

## SIDES

	MEMBERS	GUESTS
<b>HOUSE POTATO FRIES (VF, GF)</b>	<b>11.30</b>	<b>12.50</b>
<b>SWEET POTATO FRIES (VF, GF)</b> Chilli mayonnaise dipping sauce.	<b>11.30</b>	<b>12.50</b>
<b>TOASTED TURKISH BREAD (VF)</b>	<b>3.00</b>	<b>3.50</b>
<b>GARLIC CHILLI PRAWNS (5) (GF)</b> Succulent pan-seared chilli and garlic prawns.	<b>9.00</b>	<b>9.90</b>
<b>GREEK SALAD (VF, GF)</b>	<b>7.70</b>	<b>8.50</b>
<b>SIDE OF GREENS (VF, GF, V!)</b> Pan fried chilli garlic greens, baby spinach	<b>7.70</b>	<b>8.50</b>
<b>SAUCES</b>		
<b>MUSHROOM GRAVY (GF, VF)</b>	<b>1.00</b>	<b>1.50</b>
<b>HOUSE MADE GRAVY (GF, VF)</b>	<b>1.00</b>	<b>1.50</b>
<b>PEPPER GRAVY (GF, VF)</b>	<b>1.00</b>	<b>1.50</b>

## CODES

VF - Vegetarian friendly, may contain eggs and dairy  
V! - Vegan, contains no animal products  
GF - Gluten free

### Disclaimer: Food Allergies

Please note that all care is taken when catering for special requirements. It must be noted however that within these premises we handle nuts, seafood, shellfish, seeds, wheat, flour, eggs, yeast, fungi, animal fats and dairy products. Customers' requests will be catered for to the best of our ability, however the choice to order and consume a meal is the diners' responsibility.

Meals marked GF (Gluten Free) are free of gluten, however many of these menu items are cooked in appliances and/or oils that have been used to cook non gluten free items and therefore are not suited for Coeliacs. We ask that if you have a severe allergy to certain foods to please see the food service staff for clarification. Should your dietary requirements be trend based then there is no cause for the disclaimer.

### Requesting Menu Changes

Please note that where possible requests for changes to menu items are catered for, however various menu items cannot be changed. To avoid discomfiture please check with the staff before placing your order.

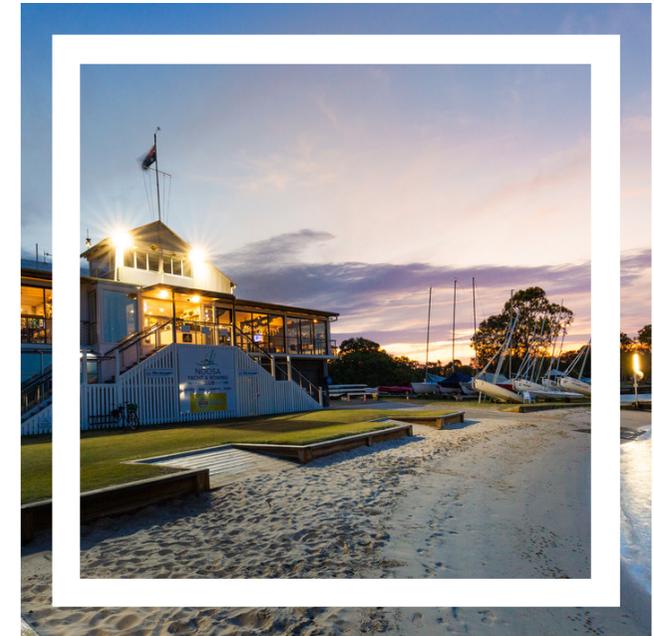
### Zero Tolerance

The Noosa Yacht & Rowing Club has a zero tolerance policy. Whilst the club encourages freedom of speech, we do not allow defamation or abuse to our staff due to a lack of menu research prior to entering the establishment.

