

the yacht club

MENU

Events + Functions

Business or pleasure, we can host your event in one of our private rooms or you may choose to utilise the venue exclusively for your guests.

The most impressive location on Lake Wendouree for a party or conference, fabulous service, catering and beverage options along with reliable, up-to-date video and sound equipment and easy disability access.

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

PLEASE NOTE - PUBLIC HOLIDAYS WILL ATTRACT A 20% SURCHARGE

18 Lake Wendouree Foreshore, Wendouree Parade

PH. 03 5331 2208

theyachtclub.net.au

 @lakewendoureeballarat

 @ballaratyachty

Breakfast 'TIL 11.30AM

TOAST sourdough or grain with spreads	8.5
RAISIN TOAST* with cinnamon butter	10.5
TOASTIES selections of ham, cheese, tomato, avocado & chicken	FROM 9-14
ADD SIDE OF CHIPS.....	3.5
BIRCHER MUESLI* coconut, apple and cinnamon with seasonal fruit	16
FREE RANGE EGGS ON SOURDOUGH	14.5
GREEN BREAKFAST BOWL asparagus, spinach, sweet potato puree, quinoa, avocado, poached egg	17.5
BREKKIE ROLL egg, bacon, cheese, BBQ sauce and a hash brown	16.5
PANCAKES* berries, banana, caramel sauce & ice-cream	18.5
EGGS BENEDICT* with ham	19.5
EGGS FLORENTINE* with spinach	19.5
SALMON BENEDICT*	21
BREAKFAST WRAP* bacon, fried egg, spinach, hash brown, cheese and chutney	21
SMASHED AVO feta, balsamic reduction and bruschetta mix on toasted focaccia, topped with a poached egg	23.5
ADD SIDE OF BACON.....	5.5
BREAKFAST PIZZA tomato base, ham, spinach, cheese, egg, fresh tomato & hash brown, drizzled with hollandaise sauce	26.5
ADD GLUTEN-FREE BASE.....	3.5
VEGO BIG BREKKIE two eggs, spinach, mushrooms, avocado, haloumi, hash brown, baked beans, tomato on sourdough	27
YACHTY BIG BREKKIE two eggs, two salt kitchen sausages, bacon, hash brown, spinach, baked beans, mushrooms, tomato on sourdough	28.5

Add-Ons

HOLLANDAISE SAUCE	2
MUSHROOMS, TOMATO, HASH BROWN, SPINACH, BAKED BEANS	4 EA.
BACON, EGG, AVOCADO, CHORIZO, HALOUMI	5.5 EA.
SALMON, SALT KITCHEN SAUSAGES (2)	6.5 EA.

Tackers' Breakfast 'TIL 11.30AM (UNDER 12 YO)

PANCAKES* ice cream & maple syrup	12
FRIED EGG ON SOURDOUGH bacon, hash brown	12
FRUIT BOWL WITH YOGHURT	12
CHEESE TOASTIE with yoghurt & fruit	14

Starting or Sharing

BOWL OF CHIPS* with tomato sauce	11
ADD ADDITIONAL SAUCES: AIOLI, BBQ, CHUTNEY.....	2
HERB FOCACCIA*	10
ADD CHEESE.....	3
GARLIC FOCACCIA*	10
ADD CHEESE.....	3
SWEET POTATO CHIPS with sour cream & sweet chilli	14
ADD ADDITIONAL SAUCES: AIOLI, BBQ, CHUTNEY.....	2
BRUSCHETTA chunky tomato, basil, red onion, mozzarella and balsamic reduction on toasted focaccia (2 pieces)	17
PRAWN & GINGER DUMPLINGS (5)* with kecap manis & sweet chilli dipping sauces & side salad	19.5
HOUSE MADE ARANCINI (4)* pumpkin & feta cheese with aioli dipping sauce & side salad	19.5
DUCK SPRING ROLLS (4)* with kecap manis dipping sauce & side salad	20
PULLED PORK & SLAW BAO BUNS (3)* topped with coriander and aioli	21
OYSTERS NATURAL	1/2 DOZ.... 15 DOZ..... 28
OYSTERS KILPATRICK	1/2 DOZ.... 20 DOZ..... 35
CHARCUTERIE three styles of cured meats, cornichons, hard cheese, fruit, olives, breads, lavosh, chilli relish	36
ADD BLUE CHEESE.....	6
ADD SOFT CHEESE.....	6

