

MENU

Breakfast 'TIL 11.30AM

TOAST grain/sourdough with spreads	8
FRUIT LOAF* with cinnamon butter	10
TOASTIES FROM 8—12 selections of ham, cheese, tomato, avo & chicken	
CROISSANT* Swiss cheese, ham, scrambled egg, chilli relish	12
FREE RANGE EGGS ON SOURDOUGH	13
GOODNESS BOWL* honey & coconut pana cotta, granola, açai yoghurt, seasonal fruit, puffed quinoa, peanut butter	14
SMOKED SALMON BAGEL dill cream cheese, rocket, avocado, poached egg & capers	15
WAFFLES* coconut yoghurt, banana, caramel sauce	16
EGGS BENEDICT/FLORENTINE	18
SALMON BENEDICT	19
SMASHED AVO Persian feta, balsamic reduction, pistachia dukkah on sourdough with a poached egg	19
BREAKFAST PIZZA tomato base, ham, spinach, cheese, egg, fresh tomato & hash brown, drizzled with hollandaise sauce	23
VEGO BIG BREKKIE two eggs, kale, mushrooms, avo, haloumi, hash brown, baked beans, tomato on sourdough	23
YACHTY BIG BREKKIE two eggs, bacon, hash brown, spinach, baked beans, mushrooms, tomato on sourdough	25

Add-Ons

MUSHROOMS, TOMATO, HASH BROWN, SPINACH, BAKED BEANS	3.5 EA.
BACON, EGG, AVOCADO, CHORIZO	4.5 EA.
SALMON, SALT KITCHEN SAUSAGES (2)	5.5 EA.

Tackers

WAFFLE* ice cream & maple syrup	10
FRIED EGG ON SOURDOUGH bacon, hash brown	10
HAM & CHEESE PIZZA SLICES	10
NUGGETS* chips, salad	10
FISH BITES chips, salad	10
CHEESE TOASTIE with yoghurt, fruit	12

Starting or Sharing

HERB/GARLIC BREAD (4 PIECES)	10
BOWL OF CHIPS* with tomato sauce	11
SWEET POTATO CHIPS with sour cream & sweet chilli	13
BRUSCHETTA* chunky tomato, basil, mozzarella on ciabatta (2 pieces)	15

Lunch FROM 11.30AM

PUMPKIN SALAD greens, pearl couscous, Persian feta, sunflower seeds, beetroot dip ADD FALAFEL \$4.5 / GRILLED CHICKEN \$5 / SFC PIECES \$5 / CALAMARI \$6	18
TANDOORI CHICKEN WRAP* mint yoghurt, spinach, red onion, cucumber, capsicum served with chips	19
SWEET POTATO TART* asparagus & feta, in puff pastry with house salad & relish	19
SOUTHERN FRIED CHICKEN PIECES* served with slaw, chips & chipotle mayo	24.5
FISH & CHIPS beer battered or grilled with house salad, chips & tartare	26
SALT & PEPPER CALAMARI with house salad, chips & tartare	26
OPEN STEAK SANDWICH scotch fillet, bacon, caramelised onion, Swiss cheese, tomato, lettuce on sourdough with relish & chips	27

Pizza 11.30AM 'TIL LATE

SWEET CHILLI with sour cream	16.5
MARGHERITA fresh tomato, Napoli, mozzarella, basil	17
HAWAIIAN Napoli, ham, pineapple, mozzarella	18.5
VEGETARIAN mushroom, Napoli, spinach, goats cheese, mozzarella	19
BBQ CHICKEN BBQ base, roast chicken, bacon, caramelised onion, mozzarella	22
PROSCIUTTO garlic oil base, mozzarella, rocket, balsamic reduction	23

*THESE ITEMS CANNOT BE PREPARED GLUTEN-FREE

Whilst all care is taken to ensure dietary requirements are met, traces of food allergens may still be present in some items. Please discuss your specific requirements with the Café Manager.

Events + Functions / Off-Site Catering

Email Kelli at info@theyachtclub.net.au or call her direct on 0423 691 217 to enquire.

Keep up the Kindness

All Yachty customers and staff are extremely grateful for your understanding, consideration and patience as we all work through these testing times.

