Prawns +10	ırry with tofu,	27	29
VEGETABLE & CASHEW STIR FRY (V) Hokkien egg noodles with vegetables, hoisin and plum sauce (can be made cashew free) Add Chicken +7 Calamari +8 Prawns +10		27	29

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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





	Member	Non Member
Sídes	M \$	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, Chimmichurrl	3	3
Seníors		
SENIOR'S CARD must be shown when ordering. Available Wed-Friday Lunchtim	ie.	
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
Kíds		
UNDER 12 Includes Kid's Activity Pack - Strictly under 12 years only		
CHICKEN NUGGETS AND CHIPS	14	15
BATTERED MACKEREL AND CHIPS	14	15
CDACHETTI BOLOCNECE	4.4	15





Bar open from 10am | Lunch and Dinner

Sunday sessions with live music 1.30-4.30PM | Raffles

snacks | Seniors lunch

FRI-YAY Drinks 3.30-6PM | Jag the Joker, raffles, prizes, free bar



Fri

Sat

Sun