



Royal Motor Yacht Club
BROKEN BAY

Lunch | Dinner
Autumn Menu

Oysters

All our oysters are sourced directly from the oyster farmers and freshly shucked.

Fresh AAA Sydney Oysters

- Natural **GF** **DF** _____ half doz. 26 doz. 47
with lemon and tabasco
- Champagne **GF** **DF** _____ half doz. 26 doz. 47
vinaigrette with echallots
- Kilpatrick **GF** **DF** _____ half doz. 28 doz. 52
roasted with crispy bacon and a dash of worcestershire sauce
- Mornay _____ half doz. 28 doz. 52
roasted with bechamel sauce and parmesan

** no member discounts apply on listed oyster prices*

G = guests | **S** = social members | **B** = boat members

Entrées

Salt & Pepper Squid ^{DF}

served with a rocket, fried onion and aioli

G \$24 | **S** \$22.8 | **B** \$21.6

Tacos ^{DF}

served with a tomato, avocado salsa, jalapenos, lime, coriander and topped with a chipotle sauce (2 tacos)

G \$22 | **S** \$20.9 | **B** \$19.8

CHOOSE grilled prawns | battered barramundi

ADD extra tacos +\$11 ea

Grilled Garlic Prawns

served with shallots and a charred baguette

G \$23 | **S** \$21.85 | **B** \$20.7

Dietary Key

^V Vegetarian ^{DF} Dairy Free ^{GF} Gluten Free ^{VG} Vegan

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The Ocean

Seafood Platter - for two

chilled prawns, natural oysters, crispy squid, roasted garlic prawns, tempura barramundi, house salad, fries served with aioli, lemon and a fresh baguette

G \$130 | **S** \$123.5 | **B** \$117

Pan Fried Ocean Trout ^{GF}

served with roasted kipfler potatoes, leek, spinach and sauce vierge

G \$43 | **S** \$40.85 | **B** \$38.7

Fresh New Zealand Mussels

steamed with garlic, shallots, in a creamy tomato and white wine sauce with charred baguette

G \$36 | **S** \$34.2 | **B** \$32.4

Chilli Prawn Fettuccini

roasted prawns in a housemade bisque, with a cherry tomato, spinach, napolitana sauce with fresh fettuccini

G \$38 | **S** \$36.1 | **B** \$34.2

Pan Fried Barramundi

served with blue swimmer crab, saffron emulsion, a tomato concasse, sauce vierge and fresh fettuccini

G \$43 | **S** \$40.85 | **B** \$38.7

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The Ocean

Bouillabaisse

a classic French seafood stew of prawns, mussels, flathead, and ocean trout, in a fish broth with roasted potatoes, saffron and mirepoix with charred baguette

G \$43 | **S** \$40.85 | **B** \$38.7

Marinara Fettuccini

a selection of seafood in a white wine, fresh basil, spinach and tomato sauce served with fettuccini

G \$36 | **S** \$34.2 | **B** \$32.4

Chilli Crab Fettuccini

blue swimmer crab in a housemade bisque, with a cherry tomato, spinach, napolitana sauce with fresh fettuccini

G \$38 | **S** \$36.1 | **B** \$34.2

Beer Battered Barramundi

baby barramundi fillets, served with salad, chips, tartare and a wedge of lemon

G \$33 | **S** \$31.35 | **B** \$29.7

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The Paddock

Scotch Fillet

250 GRAMS

MARBLE SCORE +2

chargrilled fillet served with a potato gratin, broccolini and a choice of sauce;

CHOOSE Green Peppercorn | Mushroom Sauce | Jus

G \$46 | **S** \$43.7 | **B** \$41.4

Surf n Turf

200 GRAMS

chargrilled fillet with roasted prawns, served with a potato gratin, broccolini and a mushroom sauce

G \$46 | **S** \$43.7 | **B** \$41.4

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The Paddock

Pork Belly GF

twice cooked crispy pork belly, with a cauliflower and apple pureé, served with an apple cider reduction

G \$42 | **S** \$39.9 | **B** \$37.8

Steak Frites 250 GRAMS

chargrilled Tajima wagyu rump served with shoestring fries and green peppercorn sauce

G \$44 | **S** \$41.8 | **B** \$39.6

Presenting the perfectly aged tender Angus reserve fillet selection.

Consulting with leading beef experts, growers and specialised suppliers, we now offer the finest beef Australia has to offer.

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The Garden

Homemade Gnocchi V

pan fried with roasted squash pureé, sage butter, garden peas and goats feta

G \$34 | **S** \$32.3 | **B** \$30.6

Halloumi & Pumpkin Salad V GF

served with fresh tomatoes, cucumber and onion on a mixed leaf bed and topped with a honey mustard dressing

G \$22 | **S** \$20.9 | **B** \$19.8

Caesar Salad

cos, bacon, croutons, egg, parmesan and finished in a caesar dressing

G \$22 | **S** \$20.9 | **B** \$19.8

ADD Chicken OR Prawns +\$6

Prawn & Mango Salad GF DF

chilled prawns served with fresh tomato and cucumber on a bed of lettuce, topped with a honey mustard dressing

G \$22 | **S** \$20.9 | **B** \$19.8

Tomato Bruschetta V

served with fresh basil, feta, dressed in olive oil, on toasted sourdough

G \$17 | **S** \$16.15 | **B** \$15.3

ADD Chicken OR Prawns +\$6

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Sides

Mixed Leaf Salad V DF

carrot, cucumber, red onion, tomatoes, with a honey mustard dressing

G \$12 | **S** \$11.4 | **B** \$10.8

Garlic & Herb Bread V

G \$8 | **S** \$7.6 | **B** \$7.2

ADD mozzarella +\$4

Broccolini V

G \$12 | **S** \$11.4 | **B** \$10.8

Chips VG DF

served with tomato sauce

G \$12 | **S** \$11.4 | **B** \$10.8

Wedges V

served with sour cream and sweet chilli sauce

G \$12 | **S** \$11.4 | **B** \$10.8

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Burgers

Chicken Schnitzel Burger

served with lettuce, tomato, onion relish, chipotle
and a side of chips

G \$27 | **S** \$25.65 | **B** \$24.3

ADD bacon +\$2

ADD avocado +\$4

Wagyu Beef Burger

served with lettuce, tomato, onion relish and cheese,
with bbq and aioli sauce and a side of chips

G \$27 | **S** \$25.65 | **B** \$24.3

ADD bacon +\$2

ADD avocado +\$4

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Classics

Beef Nachos

served with tomato salsa, guacamole, Mexican spices, kidney beans, cheese, shallots and sour cream

G \$26 | **S** \$24.7 | **B** \$23.4

Free Range Chicken Schnitzel

made in-house and served with a house salad, chips and choice of sauce;

CHOOSE Green Peppercorn | Mushroom Sauce | Jus

G \$25 | **S** \$23.75 | **B** \$22.5

ADD bacon +\$2

Steak Sandwich

served with lettuce, tomato, caramelised onion, bbq sauce, aioli and chips

CHOOSE Sourdough or White Bread

G \$26 | **S** \$24.7 | **B** \$23.4

ADD bacon +\$2

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Desserts

Frangelico Affogato

espresso shot with frangelico and ice cream

G \$14 | **S** \$13.3 | **B** \$12.6

Affogato

espresso shot with ice cream

G \$10 | **S** \$9.5 | **B** \$9

Ice Cream

a selection of flavours available, see salt cove cafe

G \$5.7 | **S** \$5.4 | **B** \$5.10

Daily Dessert Selection

please see salt cove cafe for the selection available

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