

# A LA CARTE DINNER MENU

# HILLARYS YACHT CLUB

## STARTERS

<b>Garlic Bread (V)</b>	8.5
<b>Garlic Bread</b> with pepperoni & mozzarella	10.5
<b>Roasted Pumpkin Soup (V)</b> with garlic croutons & sage sour cream	12.5
<b>Prawn &amp; Bacon wrapped Scallop Skewers (GF)</b> with garlic butter rice	16
<b>Asparagus Spears (GF)</b> topped with freshly sliced prosciutto & soft boiled egg	14

## MAINS

<b>Singapore Rice Noodles (V, GF, VG)</b> tossed with pan fried Asian vegetables, carrot, spring onion, bean shoots, capsicum, soy, chilli & mild curry sauce	23.5
<b>Add Prawns &amp; Pork</b>	29.5
<b>Risotto (V, GF)</b> with vintage cheddar & leek topped chopped chives & crispy leek	23.5
<b>Pancetta wrapped Chicken Breast (GF)</b> topped with crushed pistachios, served with baby carrots, snow peas & chive gourmet potatoes	33
<b>Baked Salmon Tarator (GF)</b> served pink topped with tahini yoghurt, walnuts, coriander, chilli & green bean, fig & feta salad	33
<b>Esperance Gummy Shark</b> with a lemon & macadamia crust served with sautéed potatoes, sugar snap peas & garlic cream sauce	33
<b>Roasted Pork Loin</b> topped with a porcini crumb, serrano wrapped asparagus, braised red cabbage, potato gratin & cider jus	35
<b>Pan fried Tandoori Duck Breast (GF)</b> served with grilled asparagus, radish, shallot, cherry tomato salad & curry dressing	34
<b>Seafood Platter for Two</b> : Battered & Grilled Spanish Mackerel, garlic prawn skewers, Thai scallops, marinated white anchovies, chilli mussels, crab rillettes, smoked salmon, tartare sauce, cocktail sauce, garden salad & side of beer battered chips	60

## MAINS

<b>Black Angus Steak</b> your choice of <b>Royal Rump</b> or <b>Sirloin</b> steak cooked to your liking topped with garlic butter, rustic Italian herb chips & side Caesar salad with mini quail egg	
Rump	30
Sirloin	36
<b>Lamb Filo Wellington</b> Dijon mash, sugar snap peas & roasted garlic jus	34
<b>Chef's Grill Plate</b> Beef sirloin, lamb cutlet, pork belly, beef rissole, chipolata, hand cut chips, corn on the cob & smoky chipotle coleslaw	42

## SIDES

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

## DESSERTS

<b>Homemade blueberry &amp; lemon cheesecake</b> with citrus cream	9.5
<b>Summer berry Pavlova (GF)</b> with Chantilly cream & white chocolate sauce	9.5
<b>HYC Cheese Plate for 1</b> Selection of cheeses & assorted biscuits	9.5
<b>HYC Cheese Plate</b> 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