

the yacht club

Menu

Please note: Public holidays will attract a 15% surcharge.
Credit Card transactions incur an additional 1.5%.



Breakfast 'TIL 11.30AM

Toast (2)	9.5
white or grain with spreads	
Raisin Toast* (2)	11.5
with cinnamon butter	
Toasties - Create Your Own	from 9-16.5
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	16.5
poached, fried or scrambled	
Bircher Muesli*	17
house made with coconut, apple & cinnamon with seasonal fruit	
Toasted Banana Bread (2)*	18
with creme fraiche, berries & almond flakes	
Goodness Bowl*	18
acai yoghurt, granola & seasonal fruit	
Brekkie Roll	19
egg, bacon, cheese, hash brown & BBQ sauce	
Pancakes*	21
seasonal fruit, caramel sauce & ice-cream	
Eggs Benny*	21
two poached eggs on an english muffin with hollandaise & parmesan your choice to add - traditional ham +2.5 / spinach (florentine) +2.5 bacon +6 / smoked salmon +7	
BLAT	22
bacon, lettuce, avocado & tomato on toasted white bread w/ aioli & served w/ chips	
Croissant*	23
ham, cheese, scrambled egg & side of chutney add bacon +6	
Smashed Avo	26
avo & feta, balsamic reduction & bruschetta mix on toast, topped with a poached egg add side of bacon +6	
Breakfast Pizza	27.5
napoli base, ham, spinach, cheese, egg, fresh tomato & hash brown, drizzled with hollandaise sauce add gluten-free base +3.5	
Vego Big Brekkie	30
two eggs cooked to your liking, spinach, mushrooms, avocado, haloumi, hash brown, baked beans & tomato on toast	
Yachty Big Brekkie	31
two eggs cooked to your liking, two Salt Kitchen sausages, bacon, hash brown, spinach, baked beans, mushrooms & tomato on toast	

Little Tackers' Breakfast

STRICTLY UNDER 12 ONLY - AVAILABLE 'TIL 11.30AM

Tacker's Cheese Toastie	11
add a side of chips +3.5	
Tacker's Pancakes*	12.5
ice cream & maple syrup	
Tacker's Fried Egg On Toast	12.5
with bacon & hash brown	
Tacker's Fruit Bowl with Yoghurt	12.5
Tacker's Combo	14.5
cheese toastie with yoghurt & fruit	

Vegan Breakfast

Toastie	16
vegan cheddar, avocado & tomato add a side of chips +3.5	
Goodness Bowl	18
vegan yoghurt, granola & seasonal fruit	
Vegan Big Breakfast	23.9
mushrooms, tomato, spinach, beans, hashbrown & avo w/ slice of toast	

Breakfast Cocktails

Mimosa	15
if you know, you know	
Orange & Cranberry Spritz	15
a fruity pick-me-up	
Yachty Bloody Mary	17
the morning pick-me-up	
Raspberry Vodka Mojito	19
of course you can	
Breakfast Espresso Martini	21
it's never too early	

Add-Ons

chutney, BBQ sauce	+2
hollandaise sauce, spinach, baked beans.....	+2.5
egg, mushrooms, tomato,	
hash brown, avocado.....	+4.5 ea.
bacon, chorizo, haloumi, smashed avo & feta mix	+6 ea.
salmon, Salt Kitchen sausages (2)	+7 ea.

*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.

Starting or Sharing

FROM 11.30AM

Oysters (Natural)	3.5 Ea.
Oysters (Kilpatrick)	5 Ea.
Herb or Garlic Focaccia* add cheese +3.5	10.5
Bowl of Chips* with tomato sauce. add additional: aioli, BBQ sauce or chutney +2	12
Bowl of Sweet Potato Chips with sour cream & sweet chilli add additional sauces: aioli, BBQ, chutney +2	14.5
Bruschetta tomato, basil, red onion, mozzarella & balsamic reduction on toasted focaccia (2 pieces)	21
Prawn & Ginger Dumplings (5)* with kecap manis, sweet chilli dipping sauces & side salad	22
Duck Spring Rolls (4)* served w/ kecap manis & a side salad	22
House Made Arancini (4)* sundried tomato & bocconcini w/ aioli dipping sauce & side salad	22.5
Bao Buns (3)*	
Pork Belly with Slaw & Aioli	23
Southern Fried Chicken with Slaw & Chipotle Mayo	23.5
Trio of Dips hommus, beetroot & tzatziki dips w/ toasted focaccia	24
Charcuterie Board cured meats, cornichons, hard cheese, fruit, olives, breads, lavosh, chutney add blue cheese +6.5 / add soft cheese +6.5	40



Catering

Pick up a platter, or more!