## WINE LIST

	MEMBERS			GUESTS		
	Standard glass	Large glass	Bottle	Standard glass	Large glass	Bottle
<b>SPARKLING</b>						
Seppelt Fleur De Lys Chardonnay Pinot Noir S/E VIC	\$7.90		\$34	\$8.90		\$38
Georg Jensen Hallmark Cuvee TAS			\$59			\$65
Seppelt Prosecco VIC	\$7.90		\$34	\$8.90		\$38
Cavaliere d'Oro Prosecco VENETO D.O.C. ITALY			\$36			\$40
<b>WHITE WINE</b>						
Morgan's Bay Semillon Sauvignon Blanc VIC	\$7.90	\$9	\$29	\$8.90	\$10	\$32
Cape Schanck by T'Gallant Pinot Grigio VIC	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Cavalier d'Oro Pinot Grigio VENETO d.O.C ITALY			\$39			\$44
Squealing Pig Pinot Gris MARLBOROUGH N.Z.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Squealing Pig Sauvignon Blanc MARLBOROUGH N.Z.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
St Huberts The Stag Chardonnay YARRA VALLEY VICTORIA	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Saltram Winemakers Selection Fiano BAROSSA VALLEY S.A.			\$39			\$44
Coldstream Hills Yarra Valley Chardonnay VIC			\$45			\$50
Leo Buring Riesling S.A.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Penfolds Bin 51 Riesling S.A.			\$53			\$59
Penfolds Bin 311 Chardonnay ADELAIDE HILLS, TAS & TUMBARUMBA	\$16	\$24	\$62	\$17.60	\$26	\$69
<b>ROSE</b>						
Cape Schanck by T'Gallant Rose VIC	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Penfolds Max's Rose SA	\$12	\$17	\$52	\$13	\$19	\$57
<b>RED WINE</b>						
Morgan's Bay Cab Sauvignon Merlot VIC	\$7.90	\$9	\$29	\$8.90	\$10	\$32
Cape Schanck by T'Gallant Pinot Noir MORNINGTON PENINSULA, VIC	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Squealing Pig Tempranillo S.A.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Saltram Shiraz BAROSSA VALLEY S.A.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Pepperjack Shiraz BAROSSA VALLEY S.A.			\$39			\$44
Wynns Coonawarra Estate The Gables Cabernet Sauvignon COONAWARRA S.A.	\$8.90	\$13	\$36	\$9.90	\$15	\$40
Coldstream Hills Pinot Noir VIC			\$45			\$50
<b>PENFOLDS CELLAR SELECTION</b>						
Penfolds Max's Shiraz Cabernet S.A.	\$14	\$20	\$58	\$15.50	\$22	\$64
Penfolds Bin 150 Marananga Shiraz 2015 BAROSSA VALLEY S.A.			\$110			\$120
Penfolds St. Henri Shiraz 2015 S.A.	\$35	\$48	\$130	\$38	\$53	\$145
<b>PENFOLDS RANGE DECANTED ON REQUEST</b>						

# BISTRO MENU



Ph 5449 8602  
Gympie Tce, Noosaville  
[www.nyrc.com.au](http://www.nyrc.com.au)

## STARTERS

	MEMBERS	GUESTS
<b>TOASTED TURKISH GARLIC BREAD (4)</b> Crunchy toasted turkish bread, confit garlic, mozzarella, bocconcini, parsley, olive oil.	11.60	12.90
<b>MEZZE SHARE PLATE (SERVES 3 - 4) (VF, GF OPTION)</b> Roast peppers, roast pumpkin, charred eggplant, artichoke hearts, Persian fetta, marinated olives, house pumpkin hummus, chimichurri, dukkah & toasted Turkish bread. (GF option - without bread)	22.40	24.90
<b>CRUMBED OLIVES (VF)</b> Marinated crumbed olives, tomato relish, fresh herbs.	9.00	9.90

## COFFIN BAY OYSTERS

<b>NATURAL (GF)</b> (3) 13.00 (6) 23.90 (12) 44.00 Fresh Coffin Bay plate oysters, champagne shallot vinegar & fresh lemon.		
<b>KILPATRICK</b> (3) 14.50 (6) 25.90 (12) 48.00 Crispy bacon, classic Kilpatrick sauce with a dash of chilli & fresh lemon.		
<b>OYSTERS BEIGNET</b> (3) 14.50 (6) 25.90 (12) 48.00 Herb crumbed fried oysters, chimichurri & fresh lemon.		

## SMALL PLATES

(Perfect for children, seniors or just a light meal)

<b>STEAK, SALAD &amp; CHIPS (GF)</b> 17.90 19.90 150g sirloin, Greek salad, house fries & your choice of sauce. <b>NB: Due to marbling 'blue' or 'rare' is unavailable in this cut.</b>		
<b>FISH &amp; CHIPS</b> 14.30 15.90 Eumundi ginger beer battered flathead, house fries, Greek salad, lemon & tartare sauce.		
<b>CALAMARI &amp; CHIPS</b> 14.30 15.90 Flash fried salt and pepper calamari, house fries, Greek salad, lemon & tartare sauce.		
<b>PORK BELLY POKE BOWL (GF)</b> 17.90 19.90 Caramelised pork belly, sticky rice, fried red bean, Asian vegetables, charred corn, cucumber, pickled cabbage, whipped avocado, ginger, wakame, sesame, fresh herbs, lime & ponzu.		
<b>CUMIN CAULIFLOWER (VF, GF OPTION)</b> 14.30 15.90 Fresh cauliflower fried in cumin, Moroccan spice, satay coconut dressing, fried onion, rocket, peanuts, sesame, pickled ginger, fresh herbs & toasted coconut.		
<b>SATAY CHICKEN BOWL (GF OPTION)</b> 17.00 18.90 Marinated chicken thigh, house coconut satay sauce, sticky ponzu rice, cucumber, mixed leaves, pickled ginger, sesame, lime & peanuts.		