Pizza 11.30AM 'TIL LATE

SWEET CHILLI with sour cream	16.5
MARGHERITA fresh tomato, Napoli, mozzarella and basil	17.5
HAWAIIAN Napoli, ham, pineapple and mozzarella	19.5
VEGETARIAN roasted vegetables, napoli, feta and spinach	22
HALOUMI garlic oil base, cherry tomatoes, olives, basil and haloumi	23
BBQ CHICKEN bbq base, roast chicken, bacon, caramelised onion and mozzarella	24
PROSCIUTTO garlic oil base, mozzarella, rocket, balsamic reduction	24.5
PRAWN & CHORIZO napoli, feta, spinach, prawns and chorizo	26
SEAFOOD garlic oil base, smoked salmon, prawns, scallops, red onion, mozzarella, capers and rocket	27
ADD GLUTEN-FREE BASE.....	3.5

* 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.

Lunch FROM 11.30AM

ROASTED VEGETABLE SALAD	19.5
spinach, rocket, cous cous, roasted seasonal vegetables, topped with tzatziki.	
ADD FALAFEL 4.5 / GRILLED CHICKEN 5 / SLICED BEEF 5 / SFC PIECES 5 / PRAWNS 6 / CALAMARI 6	
FALAFEL FOCACIA	22
falafel, spinach, tomato, red onion and tzatziki served with chips	
SWEET POTATO, FETTA & ASPARAGUS TART*	22.5
with house salad and relish	
ADD SIDE OF CHIPS.....	3.5
CHICKEN CAESAR WRAP*	22.5
cos lettuce, bacon, parmesan, croutons, Caesar dressing served with chips	
SOUTHERN FRIED CHICKEN PIECES*	26
served with slaw, chips and chipotle mayo	
FISH & CHIPS	27.5
beer battered or grilled Barramundi with house salad, chips and tartare	
SALT & PEPPER CALAMARI	27.5
with house salad, chips & tartare	
YACHTY PARMA*	28
crumbed chicken breast, napoli sauce, ham, topped with mozzarella, served with chips and salad	
OPEN STEAK SANDWICH	28.5
scotch fillet, bacon, caramelised onion, Swiss cheese, tomato, lettuce topped with a fried egg on sourdough with relish and chips	
PORTERHOUSE (250GM)	36.5
cooked to your liking, with garden salad and chips choice of garlic butter, peppercorn or mushroom sauce	
ADD SEAFOOD SAUCE	7
SEAFOOD PLATE	41.5
battered fish, calamari, smoked salmon, scallops, natural oysters, prawns, tartare, house salad, chips	
	FOR2...76.5
CONVERT OYSTERS TO KILPATRICK	2

Tackers' Lunch FROM 11.30AM (UNDER 12 YO)

CHEESE TOASTIE	10
HAM & CHEESE PIZZA SLICES	12
NUGGETS*	12
chips and salad	
FISH BITES	12
chips and salad	
PENNE BOLOGNAISE*	12
topped with cheese	
FRESH SANDWICH TO ORDER	FROM 12

Desserts

CHURROS*	12.5
with hot chocolate dipping sauce	
STICKY DATE PUDDING*	12.5
with butterscotch sauce and cream	
HOUSE MADE APPLE CRUMBLE*	12.5
with ice cream	
HOUSE MADE CHOCOLATE LAVA CAKE*	12.5
with cream	
CHEESE & FRUIT BOARD	15pp
hard, blue, soft cheeses with fruit and water crackers	

PLEASE SEE OUR DESSERT CABINET FOR HOUSEMADE SLICES, CAKES AND SWEET TREATS

Breakfast Cocktails

MIMOSA	13
"if you know, you know"	
YACHTY BLOODY MARY	17
"the morning pick me up"	
BREAKFAST ESPRESSO MARTINI	18
"it's never too early"	
KIR ROYALE	18
"champagne and chambod. so classy, so chic"	
RASPBERRY VODKA MOJITO	18
"of course you can"	

Cocktails

PIMM'S	17
squashed fruit pieces, pimm's topped with lemonade	
MAKE IT A JUG	39
MOSCOW MULE	16
ketel one vodka, pheonix organic ginger beer and lime pieces over ice	
COSMOPOLITAN	18
ketel one vodka, cointreau, lime and cranberry juice	
APEROL SPRITZ	18
aperol, prosecco, orange slices topped with soda	
MAKE IT A JUG	40
CAIPIRINHA	17
cachaça, brown sugar, mint, lime wedges and dash of soda	
MOJITO	18
bacardi rum, mint, lime and soda over ice	
MAKE IT A JUG	40
CLASSIC NEGRONI	18
tanqueray gin, campari and jp vermouth with orange twist	
ESPRESSO MARTINI	18
ketel one vodka, kahlua, and fresh shot of espresso	
YACHTY SUNSET	18
malibu, peach liqueur, rubis, topped with oj and strawberry and orange pieces	
CHAMPAGNE SANGRIA JUG	32
prosecco*, orange juice, mint syrup, strawberries, lemon, lime and fresh mint over ice	
*or substitute with red wine	

