



Penfolds

SKIPPERS FEAST



Serving the best views in Gladstone

Opening Dishes

	Members	Visitors	
Garlic Bread	8.9	9.9	
Oven Baked Whole Baguette smothered with creamy Garlic Butter			
Bacon and Onion Cheese Damper	8.9	9.9	
Lightly Baked Damper, Pocketed with Bacon, Onion and Melted Cheese			
Classic Bruschetta	9.9	10.5	
Grilled Turkish Bread topped with Tomato & Basil Salsa and Parmesan Cheese finished with a light Balsamic reduction			
Grilled Duck *GF	18	19.9	
Succulent Duck breast grilled and served over Asian style Slaw dressed with a Ginger and Plum sauce on a Gluten Free Crepe			
Prawn Twists	15.9	17.9	
Light wonton sheets twisted around medium King Prawns flash fried and served with a Lime Aioli Dip			
Salt and Pepper Squid	15.9	17.9	
Flash cooked scored Squid seasoned with robust flavours served with Lime Aioli and a petite Salad			
Yachties Seafood Antipasto	45	49	
A tasting plate of 2 half Bugs, Natural Oysters, Queensland Prawns, Salt & Pepper Squid, Smoked Atlantic Salmon, Wonton Prawns, Salmon Caviar served with special Seafood Cocktail dipping sauce.			
Natural Oysters *GF	Hlf	18.9	21
with Lemon Wedges	Dzn	33	36
Oysters Kilpatrick	Hlf	18.9	21
Bacon and Worcestershire Sauce	Dzn	33	36

Seafood

	Members	Visitors
Skippers Feast	99	120
Finest Seafood served from a two tier tower, combining hot and cold treats of Oysters, Smoked Salmon, Large Qld Banana Prawns, Natural Oysters, Half Shell Mussels, Bug Tails and Half Shell Scallops along with Crumbed Calamari, Battered Fillets of Fish, Oysters Kilpatrick, Crumbed Scallops, Crumbed Prawns, served with a Garden Salad, Beer Battered Chips and Tartare Sauce It is designed to be enjoyed by 2 -3 people		
Taste of the Ocean *GF	36	39
Grilled King Prawns, ½ Shell Scallops, Mussels, ½ Bug, Calamari, a duo of Fish slices finished with a Citrus Butter, Beer Battered Chips and a Garden Salad		
Marinara	36	39
A medley of Prawns, Scallops, Mussels, Half Harvey Bay Bug, Squid, Onions, Kalamata Olives, Garlic and Chilli wok tossed through Fettuccine with a White Wine and Napoli Sauce		
Bugs Mornay	36	39
Shallots and local Prawns flambéed and reduced with a mornay sauce served upon 2 local half Bugs grilled and served with Rice Pilaf		
Pan fried Atlantic Salmon *GF	32	35
With Sautéed Kipfler Potatoes and Steamed Spinach in a Citrus Butter Sauce		
Barra and Bugs	38	40
Barra Fillet simply grilled and topped with Half Bugs & Med King Prawns served with a Creamy Garlic Sauce and Beer Battered Chips		
Fisherman's Plate	29	33
Battered Reef Fish, Crumbed Calamari, Crumbed Scallops, and Prawn Torpedoes, Served with Beer Battered Chips , a Garden Salad and Tartare sauce		
Reef Fish	26	28
Battered or Grilled Fillets of Qld Reef Fish served with a simple Garden Salad, Tartare Sauce and Beer Battered Chips		

