

MENU

Member | Non-Member

Two course \$57 | 67
Three course \$67 | 77

ENTRÉE

Salmon Rillettes (gf*, nf)

Creamy Tasmanian fresh and smoked salmon with capers, lemon, crème fraîche and fresh dill served with sourdough crostini, pickled fresh fennel and watercress

Caesar Salad (gf*)

Baby cos lettuce with crispy pancetta, caesar dressing, croutons, and Grana Padano parmesan

Beetroot Salad (v, gf, ve*)

Marinated roasted beetroots and rock melon served with creamed goat cheese, celery heart, vincotto dressing, salted walnuts and pepita seeds

Calamari and Chorizo Salad (gf)

Tossed with pan-fried haloumi, baby salad leaves and orange dressing

Sticky Pork Bao

Marinated free range pork belly grilled and served with bao, pickled carrot, cucumber, shallot and garlic aioli

Oysters (df, gf, nf)

Five fresh seasonal oysters from the New South Wales South Coast, Tasmania or South Australia served natural with lemon cheek and shallot dressing

MAIN

Prawn Spaghettoni (v*, ve*, nf, df*)

Freshly cooked spaghettoni tossed with tiger prawns, garlic, cherry tomatoes, wild rocket leaves and shaved Grana Padano parmesan

Free Range Chicken Breast (gf, nf)

Pan fried and served with portobello mushroom, fondant potatoes, sauté leek and creamy green peppercorn sauce

Roasted Vegetable Bon Bon (ve)

Roasted vegetables and Israeli cous cous rolled in crispy filo pastry and served with tomato and basil coulis

Riverina Lamb Rump (df, gf, nf)

Slow roasted lamb marinated in rosemary served with sautéed pink potato, honey roasted carrot, pomegranate, and salsa verde

Queensland Barramundi (nf)

Pan seared barramundi served with Israeli cous cous salad, lemon butter sauce and charred zucchini

Eye Fillet Steak (This dish incurs a \$4 supplementary charge) (gf, nf)

Served with potato rosti, fire roasted capsicum, buttered beans and shiraz jus

Black Angus Short Rib (gf, nf)

Slowly roasted overnight marinated in lemon and thyme served with Parisian mash, buttered broccolini, mushroom and red wine sauce

SIDES (additional \$4)

Tossed salad with Bad Sally dressing

Butter seasonal vegetables

Crispy chips with sea salt

YACHT
CLUB

10% surcharge applies on
Sundays and public holidays

DESSERT

Raspberry Crèmeux

Served with with yuzu gel and vanilla sable biscuit

Crème Brûlée (gf*, nf)

Traditional crème brûlée with fresh berries and vanilla shortbread

Tipsy Rhubarb and Blood Orange Pannacotta (gf, nf, ve)

Served with stonefruit compote

Classic Lemon Meringue Pie (nf)

Served with fresh raspberries and lemon mascarpone

Gelato

Three scoops of assorted artisan gelato.

Please ask your waiter for today's flavours

Cheese Plate (gf*, nf)

Gippsland aged cheddar, triple cream brie and Tasmanian blue served with crackers, muscatel, and quince paste

Allergen Information

Please advise our staff of any dietary requirements, intolerances or allergies. As we do handle both nut and gluten products in our kitchen, as do some of our suppliers, we are unable to guarantee that any of our dishes are 100% gluten or nut free.

(gf) gluten free, (gf*) can be made gluten free, (df) dairy free, (df*) can be made dairy free, (nf) nut free, (v) vegetarian, (v*) can be made vegetarian, (ve) vegan, (ve*) can be made vegan.