

A LA CARTE DINNER MENU

HILLARYS YACHT CLUB

STARTERS

Garlic Bread (v)	8.5
Mini Pulled Beef Nachos with homemade guacamole, sour cream & tomato salsa	12.5
Grilled Spanish Chorizo, haloumi & Prawns with toasted tortilla bread & spicy chilli dip	15
Thai Prawn Salad with green mango & fresh coconut (gf)	16
Trio of Scallops	18
Scallop & Prawn Tortellini with tomato & shallot sauce	
Seared Scallop wrapped in pancetta with salsa verde	
Half Shell Scallop with pistachio, lemon & chives	

MAINS

Pumpkin, Walnut & Ricotta Triangoli Pasta parcels with roasted cherry tomatoes on the vine, watercress sauce & frisee salad (v)	23.5
Stir fried Vermicelli Noodles with Tibetan mushrooms & vegetables (v) (gf) (vg)	23.5
Add Prawns	27.5
Grilled Gummy Shark with tomato & basil relish, asparagus with a potato & bacon rosti	28.5
Chicken Chasseur Grilled chicken breast & braised drumstick served with a shallot, mushroom, tomato & white wine jus, potato gratin & rosemary carrots	32.5
Duck Breast Wellington with a potato gratin, buttered asparagus & cherry brandy jus	33
Pulled Lamb Shoulder served with Spanish rice, rosemary butter carrots & braising juices	36
Pork Loin Thyme & mustard crumbed pork loin with apple & sage stuffing, bacon & spring onion mashed potato & roasted onion jus	35
Seared Tuna Steak with a warm nicoise salad, balsamic caviar & baby capsicums (gf)	34

MAINS

Grilled Swordfish with Mediterranean vegetables & potatoes, basil aioli & chimichurri sauce	33
Black Angus Steak Choice of Black Angus steak cooked to your liking with beer battered onion rings, potato gratin, vegetable skewer & roasted capsicum jus	
Royal Rump	29.5
Sirloin	35
Prime Beef Eye Fillet cooked to your liking with bacon & spring onion mash potato, confit garlic, green bean parcel & roasted onion jus (gf)	40.5
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

Homemade Apple & Blackcurrant cheesecake with berry coulis	8.5
Homemade Banoffee Pie with chocolate sauce	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