



ENTRÉES

GARLIC BREAD	(V)		12
CHEESY GARLIC BREAD	(V)		14
FLATBREAD N HUMMUS WITH CRISPY CHICKPEAS	(V/DF)		16
OYSTERS	(A)	½ Dozen	Dozen
NATURAL with MIGNONETTE & LEMON	(GF/DF)	29	48
KILPATRICK		32	51
TUNA POKE BOWL	(GF/DF/VO/I)		34
<i>Fresh tuna on a bed of sushi rice with edamame, vegetable slaw, pickled ginger and papaya, wakame, cucumber and avocado. Sesame soy dressing and mango chilli sauce and wedges of lime</i>			
BUCKET OF CHILLED LOCALLY CAUGHT PRAWNS	(GF/DF/A)		44
<i>400g of chilled Tiger Prawns served with lemon, wasabi mayo, yachty cocktail sauce</i>			
SALT & PEPPER CALAMARI	(GF/DF/I)		24
<i>Crispy squid seasoned with rosemary served with roasted garlic aioli</i>			
SOUTHERN FRIED CHICKEN BITES	(GF)		25
<i>Served with smoky coleslaw, ranch sauce and Siracha</i>			
BOWL OF CHIPS with TOMATO SAUCE	(GF/DF)		12
+ Gravy			+3
YACHTY GARDEN SALAD	(GF/DF/V)		20
<i>Mesclun mix, coldslaw, avocado, cherry tomato, onion, cucumber, pickled papaya and house dressing</i>			
+ Prawns / + Chicken			+10 / +8
GREEK SALAD	(GF/V)		20
<i>Crunchy cos lettuce, cherry tomato, onion, cucumber, olives, feta, oregano & house-made dressing</i>			
+ Avocado / + Prawns / + Chicken			+4 / +10 / +8

CUSTOMER FAVORITE

KIDS MENU

FISH AND CHIPS	(A)	16
KIDS BURGER	(GFO)	16
PUMPKIN & PEAS MAC'N CHEESE	(V)	15

Check out our Specials Board & Order at the Bar !

GF : Gluten Free / GFO : Gluten Free Option / DF : Dairy Free / V : Vegetarian // Seafood: Australian / Imported / Mixed origin
The food prepared in our restaurants may contain allergens. If you have any allergies, please inform a member of our crew.



MAINS

From the Land

- SCOTCH FILLET (GF/A)** 56
350g Scotch fillet cooked to your liking served with truffle mash, red wine jus and onion jam
- EGGPLANT RAGU GNOCCHI (V)** 29
Gnocchi served with homemade Napoli sauce, braised eggplants, parmesan cheese and basil pesto

From the Sea

- YACHTY FISH 'N CHIPS (DF/A)** 30
Locally caught battered Spanish Mackerel, with chips and salad, tartare & lemon wedges
- CALAMARI 'N CHIPS (DF/I)** 30
Fried calamari with chips, aioli and salad
- LOCAL CATCH OF THE DAY** MP
Please check out the blackboard by the kitchen for our specials
- WHOLE FRIED BABY BARRA (GF/A)** 48 SEASONAL PICK
Served with roasted chat potato, caponata, lemon beurre blanc & salsa verde
- SEAFOOD PLATTER FOR 2 (DF/M)** 150 CUSTOMER FAVORITE
A celebration of seafood, chilled tiger Prawns, ½ doz natural Oysters with mignonette or kilpatrick, battered Barra chips & salad, crispy Calamari, Tuna sashimi, wasabi mayo, wakame and soy sauce

Burgers & Sandwich

- CLASSIC CHEESE BURGER (GFO)** 27
On a brioche bun, 120g beef patty, melted cheese, lettuce, onion and pickles, american mustard & tomato sauce served with chips
- + Double Cheese Burger** +6
- BARRA BURGER (A)** 28
Battered wild caught barramundi, salsa verde, pickled papaya, crunchy slaw, onion and tartare on a charcoal bun with chips
- CROQUE MONSIEUR** 22 HOT ITEM
A classic French-style toasted sandwich layered with premium Bangalow smoked ham and a cheesy bechamel, grilled to a perfect golden crisp, served with chips and salad



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