

the yacht club

Menu



Please note: public holidays will attract a 20% surcharge

Breakfast

'TIL 11.30AM

Toast [2 Pieces]	9
white or grain with spreads	
Raisin Toast* [2 Pieces]	11
with cinnamon butter	
Toasted Banana Bread*	14
with creme fraiche, berries & almond flakes	
Toasties - Create Your Own	from 9-15
selection of ham, cheese, tomato, avocado, chicken, bacon or egg	
make it a croissant +1.5	
add side of chips +3.5	
Free Range Eggs On Toast	15.5
poached, fried or scrambled	
Goodness Bowl*	17
acai yoghurt, granola & seasonal fruit	
Brekkie Roll	17
egg, bacon, cheese, hash brown & BBQ sauce	
Pancakes*	19
seasonal fruit, caramel sauce & ice-cream	
Eggs Benny*	19.5
2 poached eggs on an english muffin with hollandaise & parmesan	
your choice to add - traditional ham +2 / spinach (florentine) +2	
bacon +6 / smoked salmon +7	
Croissant*	22
ham, cheese, scrambled egg & side of chutney	
add bacon +6	
Smashed Avo	25
avo & feta, balsamic reduction & bruschetta mix on toast, topped with a poached egg	
add side of bacon +6	
Breakfast Pizza	27
tomato base, ham, spinach, cheese, egg, fresh tomato & hash brown, drizzled with hollandaise sauce	
add gluten-free base +3.5	
Vego Big Brekkie	29
two eggs, spinach, mushrooms, avocado, haloumi, hash brown, baked beans & tomato on toast	
Yachty Big Brekkie	30
two eggs, two salt kitchen sausages, bacon, hash brown, spinach, baked beans, mushrooms & tomato on toast	

Add-Ons

chutney	+2
hollandaise sauce, spinach, baked beans,	+2.5
egg, mushrooms, tomato, hash brown, avocado	+4.5 ea.
bacon, chorizo, haloumi, smashed avo and fetta smash mix	+6 ea.
salmon, salt kitchen sausages (2)	+7 ea.

Little Tackers' Breakfast

(STRICTLY UNDER 12 ONLY - AVAILABLE 'TIL 11.30AM)

Tacker's Cheese Toastie	10
add a side of chips +3.5	
Tacker's Pancakes*	12
ice cream & maple syrup	
Tacker's Fried Egg On Toast	12
with bacon & hash brown	
Tacker's Fruit Bowl with Yoghurt	12
Tacker's Combo	14
cheese toastie with yoghurt & fruit	

Vegan Breakfast

Toastie	14
vegan cheddar, avocado & tomato	
add a side of chips +3.5	
Goodness Bowl	17
vegan yoghurt, granola and seasonal fruit	
Vegan Big Breakfast	23
mushrooms, tomato, spinach, beans, hashbrown & avo	

Breakfast Cocktails

Mimosa	14
if you know, you know	
Yachty Bloody Mary	16
the morning pick me up	
Raspberry Vodka Mojito	18
of course you can	
Breakfast Espresso Martini	20
it's never too early	

***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.

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Starting or Sharing

FROM 11.30AM

Herb or Garlic Focaccia*			10
add cheese +3.5			
Bowl of Chips*			11
with tomato sauce.			
add additional: aioli, BBQ sauce or chutney +2			
Sweet Potato Chips			14
with sour cream & sweet chilli			
add additional sauces: aioli, BBQ, chutney +2			
Duo of Dips			18
hommus & beetroot dips with toasted focaccia			
Oysters Natural	1/2 Doz.	15	Doz. 28
Oysters Kilpatrick	1/2 Doz.	20	Doz. 35
Bruschetta			18
tomato, basil, red onion, mozzarella & balsamic reduction on toasted focaccia (2 pieces)			
Prawn & Ginger Dumplings (5)*			19.5
with kecap manis, sweet chilli dipping sauces & side salad			
House Made Arancini (4)*			20
mushrooms & goats cheese with aioli dipping sauce & side salad			
Bao Buns (3)*			
Pork Belly Topped with Coriander & Aioli 22.5			
Fried Chicken with Slaw, & Chipotle Mayo 23			
Falafal with Cucumber, Coriander & Garlic Aioli 23.5			
Charcuterie Board			38
three styles of cured meats, cornichons, hard cheese, fruit, olives, breads, lavosh, chilli relish			
add blue cheese +6.5 / add soft cheese +6.5			

