



# DECEMBER FOOD MENU

## SMALL PLATES

|   | Member | Non-Member |
|---|--------|------------|
| <b>Chips</b> <sup>V</sup> and aioli   | 8.0    | 9.5        |
| <b>Garlic bread</b> <sup>V</sup>  | 8.0    | 9.5        |
| <b>Garden salad</b> <sup>GF, VG</sup>   | 7.0    | 8.5        |
| <b>House made dip and bread</b> <sup>V, GFO</sup>   | 12.0   | 14.5       |
| <b>Bruschetta</b> <sup>VGO</sup> Kalamata olives, cherry tomato, shallots, fresh herbs, aged balsamic | 10.0   | 12.0       |
| <b>Sweet corn and lime fritters</b> <sup>V</sup> labneh, chilli jam, herb salad                       | 10.0   | 12.0       |
| <b>Lemon pepper calamari</b> <sup>GF</sup> aioli, rocket salad  | 12.0   | 14.5       |
| <b>Grilled Chorizo</b> lemon and aioli  | 12.0   | 14.5       |
| <b>Charcuterie Board</b> selection of local cured meats and accompaniments                            | 25.0   | 30.0       |
| <b>Cheese Board</b> <sup>V</sup> selection of local cheeses and accompaniments                        | 25.0   | 30.0       |

## KIDS MEALS

|  | Member | Non-Member |
|--|--------|------------|
| <b>Beef burger</b> cheddar, tomato sauce, aioli and chips          | 10.0   | 12.0       |
| <b>Spaghetti</b> <sup>V</sup> napolitana sauce and grated parmesan | 10.0   | 12.0       |
| <b>Battered fish fillet</b> served with chips and salad            | 10.0   | 12.0       |

*GF=GLUTEN FREE, GFO=GLUTEN FREE OPTION UPON REQUEST,*

*V=VEGETARIAN, VG=VEGAN, VGO=VEGAN OPTION UPON REQUEST*

*Although our staff take precautions to safely handle food that may contain potential allergens, cross contamination may occur. Not all ingredients are listed on our menus. Please make your server aware of any dietary requirements before ordering.*

**Discounts for Members are applied when using a Members Card**

MARINA MENU DECEMBER 2020



Hillarys Yacht Club



# DECEMBER FOOD MENU

## LARGE PLATES

|  | Member | Non-Member |
|--|--------|------------|
| <b>Turducken Ballotine</b> <sup>GF</sup> pea and smoked ham hock puree, roasted vegetables, chestnut pangratato, gravy | 35.0   | 42.0       |
| <b>Battered market fish</b> served with chips, garden salad and tartare  | 27.0   | 32.5       |
| <b>Wild mushroom risotto</b> <sup>GF, V, VGO</sup> pecorino, fresh herbs   | 21.0   | 25.0       |
| <b>Black Angus beef burger</b> , pimento cheese, crispy onions, bacon bits, pickles, chips and aioli                   | 20.0   | 24.0       |
| <b>300 g Sirloin steak</b> <sup>GF</sup> butter mash potatoes, roasted seasonal vegetables, Jus                        | 30.0   | 36.0       |
| <b>Slow cooked lamb shoulder</b> spiced herb couscous, chickpeas, seasonal vegetables                                  | 27.0   | 32.5       |
| <b>Lemon butter chicken kiev</b> <sup>GF</sup> herb potato roti, roasted seasonal vegetables and thyme garlic jus      | 26.0   | 31.5       |
| <b>Catch of the day</b>  | MP     |            |

## DESSERTS

|   | Member | Non-Member |
|---|--------|------------|
| <b>Pavlova</b> Chantilly, strawberries and raspberry coulis   | 10.0   | 12.0       |
| <b>Christmas Pudding</b> brandy custard and strawberries      | 13.0   | 15.5       |
| <b>Chocolate brownie</b> <sup>GFO</sup> and vanilla ice cream | 9.0    | 11.0       |
| <b>Vanilla bean crème Brulee</b> <sup>GF</sup>                | 9.0    | 11.0       |

*Merry Christmas*

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