GF – Gluten Free Option Available on Request

From the Grill

	Members	Visitors
Lamb Cutlets *GF	36	38
French trimmed four point Lamb Rack cooked the way you like, served upon a bed of scalloped New Potatoes, with Rocket, Parmesan and Beetroot warm Salad. Finished with a Red Wine & Beetroot Jus		
Wet n' Wild Duo (300g) *GF	36	38
Char Grilled John Dee Rib Fillet, topped with Creamy Garlic Prawns, served with Garden Salad and Beer Battered Fries		
Porterhouse (300g) *GF	35	37
A famous New York cut balanced between tenderness and full flavour, served with a House Sauce, Garden Salad and Beer Battered Fries		
Fillet Mignon (200g) *GF	36	38
Premium 200gm cut of Eye Fillet wrapped in Hickory Smoked Bacon plated with Sautéed Chateau Potatoes, Glazed Carrots, Green Beans finished with a Red Wine Jus garnished with crispy fried Parsnip		
Full Slice Rump (450g) *GF	35	37
Robust Flavour, solid cut with a House Sauce, Garden Salad and Beer Battered Fries		
T-Bone (400g) *GF	35	37
Traditional Thick Cut T-bone with a House Sauce, Garden Salad and Beer Battered Fries		
Big Boy (500g) *GF	43	46
Half Kilo of Char Grilled John Dee Rib Fillet served with House Sauce, Garden Salad and Beer Battered Fries		
Change your Side Garden Salad to a Small Veg	2	
Specialty Sauces		
Port Curtis (prawns and scallops in a creamy garlic)	6.9	7.9
Yachties (½ bug, mussel, scallop and prawns in a creamy garlic)	8.9	9.9
House Sauces		
Creamy Garlic, Diane, Gravy, Mushroom, Peppercorn		

GF – Gluten Free Option Available on Request

Mains

	Members	Visitors
Fettuccini Carbonara	23.9	25.9
A traditional favourite of Bacon, Onion and Garlic served with a Creamy Pasta Sauce topped with Parmesan and Shallots		
Spinach and Sundried Tomato Fettuccine	22.9	25.9
Baby Spinach, Sundried Tomatoes and Pine Nuts cooked through a Rosé Sauce and seasoned with Cracked Pepper and Parmesan		
Add to your Fettuccine : Chicken 3.0 Prawns 4.0 Mushrooms 3.0		
Chicken Parmagiana	25	27.5
Chicken Breast Schnitzel crowned with Napoli Sauce, Sliced Ham and Grilled Tasty Cheese, served with Beer Battered Chips and Garden Salad		
Chicken Schnitzel	23	25.5
Hand Crumbed Butterfly Chicken Breast served with Beer Battered Chips, Garden Salad and your choice of a House Sauce		
Thai Beef Salad	19.9	22
Tender Beef Strips marinated in Thai Flavours and served on an Asian Salad of Rocket, Crushed Peanuts, Fried Noodles & Asian Vegetables and finished with a Minted Yoghurt and Wasabi Garnish.		
Caesar Garden Salad <small>GF</small>	19.9	22
Baby Cos Lettuce, Seasoned Baguette Crouts, Bacon Lardons and Shaved Parmesan and Homemade Caesar dressing garnished with Soft Boiled Egg and Anchovies		
Vegetable Garden Salad	19.9	22
Roast Pumpkin, Grilled Capsicum, Zucchini, Eggplant and Feta built over Seasoned Rocket, finished with a Balsamic reduction and Tortilla Crisp		
Add to your Garden Salads: Grilled Chicken 3	Smoked Salmon 3.5	
King Prawns 4		

*GF– Gluten Free Option Available on Request

Closing Delights (made on premises)

	Members	Visitors
Sticky Date and Walnut Pudding	9.0	9.9
Rich In-house Pudding served with Butterscotch Sauce and Ice Cream		
Ice Cream Sundae	9.0	9.9
Three scoops of vanilla ice cream, served with whipped cream, wafers, marshmallows, chopped nuts and sprinkles, with your choice of chocolate, caramel or strawberry sauce.		
Cheese Plate	30.0	33.0
All Australian Gourmet Cheese Platter of Gold Release Vintage Cheddar, from South Cape Gluten free Camembert, Double Brie and aged Blue Vein served with Sliced Hungarian Salami, Dried Apricots, Dill Gherkins and Cherry Tomatoes		

Coffee

Cappuccino	4.4	Flat White	4.2
Hot Chocolate	4.5	Latte	4.4
Long Black	3.2	Short Black	3.1
Mocha	4.4		

Special Coffee	9.0	9.9
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Irish	Jamesons Whiskey
French	Cointreau
Italian	Frangelico
Ned Kelly	Bundaberg Rum

