

MEMBERS PRICE | GUEST PRICE

MIDDY / PINT / JUG

BEER & CIDER

Pirate Life (5.4%)	\$5.5 / \$9.5 / \$19 \$7.5 / \$12.5 / \$23
Bulmer's Original Cider (4.5%)	\$5.5 / \$9.5 / \$19 \$7.5 / \$12.5 / \$23
Carlton Draught (5%)	\$4.5 / \$8.5 / \$18.5 \$6 / \$11 / \$22
Carlton Dry (4.5%)	\$4.5 / \$8.5 / \$18.5 \$6 / \$11 / \$22
Fat Yak (4.7%)	\$4.5 / \$8.5 / \$18.5 \$6 / \$11 / \$22
Gage Roads Single Fin (4.6%)	\$5.5 / \$9.5 / \$19 \$7.5 / \$12.5 / \$23
Great Northern (3.5%)	\$4.3 / \$8.3 / \$18 \$6 / \$11 / \$21
Lazy Yak (3.5%)	\$4.3 / \$8.3 / \$18 \$6 / \$11 / \$21
4 Pines Indian Summer Ale (4.2%)	\$5.5 / \$9.5 / \$19 \$7.5 / \$12.5 / \$23
Swan Draught (4.5%)	\$4.5 / \$8.5 / \$18.5 \$6 / \$11 / \$22
Victoria Bitter (4.9%)	\$4.5 / \$8.5 / \$18.5 \$6 / \$11 / \$22

SPARKLING WINES

GLASS / BOTTLE

Angoves Sparkling	\$5 / \$20 \$6 / \$25
Bubbly Personality	\$7 / \$30 \$8 / \$35
Madfish Vera's Cuvee Sparkling	\$9 / \$40 \$10 / \$45
Villa Sandi Prosecco	\$9.5 / \$45 \$10.5 / \$50
Petit Jete Non Vintage Sparkling	\$70 \$75
Laurent Perrier La Cuvee	\$100 \$105
Yellowtail Piccolos	\$9 \$10

WHITE WINES

GLASS / BOTTLE

Silkwood Bowers Autumn Riesling	\$8.5 / \$40 \$9.5 / \$45
Vinaceous Sirenya Pinot Grigio	\$9.5 / \$45 \$10.5 / \$50
Angoves Chalk Hill SSB	\$5 / \$20 \$6 / \$25
Crush SBS	\$6 / \$25 \$7 / \$30
Domaine Naturaliste Discovery SBS	\$9.5 / \$45 \$10.5 / \$50
Flametree Embers SB	\$8.5 / \$40 \$9.5 / \$45
Ellis Creek SB	\$7.5 / \$35 \$8.5 / \$40
St Johns Brook Chardonnay	\$9.5 / \$45 \$10.5 / \$50
Howard Park Flint Rock Chardonnay	\$9.5 / \$45 \$10.5 / \$50

RED WINES

GLASS / BOTTLE

Crush Shiraz	\$6.5 / \$25 \$7 / \$30
Five Tree Shiraz	\$8 / \$40 \$9 / \$45
Ironcloud Pepperlilly Cab Shiraz	\$8.5 / \$40 \$9.5 / \$45
Stump Jump Grenache Shiraz Mourvedre	\$7 / \$30 \$8 / \$35
Angoves Cab Merlot	\$5 / \$20 \$6 / \$25
Swings & Roundabouts Cab Merlot	\$10.5 / \$50 \$11.5 / \$55
Howard Park Cabernet Sauvignon	\$9.5 / \$45 \$10.5 / \$50
Silkwood Estate The Bower Pinot Noir	\$8.5 / \$40 \$9.5 / \$45
Puppet Master Pinot Noir	\$10.5 / \$50 \$11.5 / \$55
El Toro Tempranillo	\$10.5 / \$50 \$11.5 / \$55

ROSE & PINKS

GLASS / BOTTLE

Excuse My French Rose	\$9.5 / \$45 \$10.5 / \$50
Ironcloud Pepperlilly Rose	\$8 / \$40 \$9 / \$45
Petal & Stem Rose	\$9.5 / \$45 \$10.5 / \$50
McPhersons Aimee's Garden Moscato	\$7 / \$30 \$8 \$35

CAPTAIN'S CHOICE COCKTAILS

Aperol Spritz - \$11 \$14
Espresso Martini - \$11 \$14
Mojito - \$11 \$14

TRADING HOURS

BAR

Monday: Closed
 Tuesday - Sunday: 11am - Late
 Wednesday - Friday: Happy Hour, 5pm - 6pm

RESTAURANT

Lunch
 Wednesday - Sunday: 12pm - 3pm

Dinner

Wednesday: Members Specials
 Thursday: Members Night
 Friday - Saturday: 6pm - 8:30pm
 Sunday: 5pm - 7:30pm

THE RIVER DECK

Friday: 5pm - Late
 Saturday: 3pm - Late
 Sunday: 12pm - Late

Bookings on The River Deck available during the above hours only. Access is open from Tuesday onwards. Any drinks brought onto The River Deck must be transferred to plastic glassware. Ask our SYC bar staff for assistance.

Children must be supervised at all times.

ANY DIETARY REQUIREMENTS MUST BE ADVISED IN ADVANCE. EVERY CARE IS TAKEN TO ACCOMODATE ALL ALLERGIES.