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

Pizza

11.30AM 'TIL LATE

Sweet Chilli on a garlic oil base w/ mozzarella & sour cream	18
Margherita fresh tomato, Napoli, mozzarella & basil	19
Hawaiian Napoli, ham, pineapple & mozzarella	21
Vegetarian mushroom, capsicum, pumpkin, spinach, fetta & mozzarella on a Napoli sauce	24
BBQ Chicken bbq base, roast chicken, bacon, caramelised onion & mozzarella	26
Mushroom garlic oil base, mushrooms, bocconcini, mozzarella, fresh rocket & balsamic glaze	27
Slow Cooked Lamb Pizza pulled lamb, napoli, spinach, red onion, fetta, mozzarella cheese, drizzled w/ tzatziki	28.5
Seafood garlic oil base, smoked salmon, prawns, scallops, red onion, mozzarella, capers & rocket	29.5

Add gluten-free base to any Pizza..... +4

Little Tackers' Lunch

(STRICTLY UNDER 12 ONLY - AVAILABLE FROM 11.30AM)

Tacker's Cheese Toastie add chips +3.5	11
Tacker's Ham & Cheese Pizza Slices	13
Tacker's Chicken Nuggets* with chips	13
Tacker's Fish Bites with chips	13
Tacker's Steak Strips & Chips*	15.5

*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	22
spinach, rocket, cous cous, roasted seasonal vegetables, fetta, red onion & beetroot dip add falafel +5 / chicken +6 / SFC (2pc) +6 / fried calamari +6 / beef +6	
Vegetable Focaccia	24.5
cheese, mushroom, capsicum, pumpkin, red onion, rocket & hommus, served with chips	
Chicken Caesar Wrap*	25
cos lettuce, bacon, parmesan, croutons, Caesar dressing - served with chips	
Capsicum, Fetta, Pumpkin & Basil Tart*	26
served w/ salad & chutney add side of chips +3.5	
Thai Beef Salad	26.5
spinach, rocket, red onion, tomato, cucumber, Thai basil, mint, fresh coriander, chili with a coriander, ginger & lime dressing topped with fried shallots	
Southern Fried Chicken Pieces*	28.5
served with slaw, chips & chipotle mayo	
Open Lamb Souvlaki	30
slow cooked lamb, lettuce, tomato, red onion, fetta, olives, mozzarella cheese & tzatziki on pita bread & side of chips	
Fish & Chips	31
beer battered Barramundi with house salad, with chips & tartare sauce make it grilled Barramundi +1	
Salt & Pepper Calamari	31
with house salad, chips & tartare	
Yachty Parma*	31.5
crumbed chicken breast, napoli sauce & ham, topped with mozzarella, served with chips & salad	
Tasmanian Smoked Salmon Poke Bowl	31.5
smoked salmon on a salad of lettuce, tomato, avocado, corn, cucumber, asparagus & red onion, served w/ sriracha mayo	
Open Steak Sandwich	32.5
scotch fillet, bacon, caramelised onion, Swiss cheese, tomato, lettuce topped with a fried egg on toast with chutney & chips	
Scotch Fillet	44
cooked to your liking, with garden salad & chips choice of garlic butter, peppercorn or mushroom sauce add seafood sauce +7	
Seafood Plate	48
battered fish, calamari, smoked salmon, scallops, natural oysters, prawns, tartare, house salad, chips	
convert oysters to Kilpatrick +2	