Beverage Menu

Tap Beer	P	Sch
4X Gold	3.7	5.2
4X Gold Pale Ale	4.1	6.0
Hahn Light (Low Alcohol)	3.2	4.6
Hahn 3.5	4.1	6.0
Hahn Super Dry	4.8	6.6
James Squire Amber Ale (9 Tales)	5.5	7.6
James Squire Pale Ale (150 Lashes)	5.5	7.6
James Squire Cider (Orchard Crush)	5.5	7.6
Summer	4.9	6.5
Tooheys New	4.4	6.2
Tooheys Old	4.4	6.2
Tooheys Extra Dry	4.8	6.4

Bottle Beers	Location	Btl
Becks	Germany	7.9
Bedweiser	United States	7.9
Corona	Mexico	8.2
Heineken	Netherlands	7.9
James Squire Range	Australia	7.9
Miller Chill	United States	7.9
Peroni	Italy	7.9
Stella Artois	Belgium	7.9
Steinlager Pure	New Zealand	7.9
Rekorderlig Flavours	Sweden	11

House Spirits 5.5

Bundaberg Rum, Jim Beam, Teachers, Vodka O
 Top Shelf - Please see the bar for our range of spirits

Non-Alcoholic

Can/Bottle	3.9
Coke, Coke Zero, Diet Coke, Lemonade, Solo, Tonic, Mineral Water	
Bundaberg Range	4.5
Ginger Beer, Sarsaparilla, Guava, Creaming Soda, Apple, Orange, Pineapple	

Lunch and Snack Menu

Available only during Lunch Service

	Members	Visitors
Rump Steak 200gm with Salad & Beer Battered Chips	\$20.00	\$22.00
Chicken Parmagiana with Salad & Beer Battered Chips	\$20.00	\$22.00
Fish (Grilled or Battered) with Salad & Beer Battered Chips	\$20.00	\$22.00
 The Real Aussie Burger	 \$20.00	 \$22.00
Australian Beef Patty topped with Bacon, Egg, Tasty Cheese, Beetroot, Tomato, Lettuce, Pineapple, dressed with our Homemade Special Sauce and Chips.		
 Chicken & Bacon Burger	 \$18.00	 \$20.00
Char-grilled marinated Chicken Breast, Bacon, Lettuce, Tomato, Tasty Cheese, Avocado and Whole Egg Mayonnaise.		
 Ocean & Earth Burger	 \$18.00	 \$20.00
100g Char-grilled Rib Fillet, Grilled Local Prawns, Lettuce, Tomato, Tasty Cheese finished with our Homemade Spicy Mayonnaise.		
 Crumbed Chicken Burger	 \$18.00	 \$20.00
Chicken Breast lightly seasoned with a Golden Crumb served with Bacon, Mixed Lettuce, Tomato, Tasty Cheese and Homemade Spicy Mayonnaise.		
 Yachties BLT Burger	 \$18.00	 \$20.00
Char-grilled Premium Bacon with Lettuce, Tomato and Tasty Cheese on Toasted Turkish Bread, lightly dressed with Mayonnaise & BBQ Sauce.		
 Steak Burger	 \$18.00	 \$20.00
100g Rib Fillet Steak, Tasty Cheese, Caramelized Onion Jam, Lettuce, Tomato and our Homemade BBQ Bourbon Sauce		
Extras: Bacon 2.00 Egg 2.00 Avocado 2.00		
 Beef Nachos	 \$18.00	 \$20.00
Corn Chips topped with Chilli Con Carne, Tomato Salsa, Melted Cheese, finished with Guacamole and Sour Cream.		
 Seasoned Potato Wedges	 \$9.00	 \$11.00
Golden fried Potato Wedges topped with Sour Cream and Sweet Chilli.		

Gladstone Yacht Club

Est. 1941



Food for Thought.....

Originally founded as Port Curtis Aquatic Club in 1941, it later changed names to Port Curtis Sailing Club with the opening of the first Brisbane to Gladstone Yacht race heavily funded by PCSC in 1949.

Towards the end of 1960 saw the completion of the Club house, directed by Treasurer Noel Patrick. The following year the 'Learn to Sail' program was put into place allowing the club to give back to the community as they worked closely with Gladstone High School.

In the next 20 years to come the PCSC pontoon was put into place as well as the launch of "Gedrick" rescue boat.