

SIDES

BOWL OF CRUNCHY CHIPS
M \$8.50 / G \$9.90

BEER BATTERED ONION RINGS
M \$7.50 / G \$8.90

CREAMY MASHED POTATO
M \$4.00 / G \$5.90

BUTTERED SEASONAL GREENS
M \$8.90 / G \$9.90

PICKLED GINGER & CUCUMBER RIBBON (GF, V!)
M \$6.90 / G \$7.90

WAKAME & NOODLE SALAD (VF)
M \$6.90 / G \$7.90

GARDEN SALAD
M \$6.90 / G \$7.90

CALAMARI
M \$7.90 / G \$8.90

CAJUN FRIED PRAWNS
M \$8.90 / G \$9.90

CODES

M= Members price

G = Guests/ visitors price

vf= Vegetarian friendly, may contain eggs and dairy

V!= Vegan meal, contains no animal products

gf= Gluten Free

gf option= Can be made gluten free, please notify staff upon ordering

SUPPORTING US, SUPPORTING LOCALS

When you dine with us you can be sure that every effort has been made to support our local businesses. Working in conjunction with the following suppliers, we use Australian made/caught/farmed produce at every available opportunity:

- Cotton Tree Meats, Cotton Tree
- Markis wholesale foods, Noosaville
- The produce wholesaler, Coolum
- Sunshine Coast seafood industry (from Caloundra to Tin Can Bay)
- Sunshine Coast Coffee Roastery, Kunda Park



Chaplin Park, Gympie Terrace,
Noosaville
Queensland 4566

NYRC.COM.AU



07 5450 7400



Noosa_Yacht_
Rowing_Club



@noosayacht&
rowingclub



BISTRO MENU



BREADS



BRUSCHETTA

Tomato, bocconcini and roquette on toasted rye sour dough finished with Salsa Verde and fried capers. (vf)
M \$11.90/ G \$13.50

9"CHEESE & GARLIC

Confit garlic, mozzarella, tasty, bocconcini & fresh herbs. (vf)
M \$14.70/ G \$16.70

OYSTERS



Sourced from the clear cool waters of the pacific these JUMBO oysters offer a more than generous serving of mildly briny, yet clean meat. Please be aware they are JUMBO and no refunds are issued if they are 'too big'!
Sorry members, no discounts on these bad boys.

NATURAL- (3) \$14 (6) \$26.90
KILPATRICK- (3) \$15.50 (6) \$28.50
TEMPURA- (3) \$15.50 (6) \$28.50

SMALL PLATES



(PERFECT FOR KIDS, SENIORS OR AS A STARTER)

STEAK & CHIPS

150g sirloin steak with crispy fries and a petite garden salad.
M \$16.50/ G \$18.90

MILD CHILLI MUSSELS

New Zealand 1/2 shell mussels in mild chilli Napoli with toasted rye & lemon. M \$16.90/ G \$18.90

FISH & CHIPS

Crispy battered haddock with chips, petite garden salad, lemon & tartare. M \$12.90/ G \$14.90

CALAMARI & CHIPS

Flash fried calamari strips with chips, petite garden salad, lemon & tartare. M \$12.90/ G \$14.90

SEAFOOD CAKES

House made seafood cakes with wakame & noodle salad, signature Thai dipping sauce & fresh lime. M \$16.90/ G \$18.90

LINGUINE NAPOLI

Linguine with house made Napoli sauce, parmesan & fresh herbs. (vf) M \$9.50/ G \$12.90

HANDS-ON



YACHTIE BURGER

200g pure beef pattie, bacon, American cheddar, lettuce, tomato, mayo & chutney on a charcoal milk bun, served with crispy fries & tomato sauce.
M \$19.90/ G \$23.90

SPICY FISH TACOS

Tempura battered haddock with roquette, Japanese mayonaisse and house pineapple Jalapeno relish.
M \$17.90/ G \$19.90

STEAK SANDWICH

150g succulent sirloin steak, roquette, tomato, horseradish aioli & tomato chutney on toasted rye sour dough, served with crispy fries & tomato sauce. M \$19.90/ G \$23.90

HIPPY TACOS

Beetroot falafels, radicchio, kale & baba ganoush on soft tortillas, finished with crispy chickpeas, tzatziki & tabouli.(vf)
M \$17.90/ G \$19.90

SLOW COOKED LAMB TACOS

12hr slow cooked lamb shoulder, roquette, tzatziki & tabouli on soft tortillas. M \$17.90/ G \$19.90

FISH & CHIPPERY



CHIPS

Bowl of crunchy chips - M \$8.50/ G \$9.90

BRITS FISH & CHIPS

Crispy beer battered British cod (haddock) with mushy peas, chips, brown vinegar, tartare & pickled onion. M \$19.90/ G \$24.90

CALAMARI & CHIPS

Lightly coated calamari strips with chips, pickled ginger & cucumber ribbon, lemon & tartare. M \$19.90/ G \$24.90

SAILORS SERVE CALAMARI

By popular demand, a big bowl of our locally loved calamari with lemon & tartare. M \$19.90/ G \$24.90

COMMODORES' CATCH

Crispy Barramundi wings, flash fried calamari, Cajun dusted prawns, house cured salmon, petite sand crab & noodle salad, pickled ginger & cucumber ribbon, sweet potato crisps, lemon, tartare & house Thai chilli dipper.
M \$43.50/ G \$ 48.50

SALADS



CAJUN PRAWN CAESAR

Our spin on the old favourite- all the traditional ingredients jazzed up a little and topped with succulent Cajun fried Sunny Coast prawns. M \$24.90/ G \$27.50

BEETROOT CURED SALMON

Tasmanian farmed salmon (cured in-house), roquette, citrus & baby fennel with beetroot & blood orange dressing. M \$19.90/ G \$22.90

GREEN EARTH

Radicchio, kale, sweet potato crisps, white beans, crispy chickpeas & tabouli with beetroot & blood orange dressing. (gf option, V!)
M \$19.90/ G\$22.90

MAINS



12 HOUR LAMB

Slow cooked lamb shoulder with creamy mashed potato, roasted tomato, seasonal greens, and rich red wine house jus.
M \$26.50/ G \$32.50

300 GRAM SIRLOIN

Char grilled to your liking with creamy mash, field mushrooms, roast tomato, baby spinach, house jus & beer battered onion rings. (gf option) M \$29.90/ G \$34.90

CHICKEN PARMIGIANA

200g chicken breast schnitzel topped with house Napoli, mozzarella, tasty & bocconcini served with crispy fries & garden salad. M \$19.90/ G \$24.90

EGGPLANT PARMIGIANA

Crumbed eggplant topped with house Napoli, mozzarella, tasty, bocconcini & herbs served with crispy fries & garden salad.
M \$19.90/ G \$23.90

MILD CHILLI MUSSELS

New Zealand half shell mussels in mild chili Napoli with toasted rye sour dough, fresh herbs & lemon.
M \$26.90/ G \$29.90

BARRAMUNDI & PRAWN THAI YELLOW CURRY

Crispy skin North Queensland Barramundi and pan seared Sunshine Coast prawns with mash, seasonal greens on a bed of Thai yellow curry sauce.(gf) M \$29.90/ G \$34.90

CHILI PRAWN & CRAB LINGUINE

Sunny Coast prawns, sand crab, chilli, garlic and ocean salts finished with parmesan, lemon oil, parsley & fried capers. M \$28.50/ G \$32.50

BUDDHA BOWL

Crumbed eggplant, falafels, kale, radicchio, roast capsicum, soft poached egg, baba ganoush and crispy chickpeas.(vf)
M \$21.90 / G \$24.50