Vegan Lunch

FROM 11.30AM

Toastie	16
vegan cheddar, avo & tomato add side of chips +3.5	
Poke Bowl	24
lettuce, tomato, avocado, corn, asparagus, red onion, cucumber & vegan mayo add falafel +5	
Roast Veg Salad	22
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	26.5
with fresh salad & chips with side of vegan aioli	
Plant Based Burger	29
beetroot bun, plant based pattie, salad & vegan mayo, served with chips	
Desserts	
Housemade Passionfruit Panna Cotta	12.5
with passionfruit coulis	
Churros (4)*	13.5
with hot chocolate dipping sauce	
Sticky Date Pudding*	13.5
with butterscotch sauce & ice-cream	
Strawberry Summer Delight	13.5
housemade strawberry ice-cream w/ crushed nuts, cherries & chocolate served w/ raspberry coulis	
Individual Pavlova*	14.5
with seasonal fruit & cream	
Cheese & Fruit Board	28
hard, blue, soft cheeses with fruit & crackers	

Don't Forget to Browse Our Dessert Cabinets

For housemade slices, sponges, cakes and more sweet treats – plus gluten-free options.

*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.

Bubbles	150ML	BOTTLE
House Bubbles Seppelt, Great Western	10	45
Blue Pyrenees Sparkling Avoca	12	54
Sam Miranda Prosecco King Valley	12	54
Sam Miranda Prosato King Valley	12	54
Jansz Premium Cuvée Tasmania		56
Moët Epernay, France		99
Veuve Clicquot France		125

Whites	150ML	250ML	BOTTLE
House White Seppelt, Great Western	9.5	14.5	42
Andrew Peace Sav Blanc Limestone Coast	10.5	15.5	44
Andrew Peace Chardonnay Limestone Coast	10.5	15.5	44
Hartog's Plate Moscato South Australia	10.5	15.5	44
Jean Paul Pinot Gris Ballarat	11.5	16.5	45
Jean Paul Riesling Ballarat	11.5	16.5	45
Jean Paul Rosé Ballarat	11.5	16.5	45
Koonunga Hill Autumn Riesling South Australia	11.5	16.5	45
Blicks Lane Sav Blanc Marlborough, NZ	12.5	17.5	50
Sam Miranda Pinot Grigio King Valley	12.5	17.5	50
Sam Miranda Chardonnay King Valley			51
Kimbarra Riesling Ararat			51

Reds	150ML	250ML	BOTTLE
House Red Seppelt, Great Western	9.5	14.5	42
Andrew Peace Merlot Limestone Coast	10.5	15.5	44
Andrew Peace Estate Shiraz Limestone Coast	10.5	15.5	44
Jean Paul Shiraz Ballarat	11.5	16.5	45
White Swan Estate Pinot Noir by Jean Paul, Invermay	11.5	16.5	45
Betty's Boots WARRENMANG Shiraz Avoca	12.5	18	51
Kimbarra Shiraz Ararat			51
'Tattooed Lady' Shiraz Beaufort			79
Dalwhinnie Shiraz 2015 Moonambel			99

Fancy a drop from the top?

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

Bottled Beer

Carlton Zero Alcohol 0.0%	7.5
Balter Cerveza 4.0%	9
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
Somersby Cider Apple/Pear/Blackcurrant	12

From the Tap

Great Northern Mid Strength 3.5%
Mountain Goat Pale Ale 4.4%
Hard Rated Solo 4.5%
Carlton Dry 4.5%
Carlton Draught 4.6%
Canadian Club & Dry (420ml) 4.8%
Asahi (300ml) 5.0%
Peroni (330ml) 5.0%

Drinks	REG	LRG
Coffee – All Varieties Extra Shot +0.6	4.9	5.5
Spiced Chai / Vanilla Chai	5	5.5
Tea – Tea Drop Varieties		4.9
Hot Chocolate	5	5.5
Iced Chocolate / Iced Coffee		8.5
Milk Options Bonsoy, Milklab lactose-free, Milklab almond, Milklab oat..... +0.9		

Cold Beverages	REG	LRG
Juices orange, apple, pineapple, cranberry or tomato	4.2	6.5
Milkshakes chocolate, strawberry, caramel, banana, vanilla, lime, spearmint or blue heaven		8.5
Kids Milkshakes		6
Post Mix Soft Drinks	4.2	6.2
Lemon Lime & Bitters		6.9
Mineral Waters 330ml plain or flavoured	6	13

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

03 5331 2208 theyachtclub.net.au