Drinks

Cocktails

ASK FOR OUR LATEST COCKTAIL LIST

Whites

	150ml	250ml	bottle
HOUSE WHITE Seppelt, Great Western	8	12	33
'ONE GOAT' SAV BLANC Beaufort	8.5	12.5	37
JEAN PAUL PINOT GRIS Ballarat	8.5	12.5	37
'ONE GOAT' ROSÉ Ballarat	9	13	39
FAT'N SKINNY PINOT GRIS Adelaide Hills	9	13.5	39
HARTOG'S PLATE MOSCATO South Australia	9	13.5	39
BLUE PYRENEES CHARDONNAY Avoca	9.5	13.5	39
KOONUNGA HILL AUTUMN RIESLING South Australia	9.5	13.5	39
BLICKS LANE SAV BLANC Marlborough, NZ	10	14	41
SAM MIRANDA PINOT GRIGIO King Valley	10.5	15	44
SAM MIRANDA CHARDONNAY King Valley	10.5	15	44
WARRENMANG SAV BLANC Avoca	10.5	15	44
KIMBARRA RIESLING Ararat			45

Reds

	150ml	250ml	bottle
HOUSE RED Seppelt, Great Western	8	12	33
'ONE GOAT' SHIRAZ Beaufort	8.5	12.5	37
JEAN PAUL SHIRAZ Ballarat	8.5	12.5	37
UMBRELLA MAN PINOT NOIR Ballarat	9	14	40
KIMBARRA SHIRAZ Ararat	9	14	40
BLUE PYRENEES CABERNET SAVIGNON Avoca	9.5	14	42
BLUE PYRENEES SHIRAZ Avoca	9.5	14	42
BLUE PYRENEES MERLOT Avoca	9.5	14	42
PARKLANDS MERLOT Geelong	10	14	41
PARKLANDS SHIRAZ Geelong	10	14	41
PARKLANDS DURIF Geelong	10	14	41
WARRENMANG ESTATE SHIRAZ Avoca	10.5	15	44
'TATTOOED LADY' SHIRAZ Beaufort			55
DALWHINNIE CABERNET Moonambel			70

Bubbles

	150ml	bottle
HOUSE BUBBLES Seppelt, Great Western	8	33
'ONE GOAT' BRUT RESERVE Beaufort	8.5	37
BLUE PYRENEES SPARKLING Avoca	9.5	41
SAM MIRANDA PROSECCO King Valley	10.5	45
SAM MIRANDA PROSATO King Valley	10.5	45
THE GREAT ENTERTAINER Victoria		43
T'GALLANT SPARKLING Victoria		45
JANSZ PREMIUM CUVÉE Tasmania		46
STERLING VINEYARDS SPARKLING Adelaide Hills		60
MOËT Epernay, France		75
VEUVE CLICQUOT France		99

Bottled Beer

CARLTON ZERO ALCOHOL	7
CASCADE STOUT	7.5
CROWN LAGER	8
CORONA	9
O'BRIENS GLUTEN-FREE LAGER	9.5
O'BRIENS GLUTEN-FREE PALE ALE	9.5

Tap Beer

	pot	pint
CASCADE PREMIUM LIGHT	4.8	9.5
GREAT NORTHERN MID STRENGTH	5.3	10
CARLTON DRAUGHT	5.5	11
CARLTON DRY	5.5	11
ASAHI (300ML)		9
CANADIAN CLUB & DRY 420ML		9.9
PERONI (330ML)		10
SOMERSBY CIDER (400ML)		10

Drinks

	regular	large
COFFEE - ALL VARIETIES	4	4.5
SPICED CHAI / VANILLA CHAI	4.5	5
TEA - TEA DROP VARIETIES		4
HOT CHOCOLATE	4.5	5
ICED CHOCOLATE / ICED COFFEE		8
JUICE orange, apple, pineapple or tomato	4	6
MILKSHAKES chocolate, strawberry, caramel, banana, vanilla or blue heaven		8
KIDS MILKSHAKES		5
POST MIX SOFT DRINKS	3.5	5
POST MIX LEMON LIME & BITTERS	4	6
MINERAL WATERS plain or flavoured		4.8

AVAILABLE MILK OPTIONS

BONSOY	0.5
MILKLAB LACTOSE-FREE	0.5
MILKLAB ALMOND	0.5
MILKLAB MACADAMIA	0.5

Get Social!



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