

# - MENU -

VISITORS | MEMBERS | FULL MEMBERS

## OYSTERS

- Natural** Lemon (gf, df)
- Granita** Gin, cucumber & lime (gf, df)
- Kilpatrick** Bacon, worcestershire, tomato sauce (df)
- Panko Crumbed** chili & lime dressing (df)

## ENTREE

- Bread** Ciabatta, olive oil, today's dip
- Arancini** (4) Tomato, mozzarella, basil, parmesan (gf)
- Polenta Chips** Manchego, rosemary, truffle mayo (v, gf)
- Pate** Duck and sherry, grilled ciabatta, quince
- Fish Tacos** (2) Battered flathead, avocado, slaw, lime, jalapeno, sriracha mayo
- Squid** Salt & pepper, lemon, citrus aioli (df)
- Salmon Tostada** Citrus cured salmon, Yarra Valley caviar, avocado, chili, shizo
- King Prawns** Mooloolaba Prawns, lemon, cocktail sauce (gf, df)
- Charcuterie** Cured meats, vegetables, olives & ciabatta

## SALADS

- Heirloom Tomato** Charred asparagus, goats cheese, pistachio pesto, balsamic (gf, v) 21 19 17
- Grilled Chicken** Quinoa, broccoli, fennel, avocado, green goddess dressing (gf) 24 22 20
- King Prawns** Cos, cucumber, macadamia, wakame, edamame, radish, chili, lime (gf,df) 27.5 25 22.5

## BURGERS SERVED W CHIPS

- Steak Sandwich** Caramelised onion, cheddar, lettuce, tomato, beetroot, mayo 21.5 19.5 17.5
- Cheese Burger** Pickles, ketchup, mustard, onion 21.5 19.5 17.5
- Beef Burger** Cheese, bacon, pickles, onions, lettuce, tomato, mustard mayo 24 22 20
- Crumbed Chicken Burger** Avocado, slaw, kewpie mayo, tonkatsu sauce 21.5 19.5 17.5
- Beetroot & Quinoa Burger** Cheddar, lettuce, tomato, onion, mayo (v) 21.5 19.5 17.5

## ADD ON

- Bacon 4.4 4 3.6
- Gf Bun 2.2 2 1.8
- Avocado 4.4 4 3.6
- Fried Egg 2.2 2 1.8

| H   D   | H   D   | H   D   |
|---------|---------|---------|
| 23   43 | 21   39 | 19   35 |
| 26   48 | 24   44 | 21   40 |
| 26   48 | 24   44 | 21   40 |
| 26   48 | 24   44 | 21   40 |

## MAINS

- Panko Crumbed whiting** Chips, house slaw, tartar, lemon 31 28 25
- Barramundi** Lentils, asparagus, charred corn, pomegranate, lime (gf, df) 39.6 36 36
- Market Fish** Chips, green salad, tartare, lemon MP MP MP
- Black Lip Mussels** Tomato sugo, garlic, chili, basil, ciabatta 30.8 28 25.2
- Seafood Linguine** Prawns, squid, clams, fish, tomato sugo, chili, basil 37.4 34 30.6
- Spaghetti** Eggplant, cherry tomato, olives, basil, ricotta salata (v) 28.6 26 23.4
- Pappardelle** Slow cooked beef & pork ragu, tomato, parmesan 30.8 28 25.2
- Grilled 1/2 Chicken** Preserved lemon, cucumber, fennel, quinoa salad (gf, df) 31.9 29 26
- 200g Eye Fillet** Roasted vegetables, seasonal greens, red wine sauce (gf) 41.8 38 34.2
- 350g Wagyu Rump Mb 6-7** Chips, house slaw, red wine sauce (gf) 46.2 42 37.8

## PLATTERS

- Chilled Seafood Platter** Oysters, prawns, smoked salmon, bugs, marinated mussels, lemon, cocktail sauce (gf) 52.8 48 43.2
- RQYS Seafood Platter for 2** Selection of hot and cold local seafood including, bugs, prawns, oysters, char grilled prawns, scallops, calamari, crumbed whiting, chips, lemon & sauces 132 120 108

## SIDES

- Steamed Seasonal Greens** Garlic, chili, olive oil (gf) 10 9 8
- Bowl of Chips** Aioli (gf) 10 9 8
- Wedges** Sour cream, sweet chili 11 10 9
- Green Salad** Tomato, cucumber, onion, olives 11 10 9
- Caprese** Roma tomato, bocconcini, basil, balsamic 15.4 14 12.6

## KIDS MENU

- For little sailors under 12 years old only** 13 12 11
- Spaghetti** Tomato sugo, Parmesan 13 12 11
- Cheese Burger** Tomato sauce, chips 13 12 11
- Fish & Chips** Battered flathead, chips, tartar 13 12 11
- Chicken & Chips** Chicken schnitzel, chips, broccoli

Please inform your waiter of any dietary requirements and allergies  
15% surcharge on public holidays

