

the
yacht
club

Ballarat 1877

Select 2 dishes per course

Alternate serve for guests

Platter options can be ordered in lieu of entree

main \$35 2 course \$45 3 course \$55

entrée

beetroot & goat's cheese tart - shortbread tart shell, fresh rocket & balsamic glaze

seared scallop with sweet corn puree, bacon & burnt lemon butter

mini rare scotch fillet, mushroom ragu & shaved radish

grilled saganaki with lemon & micro herbs

king prawn & avocado salad with lemon aioli

main

gremolata crusted barramundi, scalloped potato, broccolini & a white wine volute

slow cooked beef brisket in a rich mushroom & tomato ragu, caramelised onion mashed potato & salsa verde

chargrilled lamb backstrap, roasted root vegetables, sweet potato puree, crumbled feta, rocket & a honey rosemary jus

seared pork tenderloin, with roasted garlic mash, green beans, spiced carrots & an apple and seeded mustard jus

smoked flour gnocchi, mushroom ragu, radishes, parmesan & green beans

dessert

poached spiced pear with vanilla bean ice cream & nut praline

dark chocolate mousse, warm chocolate & cherry brownie with cherry compote

baked Alaska - torched Italian meringue with biscuit crumb, raspberry compote & vanilla bean ice cream

lemon posset, rose water marshmallow & sugared almond shortbread

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set menu - main \$28, 2 course \$35, 3 course \$40

entrée

rock melon bruschetta with goat's cheese & prosciutto

grilled chicken and mango salad bowls

coconut prawns with lemon and homemade tartare

warm beef salad - medium rare seared beef, asian slaw and a mustard dressing

main

all served with seasonal vegetables

prosciutto wrapped chicken breast, served with scalloped potatoes and a red wine jus

seared salmon fillet served with herb mashed potato and a cider hollandaise

parmesan crusted pork chop, hassel back potatoes and a honey mustard jus

slow cooked roast beef, roasted potatoes, mushroom ragu and a rich jus

orange & ginger braised pumpkin served with green salad and pinenuts

dessert

sticky date pudding with butterscotch sauce & double cream

white chocolate panna cotta with chocolate crumb and balsamic strawberries

apple crumble served with brandy custard

eton mess - meringue, raspberry compote & double cream

FUNCTION BOARDS

Cold Options

Mixed sandwiches (Triangle) \$60

Mixed sandwiches (Club) \$70

Mini Bruschetta \$50

Seasonal Fruit \$70

Mixed sushi \$80

Mini tarts- blue cheese & mushroom, pickled beetroot, caramelised onion
& goats cheese \$75

Dips Board \$90

Cheese board \$100

Antipasto Board \$130

Sweet slices, scones & muffins (small) \$65

House made Dessert board (Macaroons, lemon meringue, baked
cheesecake, fudge, profiteroles) (Large board) \$140

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Hot Options

Chicken Satay Skewers \$65

Mini quiche \$65

Gourmet pizza (4 varieties) \$70

Mixed Asian (spring rolls, samosas, dim sims) \$65

Hot pastries (house made Sausage rolls & vegetarian rolls) \$65

Fish Goujons \$65

Panko Prawns \$60

Salt & pepper Calamari \$75

Arancini \$70

San Choi bow \$65

Pork & vegetable dumplings \$65

Prosciutto wrapped asparagus \$55

Thai fish cakes \$70

Lamb Koftas \$80

Stuffed mushrooms \$70

House made Spanna Crab Croquettes \$85

Southern fried chicken \$85

Seared scallops with bacon & lemon aioli \$90

Twice cooked sticky Pork belly bites \$100

Mini Hot dogs \$100

Lamb Cutlets \$110

Mini pulled Pork sliders \$120

Mini Beef burgers \$120

Mini Reuben sandwiches \$120