Pizza

11.30AM 'TIL LATE

Sweet Chilli			17
with sour cream			
Margherita			18
fresh tomato, Napoli, mozzarella & basil			
Hawaiian			20
Napoli, ham, pineapple & mozzarella			
Vegetarian			23
mushroom, capsicum, pumpkin, spinach & fetta on a napoli sauce			
BBQ Chicken			25
bbq base, roast chicken, bacon, caramelised onion & mozzarella			
Prosciutto			25
garlic oil base, prosciutto, mozzarella, with fresh rocket, & balsamic reduction			
Mushroom			26
garlic oil base, mushrooms, goats cheese with fresh rocket & balsamic glaze			
Seafood			27.5
garlic oil base, smoked salmon, prawns, scallops, red onion, mozzarella, capers & rocket			
Add gluten-free base to any Pizza			+3.5

Little Tackers' Lunch

(STRICTLY UNDER 12 ONLY - AVAILABLE FROM 11.30AM)

Tacker's Cheese Toastie			10
add chips +3.5			
Tacker's Ham & Cheese Pizza Slices			12
Tacker's Chicken Nuggets*			12
with chips			
Tacker's Fish Bites			12
with chips			
Tacker's Penne Bolognese*			12
topped with cheese			
Tacker's Steak Strips & Chips*			15

Catering

info to come

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

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Lunch

FROM 11.30AM

Roasted Pumpkin Salad	21
spinach, rocket, cous cous, pumpkin, red onion, & fetta topped with balsamic dressing & beetroot dip add falafel +4.5 / grilled chicken +5 / SFC pieces +5 / sliced beef +6 / prawns +6 / calamari +6	
Vegetable Focaccia	23.5
cheese, mushroom, capsicum, pumpkin, red onion, rocket & hommus, served with chips	
Chicken Caesar Wrap*	24
cos lettuce, bacon, parmesan, croutons, Caesar dressing - served with chips	
Salmon & Avocado Tart*	25
with house salad & chutney add side of chips +3.5	
Thai Beef Salad*	25
spinach, rocket, red onion, tomato, cucumber, Thai basil, mint, coriander, chili with a coriander, ginger & lime dressing topped with fried shallots	
Southern Fried Chicken Pieces*	27
served with slaw, chips & chipotle mayo	
Fish & Chips	29
beer battered Barramundi with house salad, with chips & tartare sauce make it grilled Barramundi +1	
Salt & Pepper Calamari	29
with house salad, chips & tartare	
Yachty Parma*	30
crumbed chicken breast, napoli sauce, ham, topped with mozzarella, served with chips & salad	
Open Steak Sandwich	31
scotch fillet, bacon, caramelised onion, Swiss cheese, tomato, lettuce topped with a fried egg on toast with chutney & chips	
Scotch Fillet	43
cooked to your liking, with garden salad & chips choice of garlic butter, peppercorn or mushroom sauce add seafood sauce +7	
Seafood Plate	45
battered fish, calamari, smoked salmon, scallops, natural oysters, prawns, tartare, house salad, chips	

convert oysters to Kilpatrick +2

for 2 – 80

Vegan Lunch

FROM 11.30AM

Toastie	14
vegan cheddar, avo & tomato add side of chips +3.5	
Not Meatballs	16
plant based meatballs, napoli sauce & vegan cheese	
Faux 'Chicken' Wrap	26
with vegan 'chicken', fresh salad & vegan mayo	
Roast Pumpkin Salad	26
spinach, rocket, cous cous, roasted seasonal vegetables, red onion & beetroot dip add falafel +5 / avo +5 / vegan cheese +5 / faux chicken +5	
Plant Based Schnitzel	26
with fresh salad & chips	
Plant Based Burger	28
beetroot bun, plant based pattie, salad & vegan mayo, served with chips	

Desserts

Churros*	12.5
with hot chocolate dipping sauce	
Sticky Date Pudding*	12.5
with butterscotch sauce & cream	
Chocolate Lava Cake*	12.5
Individual Pavlova*	12.5
with seasonal fruit & cream	
Cheese & Fruit Board	28
hard, blue, soft cheeses with fruit & crackers	

Please browse our two dessert cabinets

for housemade slices, cakes and sweet treats!

