

SIDES

Member | Non-member

- Twice-Cooked Chips** with rosemary salt and house aioli (V, DF) 7 | 8
- Steamed Seasonal Vegetables** with extra virgin olive oil (V, GF) 8 | 10
- Tossed Salad Leaves** with balsamic and olive oil dressing (V, VE, GF, DF) 7 | 8

DESSERT

Classic Crème Brûlée (GFO, NF)

Vanilla bean custard with a crisp caramel crust, served
with vanilla shortbread

Peach & Elderflower Pavlova (GF)

Crisp meringue with poached summer peach, elderflower cream
and fresh berries

Dark Chocolate Crèmeux (GF, NF)

Silky dark chocolate crèmeux with raspberry textures

Ice Cream & Gelati

Please ask one of our team members for today's house-churned flavours
One, two or three scoops

Cheese Plate (GFO)

Please ask one of our team members for our seasonal selection,
served with crackers, quince paste and salted walnuts

One cheese | Two cheeses +5 | Three cheeses +10

Allergen Information

If you have any dietary requirements or allergies, please speak to one of our friendly team members.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are made to accommodate members' and guests' dietary needs, we cannot guarantee that our food will be allergen-free.

(GF) gluten free **(DF)** dairy free **(NF)** nut free **(V)** vegetarian **(VE)** vegan **(O)** optional

Seafood origin: **(A)** Australian **(I)** Imported **(M)** Mixed

A 10% surcharge applies on public holidays.

YACHT
CLUB

DINING

Set Menu

Member | Non-member

Two Courses 59 | 69

Three Courses 69 | 79

ENTRÉE

Roasted Heirloom Carrots (V, GF)

Slow-roasted heirloom carrots with creamy stracciatella, herb pistou, toasted nuts and seeds and aged balsamic

Chargrilled Zucchini & Heirloom Tomato (VE, GF)

Chargrilled zucchini and ripe heirloom tomatoes with fragrant dukkah, torn basil and lemon myrtle vinaigrette

Soy-Cured Tasmanian Salmon (GF, DF, NF) (A)

Tasmanian salmon cured in soy, served with lime mayonnaise, soy dressing and orange segments

Five-Spice Pork Belly Bao (NF)

Five-spice pork belly braised in soy, Shaoxing wine and ginger, served in steamed buns with pickled vegetables and coriander

Fresh Oysters (GF, DF, NF) (A)

Four seasonal oysters from pristine Australian estuaries, shucked to order and served with Champagne mignonette and lemon

Spencer Gulf King Prawns (GF, DF) (A)

A pair of South Australian king prawns with green mango, mint, coriander, chilli, crispy shallots and nam jim

Additional charge of 7 | 8

MAIN

Riverina Lamb Rump (GF, DF)

Grass-fed lamb rump on smooth hummus, served with duck fat roasted potatoes, broccolini and salsa verde

Gippsland Full-Blood Angus Short Rib (GF, NF)

Simmered overnight in red wine, thyme and aromatics, served with pumpkin purée, roasted onion and a rich braising jus

French Mustard Chicken (GF, NF)

Pan-roasted free-range chicken breast in a silky wholegrain mustard cream sauce, served with potato fondant and glazed Vichy carrots

Humpty Doo Barramundi (GF, NF) (A)

Crispy-skinned barramundi from a family-owned Northern Territory farm, served with potato rösti and green coconut lime sauce

Confit Duck Leg à l'Orange (GF, NF)

Slow-cooked duck leg with crisp golden skin, served with white bean purée, grilled zucchini and an orange and star anise sauce

Garlic Prawn Spaghetti (NF) (A)

Tiger prawns tossed in garlic, white wine and cream with fresh parsley, finished with grated Grana Padano

Pumpkin & Ricotta Ravioli (V)

Pumpkin and ricotta ravioli with burnt butter, crispy sage, toasted pine nuts and Grana Padano

Steak Frites (NF)

Black Angus tenderloin grilled to your liking, served with hand-cut chips, garden salad and green peppercorn brandy cream

Additional charge of 8 | 10

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Summer 2026–27