the yacht club

MENU

Breakfast

'TIL 11.30AM

Toast (2) 11
white or multigrain with spreads

Raisin Toast* (2) 13.5
choice of butter, or cinnamon butter, or both

Toasties - Create Your Own from 10–18
selection of ham, cheese, tomato, avocado, chicken, bacon or egg
make it a croissant +3
add side of chips +4

Two Free Range Eggs On Toast 18.5
poached, fried or scrambled
add sides from our add-on options below

Goodness Bowl* 20
acai yoghurt, granola & seasonal fruit

Brekkie Roll 21.5
egg, bacon, cheese, hash brown & bbq sauce
add avocado +4

Toasted Banana Bread (2)* 22.5
with cremé fraiche, berries & almond flakes

Eggs Benny* 22
two poached eggs on an English muffin with hollandaise & parmesan
add ham +3 / spinach +3.5 / bacon +7 / smoked salmon +8.5 (M)

Pancakes* 24.5
seasonal fruit, caramel sauce & ice-cream

Zucchini & Corn Fritters (3) 24.5
served with tomato salsa, a poached egg & a side of chutney
add bacon +7

BLAT 26.5
bacon, lettuce, avocado, tomato & aioli on toasted white bread, with a hash brown on the side

Smashed Avocado 29
avocado & fetta, on thick cut toast, topped with a poached egg, tomato salsa & drizzled with a balsamic reduction
add bacon +7

Breakfast Pizza 29.5
Napoli base, ham, spinach, cheese, egg, fresh tomato & hash brown, drizzled with hollandaise sauce
add gluten-free base +4

Vego Big Brekkie 32
two eggs (cooked as you like), spinach, mushrooms, avocado, haloumi, hash brown, baked beans & tomato on a slice of toast

Yachty Big Brekkie 33
two eggs (cooked as you like), Salt Kitchen pork sausage, bacon, hash brown, spinach, baked beans, mushrooms & tomato on a slice of toast

Breakfast Cocktails

Champagne Mimosa 12

Yachty Bloody Mary 17.5
archie rose vodka, tomato juice, worcestershire sauce, salt & pepper, lemon, tabasco sauce & celery stick

Espresso Martini 22.5
archie rose vodka, kahlua, licor 43, double shot of espresso

Vegan Breakfast

Overnight Oats 18
oats, shredded coconut, berries & apple juice

Toastie 18
vegan cheddar, avocado & tomato
add a side of chips +4 / sweet potato chips +6

Vegan Big Breakfast 26
mushrooms, tomato, spinach, baked beans, hashbrown & avocado with slice of toast

Little Tackers Breakfast & Juice

STRICTLY UNDER 12 ONLY – AVAILABLE 'TIL 11.30AM

>>> All tackers meals include a small juice <<<

Tackers Cheese Toastie 15
with side of chips

Tackers Pancakes* 17
ice cream & maple syrup

Tackers Egg On Toast 17
with bacon & hash brown

Tacker's Fruit Bowl with Yoghurt 17

Tackers Combo 18
cheese toastie with yoghurt & fruit

Add-Ons & Sides

chutney, bbq sauce, hollandaise sauce ..... +2.5
spinach, baked beans ..... +3.5
egg, mushrooms, tomato, hash brown, avocado, zucchini fritter, smashed avocado & fetta mix..... +5.5 each
bacon, chorizo, haloumi, ... +7 each
smoked salmon (M), Salt Kitchen pork sausages (2).. +8.5 each

* 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 any specific dietary requirements with the Café Manager.

Please note: Public holidays will attract a 20% surcharge. Credit Card transactions incur an additional 1.5%.

Starters & Shared

FROM 11.30AM

Oysters (Natural) (A)	5 Each
Oysters (Kilpatrick) (A)	6.5 Each
Herb or Garlic Foccacia* *Add Cheese +3.5*	12
Bowl of Chips* with tomato sauce. *add additional sauces: aioli, bbq sauce or chutney +2.5*	13.5
Bowl of Sweet Potato Chips with sour cream & sweet chilli *add additional sauces: aioli, bbq, chutney +2.5*	15.5
Sweet Chilli Pizza on a garlic oil base with mozzarella & sour cream	20
Green Vegetable Dumplings (6)* in soy sauce garnished with spring onion & fresh chilli	22.5
Duck Spring Rolls (4)* served with kecap manis & side salad	23.5
Smoked Salmon Bruschetta (A) with cream cheese, capers, aioli & a lemon wedge	24
Croquettes (4)* potato, caramelised leek, corn & creamy cheese sauce with aioli	24
Bao Buns (3)*	
Pork Belly with Spring Onion, Chilli & Aioli	24
Southern Fried Chicken with Slaw & Chipotle Mayo	24.5
Ploughmans Board to Share cured meats, hard cheese, olives, lavosh, apricots, gherkin, chutney, pesto dip with toasted foccacia *add blue cheese +6 / add soft cheese +6*	40