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Bubbles	150ML	BOTTLE
House Bubbles Seppelt, Great Western	9.5	40
Blue Pyrenees Sparkling Avoca	11.5	50
Sam Miranda Prosecco King Valley	11.5	50
Sam Miranda Prosoato King Valley	12.5	52
Jansz Premium Cuvée Tasmania		53
Moët Epernay, France		99
Veuve Clicquot France		125

Whites	150ML	250ML	BOTTLE
House White Seppelt, Great Western	9	14	38
Andrew Peace Sav Blanc Limestone Coast	10.5	15.5	45
Jean Paul Pinot Gris Ballarat	10.5	15.5	45
Jean Paul Riesling Ballarat	10.5	15.5	45
Jean Paul Rosé Ballarat	11	16.5	47
Hartog's Plate Moscato South Australia	11	16.5	47
Blue Pyrenees Chardonnay Avoca	11.5	17	48
Koonunga Hill Autumn Riesling South Australia	11.5	17	48
Blicks Lane Sav Blanc Marlborough, NZ	11.5	17	48
Sam Miranda Pinot Grigio King Valley	12.5	18	50
Sam Miranda Chardonnay King Valley			50
Kimbarra Riesling Ararat			46

Fancy a drop from the top?

Ask about a selection from the Yachty's reserved & cellared specialty red wine collection.

Reds	150ML	250ML	BOTTLE
House Red Seppelt, Great Western	9	14	40
Jean Paul Shiraz Ballarat	10.5	15.5	45
Andrew Peace Merlot Limestone Coast	10.5	15.5	45
Jean Paul Pinot Noir Invermay	11.5	17	48
Blue Pyrenees Cabernet Sav Avoca	11.5	17	48
Blue Pyrenees Shiraz Avoca	11.5	17	48
Blue Pyrenees Merlot Avoca	11.5	17	48
Warrenmang Estate Shiraz Avoca	12.5	18	50
Kimbarra Shiraz Ararat			50
'Tattooed Lady' Shiraz Beaufort			70
Dalwhinnie Shiraz 2015 Moonambel			95

Bottled Beer

Carlton Zero Alcohol 0.0%	7
Balter Cerveza 4.0%	8.5
O'Briens Gluten-Free Mid Strength 3.0%	9
Crown Lager 4.9%	9
Corona 4.9%	9.5
O'Briens Gluten-Free Lager 4.5%	9.5
O'Briens Gluten-Free Pale Ale 4.5%	9.5
O'Briens Gluten-Free Dark Ale 4.5%	9.5

From the Tap

Great Northern Mid Strength 3.5%
Carlton Dry 4.5%
Moon Dog Pale Ale 4.5%
Somersby Cider (400ml) 4.5%
Carlton Draught 4.6%
Canadian Club & Dry (420ml) 4.8%
Asahi (300ml) 5.0%
Peroni (330ml) 5.0%

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Drinks	REG	LRG
Coffee – All Varieties	4.6	5.2
Extra Shot +0.6		
Spiced Chai / Vanilla Chai	5	5.5
Tea – Tea Drop Varieties		4.5
Hot Chocolate	5	5.5
Iced Chocolate / Iced Coffee		8
Milk Options		
Bonsoy, Milklab lactose-free, Milklab almond, Milklab oat		+0.7

Cold Beverages	REG	LRG
Juices		6
orange, apple, pineapple, cranberry or tomato		
Milkshakes		8
chocolate, strawberry, caramel, banana, vanilla, lime, spearmint or blue heaven		
Kids Milkshakes		5.5
Post Mix Soft Drinks	4.2	6.2
Lemon Lime & Bitters	4.5	6.9
Mineral Waters	6	13
plain or flavoured		

Events + Functions at The Yacht Club

Enjoy the most impressive and memorable location, right on Lake Wendouree for your party, special event or conference. Fabulous service, professional catering and a wide selection of beverage options are available along with the latest video and sound equipment.

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

Choose The Yacht Club to host your upcoming work or social event!

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



Get Social!

📷 @ballaratyachty

📘 @lakewendoureeballarat

the yacht club

18 Lake Wendouree Foreshore, Wendouree Parade

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