## MAINS

	MEMBERS	GUESTS
<b>BUTTERMILK BARRA (GF)</b> 30.50 33.90 Buttermilk fried, skin on barramundi served with pak choy, special fried rice, sticky soy dressing & fresh lemon.		
<b>CONFIT DUCK (GF)</b> 30.50 33.90 Crispy skin confit duck leg, roasted truffle mushroom risotto, chargrilled asparagus, roasted pumpkin, finished with fried fennel and fresh herbs.		
<b>SPAGHETTI MARINARA</b> 30.50 33.90 New Zealand half shell mussels, black tiger prawns, calamari & flathead tossed in chilli garlic Napoli, spaghetti, fried capers, lemon & fresh herbs.		
<b>RED CURRY PORK BELLY (GF OPTION)</b> 26.90 29.90 Slow cooked pork belly, coconut red curry, rice, Asian vegetables, pickled ginger, peanuts & sesame.		
<b>TRUFFLE MUSHROOM ROAST PUMPKIN SPAGHETTI (VF)</b> 23.30 25.90 Truffle roasted mushrooms, Spanish onion, roast pumpkin, chilli & garlic asparagus, baby spinach, chimichurri, pistachio, whipped feta & fresh herbs.		
<b>250G MARBLEISED SIRLOIN (GF)</b> 30.50 33.90 Chargrilled sirloin, served with Greek salad, house fries & your choice of sauce. <b>NB: Due to marbling 'blue' or 'rare' is unavailable in this cut.</b>		
<b>150G SURF &amp; TURF (GF)</b> 26.00 28.90 Chargrilled sirloin, chilli garlic black tiger prawns, house fries & Greek salad. <b>NB: Due to marbling 'blue' or 'rare' is unavailable in this cut.</b>		
<b>CHICKEN PARMIGIANA</b> 23.90 26.50 200g crumbed chicken breast house Napoli, mozzarella, bocconcini, house fries & Greek salad.		
<b>CHILLI GARLIC MUSSELS (GF OPTION)</b> 22.00 24.20 Half shell New Zealand mussels, chilli & garlic Napoli, toasted Turkish bread, lemon & fresh herbs. (GF option - without bread)		
<b>FISH &amp; CHIPS</b> 23.30 25.90 Eumundi beer battered flathead, Greek salad, house fries, lemon & tartare sauce.		
<b>CALAMARI &amp; CHIPS</b> 23.30 25.90 Flash fried salt & pepper calamari, Greek salad, house fries, lemon & tartare sauce.		
<b>SAILOR'S SERVE CALAMARI</b> 23.30 25.90 A generous serve of salt & pepper calamari with lemon & tartare sauce.		

## FISH & CHIPPERY

## HANDS ON

	MEMBERS	GUESTS
<b>YACHTY BURGER</b> 22.40 24.90 200g ground beef patty, bacon, American cheddar, mixed leaves, tomato, mayonnaise & tomato relish on a charcoal milk bun served with house fries & tomato sauce.		
<b>STEAK SANGA</b> 22.40 24.90 150g chargrilled sirloin, rocket, tomato, caramelised onion, mayo, tomato relish on toasted Turkish bread, house fries & tomato sauce.		
<b>PRAWN TACOS (3)</b> 22.40 24.90 Eumundi beer battered tiger prawns, flour tortillas, tomato relish, rocket, fried corn, whipped avocado, lemon, fresh herbs & house fries.		
<b>TOASTED VEGE SANGA (VF)</b> 17.90 19.90 Turkish bread, chimichurri, pumpkin, eggplant, artichoke, Spanish onion, capsicum, fetta & house fries.		

## BAOS

<b>CHEESEBURGERS (3)</b> 17.90 19.90 Ground beef patty, American cheddar, mixed leaves, American mustard, tomato sauce, gerkhin & house fries.		
<b>PORK BELLY (3)</b> 17.90 19.90 Caramelised pork belly, kewpie mayo, Asian vegetables, chilli lime caramel, peanuts, sesame, pickled ginger & lime.		
<b>SATAY CHICKEN (3)</b> 17.90 19.90 Marinated chicken thigh, house coconut satay sauce, cucumber, Asian vegetables, peanuts, sesame, pickled ginger & lime.		

## SALADS

<b>CHILLI GARLIC CALAMARI (GF)</b> 23.30 25.90 Tender strips of calamari tossed in chilli, garlic & lime, mixed leaves, semi-dried tomato, cucumber, Spanish onion, whipped avocado, roasted capsicum, fried fennel, pickled cabbage, chimichurri & citrus dressing.		
<b>PORK BELLY SALAD (GF)</b> 23.30 25.90 Caramelised pork belly, Asian vegetables, rice, mixed leaves, pickled cabbage, cucumber, Spanish onion, pickled ginger, fresh herbs, peanuts, sesame & lime.		
<b>VEGE BOWL (GF, VF, V!)</b> 21.50 23.90 Moroccan spiced cauliflower, rice, pan-fried broccolini, roast mushroom, marinated eggplant, artichoke heart, roast pumpkin hummus, charred corn, cucumber, fried red beans, pistachio, fetta, rocket & fresh herbs.		