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ESTABLISHED 1904

SUMMER MENU

32.027°S

115.7628°E

👉 PLEASE PLACE YOUR ORDER AT THE COUNTER

TASTY BITES

BOAT OF KING PRAWNS \$20 | \$23

cocktail sauce (GF)

MARINATED SARDINE CROSTINI \$13 | \$16

extra virgin olive oil & rocket (GFO)

NATURAL WA OYSTERS \$3 EA | \$6 EA

(GF)

KILPATRICK WA OYSTERS \$4 EA | \$7 EA

SYC kilpatrick sauce & bacon (GF)

SWEET POTATO CHIPS \$7 | \$10

sriracha mayo (V, GFO)

BEER BATTERED CHIPS \$7 | \$10

roasted garlic aioli & tomato sauce (V)

↑ **LOAD UP YOUR FRIES**

+ BACON, CHEESE, SOUR CREAM & SPRING ONIONS \$2.5 | \$3.5

+ JALAPENO'S, CHEESE & SOUR CREAM \$2.5 | \$3.5

+ GRAVY \$2 | \$3

POTATO WEDGES \$7 | \$10

sour cream & sweet chilli sauce

PORK BAO'S \$12 | \$15

pork belly, asian slaw, fried shallots & coriander (GF)

MOROCCAN CHICKEN TENDERS \$13 | \$16

mango & coriander chutney (GFO)

NACHOS \$16 | \$19

beef & beans, sour cream

HERB BEEF MEATBALLS \$14 | \$17

rich napoletana sauce, parmesan cheese, chilli & crusty Turkish bread

SALT & PEPPER SQUID \$15 | \$18

namjim dressing

GRILLED CHORIZO & PRAWNS \$15 | \$18

with crusty Turkish bread (GFO)

GRILLED CHICKEN WRAP \$13 | \$16

avocado, cheese, spinach & sweet chilli mayo

👉 MEMBERS PRICE | GUEST PRICE

SYC CLASSICS

CHICKEN SCHNITTY BURGER \$19 | \$22

chicken schnitzel, cheese, lettuce, tomato topped with relish & served with beer battered chips

BEEF & BACON BURGER \$17 | \$20

beef patty, bacon & cheese, lettuce, tomato & fried egg topped with burger sauce & served with beer battered chips

SYC STEAK SANDWICH \$22 | \$25

cheese, bacon, lettuce, sliced tomato, tomato chutney, caramelized onion & beer battered chips

BEER BATTERED FISH & CHIPS \$17 | \$20

mixed green side salad & tartare sauce (GFO)

CHICKEN PARMIGIANA \$20 | \$23

free range chicken, double smoked ham, napoli sauce, beer battered chips & mixed green side salad

VEGETARIAN PANINI \$15 | \$18

Turkish bread w/ spinach, sundried tomato, red onion, mozzarella cheese, tomato relish & diced eggplant w/ beer battered chips

SHARING PLATES

SYC GRAZING PLATE \$27 | \$30

chicken tenders, grilled chorizo, salt & pepper squid, smoked ham, salami, feta, chef's choice of a dip, marinated olives & crusty Turkish bread (GFO)

THE BOLOGNA \$39 | \$42

smoked ham, hungarian salami, cacciatore, sopressa, dips, olives, dukka, extra virgin olive oil, balsamic glaze, mustard, water crackers & crusty bread

CHEESE BOARD FOR 2 \$27 | \$30

CHEESE BOARD FOR 4 \$51 | \$54

king fisher brie, king island blue, heritage black wax club cheddar (3 types of cheeses), dried fruits, nuts, pickled veg, mango chutney, water crackers, grissini sticks & crusty bread

SIGNATURE SYC SEAFOOD PLATTER FOR 2 \$65 | \$68

SIGNATURE SYC SEAFOOD PLATTER FOR 4 \$110 | \$113

beer battered / grilled hake, chilli whole mussels, marinated octopus, whole tiger prawns, tempura prawns, natural oysters, smoked salmon, salt and pepper squid, tartare sauce, cocktail sauce, beer battered chips & a mixed green salad

👉 CHILDREN MUST BE SUPERVISED AT ALL TIMES

BIG PLATES

SCOTCH FILLET \$34 | \$37

300g scotch fillet served with beer battered chips, mixed green side salad with gravy or herb butter sauce (GFO)

↑ **SURF & TURF**

+ CREAMY GARLIC PRAWNS \$8 | \$11

CHILLI MUSSELS \$18 | \$21

black mussels served in a garlic & white wine spicy napoletana sauce served with a side of turkish garlic bread (GFO)

PRAWN & CRAB LINGUINE \$24 | \$27

crab meat & prawns tossed through with chilli, garlic & cherry tomatoes, lemon, olive oil & rocket

ASIAN CHAR SIU PORK BELLY \$25 | \$28

wilted bok choy, green beans, bean shoots, fried shallots, sesame seeds & a sticky char siu glaze (GF)

CRISPY SKIN SALMON \$27 | \$30

served over coconut rice with a mango salsa (GF)

VEGETARIAN CURRY \$17 | \$20

diced potato, chickpea & capsicum served on a bed of coconut rice with papadum (GF)

SALADS

THAI BEEF SALAD \$18 | \$21

baby spinach, fried noodles, cherry tomatoes, cucumber, mint, bean shoots in a thai red curry coconut dressing (GFO)

CLASSIC CAESAR SALAD \$13 | \$16

baby cos, homemade croutons, bacon, anchovies, boiled egg, parmesan & a light caesar dressing (GFO)

↑ **ADD TO ANY SALAD**

+ CHICKEN \$6 | \$9

+ SMOKED SALMON \$8 | \$11

+ GRILLED PRAWNS \$8 | \$11

KIDS (UNDER 12 YEARS OLD)

SPAGHETTI WITH MEATBALLS \$12 | \$15

MINI BURGER & CHIPS \$12 | \$15

FISH & CHIPS (GFO) \$12 | \$15

NUGGETS & CHIPS \$12 | \$15