Lunch

FROM 11.30AM

Roasted Pumpkin Salad with spinach, fetta, rocket, red onion, walnuts & capsicum with a balsamic dressing *add avocado +4 / grilled chicken +6 / fried calamari +6 / sliced beef +6 / grilled salmon fillet (A) +10*	23
Soba Noodle Salad* spinach, carrot, capsicum, cabbage, beanshoots, radish & chilli with a soy & ginger dressing *add grilled chicken +6 / fried calamari +6 / sliced beef +6 / grilled salmon fillet +10*	24.5
Vegetable Foccacia with spinach, pumpkin, zucchini, fetta, red onion & pesto, served with chips *add grilled chicken +6*	26
Roasted Vegetable Tart* roasted eggplant, zucchini, capsicum, fetta, caramelised onion, served with dressed house salad & side of chutney *add side of chips +4*	26.5
Thai Beef Salad a mix of spinach, rocket, red onion, tomato, cucumber, Thai basil, mint, fresh coriander, bean shoots & chilli with a coriander, ginger & lime dressing topped with fried shallots	27
Chicken Caesar Wrap* cos lettuce, bacon, parmesan, croutons, Caesar dressing, served with chips	27.5
Southern Fried Chicken Burger* with slaw, cheese & chipotle mayo in a brioche bun with side of chips	29.5
Open Lamb Souvlaki slow cooked lamb with a salad of lettuce, tomato, red onion, fetta, olives on pita bread with a side of chips & tzatziki	32.5
Fish & Chips (M) beer battered Barramundi with dressed house salad, chips & tartare sauce *make it grilled Barramundi +2*	33
Salt & Pepper Calamari (M) with dressed house salad, chips & tartare sauce	33
Crispy Skinned Salmon Fillet (A) with chat potatoes, tomato salsa & a pesto aioli	33.5
Yachty Parma* crumbed chicken breast, Napoli sauce & ham, topped with mozzarella, served with chips & dressed house salad	33.5
Open Steak Sandwich scotch fillet steak, bacon, caramelised onion, Swiss cheese, tomato, lettuce topped with a fried egg on toast with a side of chutney & chips	34
Porterhouse Steak - 300g cooked to your liking, with dressed house salad & chips choice of garlic butter, peppercorn or mushroom sauce *add seafood sauce +7*	44
Seafood Plate - For 1 (M) Battered Fish, Calamari, Smoked Salmon, Scallops, Natural Oysters, Prawns, Tartare, Dressed House Salad & Chips	49
Make It a Seafood Share Platter - For 2 (M) *convert oysters to Kilpatrick +2.5 each oyster (A)*	92

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Vegan Lunch

FROM 11.30AM

Toastie 18.5
vegan cheddar, avocado & tomato
add side of chips +4

Roast Pumpkin Salad 23
with spinach, rocket, red onion, walnuts & capsicum with a balsamic dressing
avocado +4 / faux chicken +6

Soba Noodle Salad* 24.5
spinach, carrot, capsicum, cabbage, beanshoots, radish & chilli with a soy & ginger dressing
faux chicken +6

Plant Based Schnitzel* 27
with dressed house salad & chips with side of vegan aioli

Little Tackers Lunch & Juice

STRICTLY UNDER 12 ONLY – AVAILABLE 'TIL 11.30AM

>>> All tackers meals include a small juice <<<

Tackers Cheese Toastie 15
with side of chips

Tackers Ham & Cheese Pizza Slices 18

Tackers Chicken Nuggets (5)* 18
with chips

Tackers Fish Bites (M) 18
with chips

Tackers Steak Strips 20
with Chips

Pizza

11.30AM 'TIL LATE

Margherita 22.5
Napoli base, fresh tomato, mozzarella & basil

Hawaiian 24
Napoli base, ham, pineapple & mozzarella

Vegetarian 26.5
Napoli base, mushroom, capsicum, pumpkin, spinach, fetta & mozzarella

BBQ Chicken 29.5
bbq base, roast chicken, bacon, caramelised onion & mozzarella

Prawn & Chorizo 31
Napoli base, mozzarella, spinach, red onion & fetta cheese

Seafood (M) 34
garlic oil base, smoked salmon, prawns, scallops, red onion, mozzarella, capers, rocket & a side of aoili

add gluten-free base to any pizza.....+4

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Seafood Origin Advice: (A) Australia, (I) Imported, (M) Mixed.

