

YACHTIE Restaurant



DINNER

Marinated olives 9

Cob loaf – extra virgin olive oil – confit garlic – reduced balsamic 10

Wild mushroom arancini (3) - black truffle aioli - lemon 13

Confit garlic prawns - lemon 15

Mezze - chorizo - dip - cheese - dried tomatoes – olives - charred vegetables - toast 28

Oysters – natural - kilpatrick - soy, lime & chilli - eschallot vinaigrette

3 - 14

6 – 21

12 – 38

Mixed dozen - 40

Salmon bruschetta – salmon gravlax - dill cream cheese - fried capers - balsamic 18

Beer battered pearl perch - garden salad - chips - pickle mayo 19

Salt and pepper squid – Asian salad – fried shallots – soy dressing - aioli 19 **(add chips – 22)**

Grilled salmon - roasted pumpkin - mixed leaves - walnut - fetta 29

Octopus salad - smoked capsicum puree - quinoa - chorizo - rocket - ricotta 24

Chicken breast - fruity quinoa - goats cheese - macadamias - mint - spinach - garlic lemon dressing 26

Seafood plate - three cooked prawns - three oysters - smoked salmon – squid – chips - seafood sauce- salad 35

300g Sirloin - chat potatoes - cherry tomatoes - greens – red wine jus 34 **(add garlic prawns 8)**

Pork cutlet – dukkah crust - roasted pumpkin puree - braised red cabbage - bacon jam - red wine jus 28

Locally made pasta - capers - red onion - cherry tomatoes - asparagus - crème fraiche - rocket - parmesan 23
(add salmon 28)

SIDES

Side chips 4

Garden salad 6

Steamed greens 6

Bowl chips 8

Sweet potato wedges 6

Creamy garlic prawns 8

KIDS(12yrs and under)

Calamari – Battered fish – Chicken nuggets – Pasta bolognese - 9