

A LA CARTE LUNCH MENU

SHARING PLATES

- Ocean Plate:** Battered Esperance Gummy Shark 34
goujons, prawn & avocado toasties, salt & pepper squid rings, crab filoettes, chilli mussels, curly fries, wasabi mayonnaise & tartare sauce
- French Plate:** Deep fried camembert & red 36
current sauce, brie & bacon crostini, smoked salmon & soft cheese filoettes, white wine & ginger marinated melon, chefs spiced wedges with sweet chili & sour cream, cornichons, Toulouse sausage & Dijon mustard
- Asian Plate:** Assorted steamed dumplings, 34
prawn filo parcels, lemon pepper squid, vegetable spring rolls, prawn crackers, sriracha chili sauce & soy sauce
- Cheese Plate:** Black truffle cheddar, brie, 25
walnut layered soft cheese & English Stilton with dried fruits, caramelized onions & assorted biscuits

STARTERS

- Garlic Bread (v)** 8.5
- Butternut Pumpkin Soup (gf)** 12.5
with prosciutto granola topping & sour cream
- Half Shell Scallops** 15.5
Kilpatrick style
- Chilli Squid** with sour cream & sweet chilli 15
dipping sauce.

MAINS

- Pad Thai** Stir fried rice noodles with egg, 23.5
peanuts, shallots, tofu, chilli & fresh lime **(v)(gf)**
Add Prawns: 27.5
- Risotto** with Persian feta, sun dried tomato, 23.5
spring onion & crispy shallots (v) (gf)
- Esperance Gummy Shark : Saffron Battered** 27.5
or Grilled with curried rice & sugar snap peas
- Chicken Breast:** Grilled chicken margarita with 27
zucchini gratin & curly fries
- Slow cooked Lamb Bhuna (curry)** 26.5
with almond rice, garlic naan bread & tomato kasaundi

HILLARYS YACHT CLUB

MAINS

- Barramundi** Saltwater barramundi with 28
preserved lemon & cashew crumb with chunky chips & prosciutto, melon, rocket & bocconcini salad
- Sage & onion slow braised Pork** with chorizo 27.5
mashed potato, Broccolini & roasted onion jus
- Black Angus Steak** Espelette chilli rubbed
Sirloin or Rump Steak cooked to your liking
served with lemon pepper potatoes, Broccolini &
minted yoghurt **(gf)** **Rump** 27.5
29.5
- Seafood Platter** Grilled fish, prawn skewer, 32
Thai scallops, natural oysters, crab rilletes, Fremantle octopus, smoked salmon, garden salad, beer battered chips & tartare sauce

SIDES

- Garden Salad for 2 (v)** 8.5
- Side serve Garden Salad (v)** 4
- Panache of vegetables for 2 (v) (gf)** 8.5
- Side serve Panache of vegetables (v) (gf)** 4
- Beer Battered chunky chips (v)** with aioli 8.5
- Side serve of Beer battered chunky chips (v)** 4
- Seasoned curly fries (v)** 8.5
with wasabi mayonnaise

DESSERTS

Please ask our friendly wait staff for the
dessert specials of the day

(v) vegetarian (gf) gluten free (vg) vegan
Other menu choices may be made gluten free on request -
please ask our wait staff