Welcome to the famous Gladstone Yacht Club

Serving up the best views in town

Breads

	Members	Visitors
Garlic Bread	8.00	9.00
Cheesy Garlic Bread	9.00	10.00
Bruschetta	9.50	9.90
Smoked Salmon and Avocado Bruschetta	15.50	17.00

Burgers and Sides

Aussie Dinner Burger 20.00 22.00
Homemade Australian beef pattie topped with bacon, egg, tasty cheese, beetroot, tomato, lettuce, dressed with our homemade mayonnaise, BBQ sauce and chips

Ocean & Earth Burger 20.00 22.00
Grilled rib fillet, grilled butterflied prawns, lettuce, tomato, tasty cheese finished with our homemade mayonnaise, BBQ sauce & chips

Steak Burger 18.00 20.00
Prime rib fillet Steak, tasty cheese, caramelised onion, lettuce, tomato, homemade mayonnaise, BBQ sauce and chips

Chicken Schnitzel Burger 18.00 20.00
Chicken fillet crumbed, tasty cheese, lettuce, homemade mayonnaise, BBQ sauce & chips

Seasoned Potato Wedges 9.00 11.00
Large cut potato wedges topped with sour cream and sweet chilli sauce

Fries on the Side 7.00 7.60
Bowl of beer battered chips with gravy or sauce

Dippers Plate 22.50 25.00
Cocktail spring rolls, curried samosas, beef dim sims, chicken goujons served with sweet chilli sauce and aioli

Oysters

		Members	Visitors
Natural Oysters GF	Plate of 3	10.00	11.00
	Plate of 6	20.00	22.00
	Plate of 12	33.00	36.00
Oysters Kilpatrick GF	Plate of 3	11.50	13.00
	Plate of 6	22.00	24.60
	Plate of 12	35.00	37.00

Entrees

Grilled Duck GF Succulent duck breast baked and served over Asian style slaw dressed with a ginger and plum sauce on a gluten free crepe	18.00	20.00
Chicken Satays Marinated chicken breast skewered and grilled, topped with a spicy satay sauce, served with a petite salad	16.60	18.00
Creamy Garlic Prawns Tender and juicy prawns cooked in a creamy garlic sauce and saffron basmati rice	16.60	18.00
Salt and Pepper Squid Flash fried scored squid seasoned with robust flavours served with aioli and a petite salad	16.60	18.00
Yachties Seafood Antipasto An appetising platter of chilled and freshly cooked seafood, Moreton Bay bugs, Pacific oysters, med king prawns, smoked Atlantic salmon, salt & pepper squid, half shell mussels & marinated crispy prawns, served with our special dipping sauces	55.00	60.00

Seafood

	Members	Visitors
Taste of the Ocean GF	37.00	40.00
Grilled king prawns, ½ shell scallops, mussels, ½ bug, squid, fillet of barramundi finished with a citrus butter, beer battered chips and a garden salad		
Pan Fried Atlantic Salmon and Prawns GF	29.90	33.00
Seared Atlantic salmon and king prawns served with seasoned potato, asparagus, slow roasted tomatoes finished with a béarnaise sauce.		
Barra and Bugs GF	38.00	42.00
Barra fillet simply grilled and topped with half bugs and med king prawns served with a creamy garlic sauce and beer battered chips		
Fisherman's Plate	29.00	33.00
Battered barramundi, crumbed calamari, tempura scallop, and crispy prawns, served with beer battered chips, a garden salad, lemon and tartare sauce		
Salt and Pepper Squid	21.90	24.00
Flash fried scored squid seasoned with robust flavours served with aioli, salad and chips		
Fish and Chips (1 piece)	21.50	24.00
Battered, crumbed or grilled fillet of barramundi served with a simple garden salad, tartare sauce and beer battered chips		
Fish and Chips (2 piece)	26.50	29.00
Battered, crumbed or grilled fillets of barramundi served with a simple garden salad, tartare sauce and beer battered chips		
Skippers Feast	110.00	130.00
Finest seafood served from a two-tier tower, combining hot and cold treats of oysters, smoked salmon, prawns, half shell mussels, Hervey Bay bugs , half shell scallops, crumbed calamari, battered barra fillets, oysters kilpatrick, crumbed scallops, crispy prawns, served with a garden salad, beer battered chips & tartare sauce. It is designed to be enjoyed by 2-3 people		

GF – Gluten Free Option Available on Request

Grill

	Members	Visitors
Wet n' Wild Duo GF Char-grilled grain fed Kilcoy rib fillet, topped with creamy garlic prawns, served with garden salad and beer battered chips	36.00	39.00
Beef & Bugs GF Char-grilled rib fillet, topped with half bugs and med king prawns served with a creamy garlic sauce, beer battered chips and salad	39.90	45.00
Prime Rib Fillet GF A full flavoured tender 300g prime rib fillet served with a house sauce, garden salad and beer battered chips	32.00	35.00
Fillet Mignon GF Premium cut of eye fillet wrapped in hickory smoked bacon plated with sautéed chateau potatoes, garden vegetables and a red wine Jus	36.00	38.00
Full Slice Rump Robust flavour and solid cut of Emerald Valley prime beef with a house sauce, garden salad and beer battered chips	35.00	37.00
Big Boy GF Half kilo of char-grilled grain fed rib fillet served with a house sauce, garden salad and golden fries	43.00	46.00
Lamb GF French trimmed lamb cutlets (4) upon a bed of garlic and rosemary potato puree and garden vegetables with a red wine jus	37.00	40.00