Events & Functions

Enjoy a stunning lakeside setting on Lake Wendouree for your next party, conference, or special event. With professional catering, a wide range of beverages, and modern AV facilities, we'll help make your occasion memorable. Choose from private rooms or reserve the entire venue exclusively for your guests.

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

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Drinks

Bubbles

	150ML	BOTTLE
House Bubbles, Southern Australia	11	45
Blue Pyrenees Sparkling, Moonambel	13	55
Belle Prosecco, Rutherglen	13	55
Jansz Premium Cuvée, Tasmania		58
Moët Epernay, France		99
Veuve Clicquot, France		125

Whites

	150ML	BOTTLE
House Sauvignon Blanc, Southern Australia	11	45
House Chardonnay, Southern Australia	11	45
Andrew Peace Chardonnay, Limestone Coast	11.5	48
Andrew Peace Pinot Grigio, Limestone Coast	11.5	48
Hartog's Plate Moscato, South Australia	11.5	48
Jean Paul Pinot Gris, Ballarat	12.5	52
Jean Paul Riesling, Ballarat	12.5	52
Jean Paul Rosé, Ballarat	12.5	52
Journeys End Naturist Chardonnay, Adelaide Hills	13.5	54
Blicks Lane Sauvignon Blanc, Marlborough, NZ	13.5	54
Kimbarra Riesling, Ararat		56

Reds

	150ML	BOTTLE
House Red, Southern Australia	11	45
Andrew Peace Merlot, Adelaide Hills	12	48
Jean Paul Shiraz, Ballarat	12.5	52
Three Bees & a Tree Cab Sav, Torquay	12.5	52
White Swan Estate Pinot Noir, By Jean Paul, Invermay	13.5	54
Betty's Boots Warranmang Shiraz, Avoca	13.5	54
'Tattooed Lady' Shiraz, Beaufort		85
Dalwhinnie Shiraz 2015, Moonambel		99

Zero Alcohol

Wines

	PICCOLO
Brown Brothers Zero Prosecco 0%	12.5
Zero House Moscato 0%	12.5
Zero House Pinot Grigio 0%	12.5
Zero House Rose 0%	12.5
Zero House Cabernet Sauvignon 0%	12.5

Beers

	BOTTLE
Carlton Zero 0%	7.5
Heaps Normal Quiet IPA 0%	7.5

From the Taps

AVAILABLE IN POT, SCOONER OR PINT

- Great Northern Mid Strength 3.5%
- Mountain Goat Pale Ale 4.4%
- Brookvale Union Alcoholic Ginger Beer 4%
- Carlton Dry 4.5%
- Carlton Draught 4.6%
- Canadian Club & Dry (420ml) 4.8%
- Asahi (300ml) 5.0%
- Peroni (330ml) 5.0%

Bottled Beers

Cascade Light 2.4%	8
O'Briens Gluten-Free Mid Strength 3.0%	10
Crown Lager 4.9%	10
O'Briens Gluten-Free Lager 4.5% Lager, Pale Ale, Dark Ale	10.5
Corona 4.9%	11
Somersby Cider apple, pear, blackcurrant	14
Guinness Stout - 470ml Can 4.2%	17

Cold Beverages

	REG	LRG
Juices orange, apple, pineapple, cranberry, tomato	5	7
Soft Drinks Pepsi, Pepsi Max, lemonade, lemon, raspberry, dry ginger	4.5	6.5
Lemon Lime & Bitters	5	7
Bottled Mineral Waters 330ml plain or flavoured	7.2	
Kids Milkshakes		7
Milkshakes chocolate, strawberry, caramel, banana, vanilla, lime, spearmint, blue heaven		9
Iced Coffee		10
Iced Chocolate		10

Cafe Drinks

	REG	LRG
Coffee – All Varieties *extra shot +1*	5.4	6
Hot Chocolate	5.5	6
Spiced Chai / Vanilla Chai	5.6	6.2
Matcha Latte	6	6.4
Tea – Tea Drop Varieties		5.5
Iced Latte		7.5
Iced Matcha		8

MILK OPTIONS
Bonsoy, Milklab lactose-free, Milklab almond, Milklab oat.....+1

SYRUP OPTIONS
caramel, hazelnut, vanilla.....+1

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