

Royal Motor Yacht Club
BROKEN BAY

Winter Menu

Lunch & Dinner



Oysters

All our oysters are sourced directly from the oyster farmers and freshly shucked.

Fresh AAA Sydney Oysters

- Natural **GF** **DF** _____ half doz. 26 doz. 47
with lemon and tabasco
- Champagne **GF** **DF** _____ half doz. 26 doz. 47
with vinaigrette with echallots
- Kilpatrick **GF** **DF** _____ half doz. 28 doz. 52
roasted with crispy bacon and a dash
of worcestershire sauce
- Mornay _____ half doz. 28 doz. 52
roasted with bechamel sauce and parmesan

** no member discounts apply on listed oyster prices*

G = guests | **S** = social members | **B** = boat members

Entrées

Salt & Pepper Squid DF

with rocket, a side of aioli and topped with fried onions

G \$24 | **S** \$22.8 | **B** \$21.6

Grilled Prawn Tacos TWO TACOS

with avocado and tomato salsa,
topped with chipotle mayo, lime, and coriander

G \$22 | **S** \$20.9 | **B** \$19.8

ADD extra tacos +\$11 ea

Fish Tacos TWO TACOS

battered barramundi, with an avocado and tomato salsa,
topped with chipotle mayo, lime, and coriander

G \$22 | **S** \$20.9 | **B** \$19.8

ADD extra tacos +\$11 ea

Grilled Veggie Tacos TWO TACOS

mixed capsicum, onion, and edamame, with an avocado and
tomato salsa, topped with aioli, lime, and coriander

G \$22 | **S** \$20.9 | **B** \$19.8

ADD extra tacos +\$11 ea

Garlic Prawns

in garlic butter, topped with shallots
and a side of charred baguette

G \$23 | **S** \$21.85 | **B** \$20.7

Dietary Key

Vegetarian DF **Dairy Free** GF **Gluten Free** VG **Vegan**

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The Ocean

Seafood Platter - for two

a selection of chilled prawns, natural oysters, crispy squid, roasted garlic prawns, tempura barramundi, house salad, and fries, with aioli, lemon and a fresh baguette

G \$130 | **S** \$123.5 | **B** \$117

Pan Fried Ocean Trout GF

with roasted kipfler potatoes, leek, spinach and sauce vierge

G \$43 | **S** \$40.85 | **B** \$38.7

Fresh New Zealand Mussels

steamed with garlic, shallots, in a creamy white wine sauce with a charred baguette

G \$36 | **S** \$34.2 | **B** \$32.4

Pan Fried Barramundi

with blue swimmer crab, a saffron emulsion, tomato concasse, sauce vierge and fresh fettuccini

G \$43 | **S** \$40.85 | **B** \$38.7

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The Ocean

Marinara Fettuccini

a selection of seafood in a white wine, spinach and tomato sauce, served with basil and fresh fettuccini

G \$36 | **S** \$34.2 | **B** \$32.4

Beer Battered Barramundi

with tartare sauce, salad, chips and a wedge of lemon

G \$33 | **S** \$31.35 | **B** \$29.7

Beer Battered Flathead

with tartare sauce, salad, chips and a wedge of lemon

G \$38 | **S** \$36.1 | **B** \$34.2

Chilli Prawn Fettuccini

in a housemade bisque, served with cherry tomatoes, spinach, a napolitana sauce and fresh fettuccini

G \$38 | **S** \$36.1 | **B** \$34.2

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The Paddock

Lamb Shank ^{GF}

with a creamy white truffle potato mash,
seasonal vegetables and topped with a jus

G \$30 | **S** \$28.5 | **B** \$27

Roast of the Day

SEE SPECIALS BOARD FOR THE ROAST

with roast potatoes, pumpkin,
seasonal vegetables and gravy

G \$28 | **S** \$26.6 | **B** \$25.2

Chicken Korma

basmati rice and potatoes,
with a side of roti and raita

G \$24 | **S** \$22.8 | **B** \$21.6

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The Paddock

250 GRAMS

Chargrilled Scotch Fillet

MARBLE SCORE +2

with a potato gratin, broccolini
and your choice of sauce;