Toppers		
Creamy garlic prawns (3)	8.00	9.00
Port Curtis sauce (prawns and scallops in a creamy garlic sauce)	10.60	11.00
Yachties (½ bug, mussel, scallop and prawn in a creamy garlic sauce)	10.60	11.00
Fried egg	2.50	3.00
Hollandaise sauce	4.50	5.00
Battered onions rings	2.00	2.50
Salt & pepper squid	5.00	5.50

Food swap your chips for Potato Mash or Saffron Rice at no cost

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Mains & Pastas

	Members	Visitors
Pork Ribs	30.00	33.00
Half a kilo of slow cooked Pork ribs finished with a sticky barbeque plum sauce served on our seasoned beer battered fries. .		
Marinara Pappardelle	36.60	40.60
A medley of prawns, scallops, mussels, half Moreton Bay bug, squid, onions, kalamata olives, garlic and chilli, tossed through pappardelle with marinara sauce		
Sweet Basil and Pinenut Pappardelle	23.00	26.00
Perfect for the vegetarian, this pasta is full of flavour with Kalamata olives, pinenuts, semi dried tomatoes and a basil pesto in a cream reduction, finished with parmesan cheese and fresh shallots.		
Chicken & Mushroom Pappardelle	24.50	27.00
Sautéed chicken breast and mushrooms, onion, garlic, deglazed with white wine and creamy pasta sauce topped with parmesan cheese		
Pappardelle Carbonara	24.00	26.00
A traditional favourite of bacon, onion and garlic served with a creamy pasta sauce topped with parmesan and shallots		
Chicken Parmigiana	22.50	25.00
Chicken breast schnitzel crowned with napoli sauce and grilled tasty cheese, served with beer battered chips and garden salad		
Chicken Schnitzel	20.00	22.00
Hand crumbed butterfly chicken breast served with beer battered chips, garden salad and your choice of a house sauce		

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Salads

	Members	Visitors
Grilled Fish Salad (GF) Baby barramundi fillet freshly seasoned and grilled, served with lettuce mix and julienne salad vegetables topped with garlic aioli	18.00	20.00
Grilled Rib Steak Salad (GF) Slices of grilled rib steak fillet served with lettuce mix and Julienne salad vegetables topped with BBQ sauce	18.00	20.00
Grilled Chicken Salad (GF) Slices of char-grilled marinated chicken breast fillet served on our lettuce mix and julienne salad vegetables and topped with garlic aioli	18.00	20.00
Market Salad (GF) Seasonal lettuce mix of mignonette, radicchio, oakleaf, baby beetroot leaf, rocket, purple cabbage combined with julienne salad vegetables of red capsicum, Spanish onion, green capsicum and carrot then topped with Wombat Valley aioli	16.00	17.60
Greek Salad (GF) Our green and purple leaf salad mixed with julienne salad vegetables topped with feta cheese, black olives and salad dressing	18.00	20.00
Smoked Salmon Salad (GF) Fresh salad vegetables and lettuce mix tossed together with smoked salmon slices and dill gherkin mayonnaise	18.00	20.00
Thai Beef Salad Tender beef strips marinated in Thai flavours and served on a salad with crushed peanuts, fried noodles & Asian vegetables, finished with a minted yogurt and wasabi garnish.	22.60	25.00

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Closing Delights

	Members	Visitors
Sticky Date and Walnut Pudding Made in-house from a traditional recipe served with warm salted caramel sauce and ice cream	9.00	10.00
Ice Cream Sundae Scoops of vanilla ice cream, served with whipped cream, wafers, marshmallows, chopped nuts and sprinkles, with your choice of chocolate, caramel or strawberry sauce.	9.00	10.00
Ice Cream and Syrup Two scoops of ice cream with chocolate, strawberry or caramel sauce	4.00	4.50
Cheese Cake Deep dish cheese cake with whipped cream and your choice of chocolate, strawberry or caramel sauce	7.50	8.20
Brownie and Ice Cream Chocolate brownie served warm served with vanilla ice cream, cream and topped with chocolate sauce	7.50	8.20
Cheese Plate Chefs selection of gourmet soft and hard textured cheese, served with crackers, olives, cocktail onions, dill pickles and tasting samples from the chefs pantry.	20.00	22.50

Coffee

Cappuccino , flat white, hot chocolate, latte, long black, short black, mocha

Cup, mug or extra large mug.

Tea Lipton Premium

English breakfast, earl grey, green tea vert sencha, forest fruits black tea, chamomile, Asian white rose, green tea & intense mint, chamomile & honey, rosehip or mint menthe Infusion.

Liquor Coffee

Irish (Jamesons Whiskey), French (Cointreau), Italian (Frangelico),

Ned Kelly (Bundaberg Rum)