



## Dining Room

### Entrées

**Garlic Bread \$5 V**

**Dip Plate \$12 V & GF option**

House made dips with marinated olives & flat bread

**Chicken Strips Panko Crumbed \$14**

with spiced cream cheese and toasted walnuts

**Pan Fried Haloumi \$18 V/GF**

with watermelon & spiced onions

**Prawn and Blue Swimmer Rice Cakes \$16**

with capsicum mayonnaise, pickled carrot salad, topped with fried squid

**Smoked Salmon \$16**

Horseradish and dill cream with pickled shallot and caper salad

### Main Courses

**Chicken Strips Panko Crumbed \$24**

with spiced cream cheese and toasted walnuts

**Fish & Chips \$24**

John Dory fillets battered in Coopers Pale Ale or grilled with chips, salad and caper mayo

**Salt and Pepper Squid \$24**

Served with chips, salad and tartare

**Pulled Beef Burger \$20**

Bacon, cheese, onion jam, lettuce, tomato, horseradish aioli on a brioche bun with chips

**Schnitzel \$20**

Wagyu Beef or Chicken Breast Served with chips and salad

**Sauce options: Gravy \$1, Pepper \$2, Mushroom \$3, Dianne \$2, Parmigiana \$3**

### Chef Specialities

**Vegetarian Linguine \$24 V**

Golden raisins, confit tomato, red onion, goats curd and rocket with burnt butter

**Couscous Stuffed Tomato \$26 V/GF**

With roasted vegetables, sultana and eggplant caviar

**Seafood Marinara \$29**

Linguine with prawns, squid, mussels and John Dory in a rich napolitana sauce

**Chicken Linguine \$28** Chicken strips and mushroom cream sauce





Yacht Club | Food + Wine | Corporate | Weddings | Events | Cocktails

*Dietary requirements gladly accommodated on request*

*Member receive up to 20% discount with their card*

## Chef Specialities

### **Twice Cooked Pork Belly \$32 GF option**

with tamarind dressing and pineapple salad

### **Fish of the Day \$31 GF**

with avocado and lemon salsa and chat potato

### **Eye Fillet Beef \$38 GF**

Char grilled beef fillet with potato rosti, salsa verde and red wine jus

### **Seafood Platter for Two \$65 "Sunday Seafood Platter Promotion \$48"**

Battered John Dory, salt & pepper squid, soft shell crab, Kilpatrick oysters, smoked salmon, king prawns. Served with market salad, chips, tartare and cocktail sauce

**V - Vegetarian**

**GF - Gluten Free**

## Sides

**Sautéed Greens** pan-fried with butter and garlic **\$6 V/GF**

**Market Salad** **\$6 V/GF**

**Chips** with tomato sauce **\$8 V**

**Wedges** with sour cream and sweet chilli **\$10 V**

**Chat Potatoes** **\$7 V/GF**

## Dessert

### **Eton Mess \$12 GF**

Meringue, berry compote, chocolate soil and whip cream

### **Expresso Panna cotta \$12 GF**

Topped with an espresso glaze

### **Dark Chocolate Cheese Cake \$12 GF**

Chocolate shards and crème fraiche

### **Nut Sundae \$8**

Vanilla ice cream with choice of toppings, strawberries, wafer, crushed nuts and sprinkles

### **Cheese Platter \$26**

Triple cream brie, Tasmanian Blue and Vintage Cheddar with quince paste, lavosh, dried fruit, nuts and fresh strawberry and pear

### **Affogato \$12**

Vanilla ice cream, house made almond biscotti with your choice of liqueur Baileys, Frangelico, Tia Maria, Kahlua or Coffee Baileys

\*not all ingredients are listed, please advise staff of any food allergies when ordering

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