Green Peppercorn | Mushroom Sauce | Jus

G \$46 | S \$43.7 | B \$41.4

200 GRAMS

Chargrilled Surf n Turf

with roasted prawns, a potato gratin,
broccolini and a mushroom sauce

G \$46 | S \$43.7 | B \$41.4

250 GRAMS

Steak Frites

MARBLE SCORE +6

Tajima wagyu chargrilled rump served with shoestring fries
and green peppercorn sauce

G \$44 | S \$41.8 | B \$39.6

**Presenting the perfectly aged tender Angus
reserve fillet selection.**

**Consulting with leading beef experts, growers and
specialised suppliers, we now offer the finest beef
Australia has to offer.**

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The Garden

Soup of the Day V

SEE SPECIALS BOARD FOR THE SOUP

with a fresh baguette and butter

G \$14 | **S** \$13.3 | **B** \$12.6

Homemade Gnocchi V GF

pan fried with a roasted squash pureé, sage butter,
garden peas and goats feta

G \$34 | **S** \$32.3 | **B** \$30.6

Halloumi & Pumpkin Salad V

with fresh tomatoes, cucumber and red onion, on a mixed
bed of leaves and topped with a honey mustard dressing

G \$22 | **S** \$20.9 | **B** \$19.8

Caesar Salad

with bacon, croutons, egg, parmesan and cos,
finished in a caesar dressing

G \$22 | **S** \$20.9 | **B** \$19.8

ADD Chicken OR Prawns +\$6

Tomato Bruschetta

crumbled feta and fresh basil, dressed in olive oil
and served on top of toasted sourdough

G \$17 | **S** \$16.15 | **B** \$15.3

ADD Chicken OR Prawns +\$6

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Sides

Mixed Leaf Salad V DF

with carrots, cucumber, red onion and tomatoes,
in a honey mustard dressing

G \$12 | **S** \$11.4 | **B** \$10.8

Garlic & Herb Bread V

G \$8 | **S** \$7.6 | **B** \$7.2

ADD mozzarella +\$4

Seasonal Vegetables V

G \$12 | **S** \$11.4 | **B** \$10.8

Chips VG DF

with tomato sauce

G \$12 | **S** \$11.4 | **B** \$10.8

Rosemary Chips VG DF

with rosemary salt

G \$12 | **S** \$11.4 | **B** \$10.8

Wedges V

with sour cream and sweet chilli sauce

G \$12 | **S** \$11.4 | **B** \$10.8

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Burgers

Chicken Schnitzel Burger

with lettuce, tomato, onion relish,
chipotle mayo and a side of chips

G \$27 | **S** \$25.65 | **B** \$24.3

ADD bacon +\$2

ADD avocado +\$4

Wagyu Beef Burger

with lettuce, tomato, onion relish, cheese,
topped with bbq and aioli sauce and a side of chips

G \$27 | **S** \$25.65 | **B** \$24.3

ADD bacon +\$2

ADD avocado +\$4

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Classics

Beef Nachos

with tomato salsa, guacamole, Mexican spices, kidney beans, cheese, shallots and sour cream

G \$26 | **S** \$24.7 | **B** \$23.4

Chicken Schnitzel **FREE RANGE**

housemade schnitzel, with salad, a side of chips and your choice of sauce;

CHOOSE Green Peppercorn | Mushroom Sauce | Jus

G \$25 | **S** \$23.75 | **B** \$22.5

ADD bacon +\$2

Steak Sandwich

with lettuce, tomato, caramelised onion, bbq sauce and aioli, with a side of chips

CHOOSE Sourdough or White Bread

G \$26 | **S** \$24.7 | **B** \$23.4

ADD bacon +\$2

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Desserts

Frangelico Affogato

espresso shot with frangelico and ice cream

G \$14 | **S** \$13.3 | **B** \$12.6

Balieys Affogato

espresso shot with Balieys liquor and ice cream

G \$14 | **S** \$13.3 | **B** \$12.6

Affogato

espresso shot with ice cream

G \$10 | **S** \$9.5 | **B** \$9

Ice Cream

a selection of flavours available, see salt cove cafe

G \$5.7 | **S** \$5.4 | **B** \$5.10

Daily Dessert Selection

please see salt cove cafe for the selection available

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