

A LA CARTE DINNER MENU

HILLARYS YACHT CLUB

STARTERS

Garlic Bread (v)	8.5
Butternut Pumpkin Soup with prosciutto granola topping & sour cream (gf)	12.5
Crispy Pork Belly with smoky crackle & scallops kilpatrick	16
Smoked Salmon Pate with oven baked Turkish bread	12.5

MAINS

Risotto with Persian feta, sun dried tomato, spring onion & crispy shallots (gf)	23.5
Pad Thai Stir fried rice noodles with egg, peanuts, shallots, tofu, chilli & fresh lime (v) (gf) Add Prawns	23.5 27.5
Chicken Breast Grilled chicken breast stuffed with three cheeses, spinach & artichoke served with potato gratin, asparagus & pommoderina sauce (gf)	33

Chef's Recommendation

Pork Fillet coated with five spices served with potato gratin grilled plum, pak choi ,stir fried zucchini noodles & Yarra Valley plum sauce (gf)	36
Wine pairing suggestion: Wynn's Black Label Shiraz	9 gls

Salmon Pan fried Atlantic salmon with mixed pea, spring onion & parsley risotto topped with ginger prawns & chilli oil (gf)	35
Eye Fillet Wellington with cream cheese & chive mash, broccolini and bourbon jus.	42
Rack of Lamb Harissa spiced rack of lamb with apricot & walnut rice, lamb tikki & mint yoghurt	38
Esperance Gummy Shark with a macadamia & kaffir lime leaf crumb served with chilli crab fresh linguini pasta & salmon keta	29

MAINS

Black Angus Steak Your choice of Bourbon Black Angus steaks cooked to your liking with sugar snap peas, butternut puree, potato gratin & bourbon jus (gf)	
Royal Rump	30
Sirloin	35
Seafood Platter for Two : Battered & Grilled New Zealand Orange Roughy, garlic prawn skewers, Thai scallops, natural oysters, Fremantle octopus, crab rilletes, smoked salmon, tartare sauce, cocktail sauce, garden salad & side of beer battered chips	60

SIDES

Garden Salad (v) to share	8.5
Side Garden	4
Panache of vegetables (v) (gf) to share	8.5
Side Panache vegetables	4
Seasoned Curly Fries wasabi mayonnaise to share	8.5
Side Curly fries	4
Beer Battered chunky chips with aioli to share	8.5
Side Beer Battered Chips	4

DESSERTS

HYC Trifle with mascarpone, champagne & fresh strawberries	8.5
Pavlova with raspberries, fresh peaches & white peach puree	8.5
HYC Cheese Plate Black truffle cheddar, brie, walnut layered soft cheese & English Stilton, dried fruits, caramelized onions & assorted biscuits	25

(v) vegetarian (gf) gluten free (vg) vegan

Other menu choices may be made gluten free on request - please ask our wait staff