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Drinks

Whites

	150ml	250ml	bottle
HOUSE WHITE Seppelt, Great Western	9	14	38
'ONE GOAT' SAV BLANC Beaufort	10	14.5	41
JEAN PAUL PINOT GRIS Ballarat	10	14.5	41
JEAN PAUL RIESLING Ballarat	10	14.5	41
ANDREW PEACE SAV BLANC Limestone Coast	10	14.5	41
JEAN PAUL ROSÉ Ballarat	10.5	15	44
HARTOG'S PLATE MOSCATO South Australia	10.5	15	44
BLUE PYRENEES CHARDONNAY Avoca	11	16.5	45
KOONUNGA HILL AUTUMN RIESLING South Australia	11	15.5	45
BLICKS LANE SAV BLANC Marlborough, NZ	11.5	16	46
SAM MIRANDA PINOT GRIGIO King Valley	12	17	52
SAM MIRANDA CHARDONNAY King Valley	12	17	52
KIMBARRA RIESLING Ararat			55

Reds

	150ml	250ml	bottle
HOUSE RED Seppelt, Great Western	9	14	35
'ONE GOAT' SHIRAZ Beaufort	10	14.5	38
JEAN PAUL SHIRAZ Ballarat	10	14.5	38
ANDREW PEACE MERLOT Limestone Coast	10	14.5	38
UMBRELLA MAN PINOT NOIR Ballarat	11	15.5	42
BLUE PYRENEES CABERNET SAV Avoca	11	15.5	42
BLUE PYRENEES SHIRAZ Avoca	11	15.5	42
BLUE PYRENEES MERLOT Avoca	11	15.5	42
WARRENMANG ESTATE SHIRAZ Avoca	12	17	55
KIMBARRA SHIRAZ Ararat			41
PARKLANDS SHIRAZ Geelong			43
'TATTOOED LADY' SHIRAZ Beaufort			65
DALWHINNIE SHIRAZ 2015 Moonambel			90

FANCY A DROP FROM THE TOP?

ASK STAFF ABOUT A SELECTION FROM THE
YACHTY'S RESERVED & CELLARED SPECIALTY
RED WINE COLLECTION

Bubbles

	150ml	bottle
HOUSE BUBBLES Seppelt, Great Western	9	37
'ONE GOAT' BRUT RESERVE Beaufort	10	41
BLUE PYRENEES SPARKLING Avoca	11	45
SAM MIRANDA PROSECCO King Valley	11	45
SAM MIRANDA PROSATO King Valley	12	49
JANSZ PREMIUM CUVÉE Tasmania		49
MOËT Epernay, France		80
VEUVE CLICQUOT France		110

Bottled Beer

CARLTON ZERO ALCOHOL	7
CROWN LAGER	9
CORONA	9
O'BRIENS GLUTEN-FREE MID STRENGTH	9
O'BRIENS GLUTEN-FREE LAGER	9.5
O'BRIENS GLUTEN-FREE PALE ALE	9.5
O'BRIENS GLUTEN-FREE DARK ALE	9.5

Tap Beer

GREAT NORTHERN MID STRENGTH
CARLTON DRAUGHT
CARLTON DRY
ROTATING TAP' PALE ALE (ASK OUR STAFF)
ASAHI (300ML)
CANADIAN CLUB & DRY (420ML)
SOMERSBY CIDER (400ML)
PERONI (330ML)

Drinks

	regular	large
COFFEE - ALL VARIETIES	4.3	4.8
SPICED CHAI / VANILLA CHAI	5	5.5
TEA - TEA DROP VARIETIES		4.3
HOT CHOCOLATE		5
ICED CHOCOLATE / ICED COFFEE		8
JUICE orange, apple, pineapple, cranberry or tomato		6
MILKSHAKES chocolate, strawberry, caramel, banana, vanilla or blue heaven		8
KIDS MILKSHAKES		5.5
POST MIX SOFT DRINKS	4	6
POST MIX LEMON LIME & BITTERS	4	6.5
MINERAL WATERS plain or flavoured		6/13

AVAILABLE MILK OPTIONS

BONSOY	0.5
MILKLAB LACTOSE-FREE	0.7
MILKLAB ALMOND	0.7
MILKLAB MACADAMIA	0.7