



THE ROYAL YACHT CLUB OF TASMANIA

BREAD

Oven baked with herbs and garlic - **\$7.50**

Garlic baked with melted cheddar - **\$8.00**

OYSTERS

NAKED AND SALTY FRESH FROM THE SEA

(GF, DF)

Fresh Tasmanian oysters served natural with lemon

Six for \$18.00

Twelve for \$32.00

BACON GRILLED (GF, DF)

With 3 times smoked bacon, splashed with kilpatrick sauce

Six for \$21.00

Twelve for \$42.00

FIRST THROUGH TO SYDNEY HEADS - GREAT STARTERS

THREE WINNERS

A trio of dips changing daily. Check specials board

\$13.50

SALT AND PEPPER SQUID (GF, DF)

Plain sailing with dressed roquette and lemon aioli

\$14.90 / \$23.90

PORTOBELLO MUSHROOMS

Filled midship with a sauté of onions, garlic, mushrooms, and thyme. Oven roasted (VGN, GF)

\$18.90

THE COMMODORE'S GALLEY OF SEAFOOD TREATS

(GF, VG)

King Prawns, naked oysters, Tasmanian smoked salmon, mussels and Tasman Peninsula pickled Octopus. Served chilled

\$28.90

FROM THE DEEP SOUTH-LOUISIANA CHICKEN TENDERS

Crispy chicken, moored over Roquette Salad, served with Jalapeno mojo

\$17.90

FOR HUNGRY BUOYS AND OTHER CADETS

Crunchy chicken nuggets

The Midshipman - Fish 'n Chips

Nonna's Spaghetti with fresh tomato sauce

Cheesy Kid's Pizza

\$12.00

NONNA'S PIZZA MARGHERITA

Fresh tomato sauce, Italian herbs and grilled mozzarella

\$14.90 (VGN)

M Vegetarian (*GF*) Gluten Free (*DF*) Dairy Free, (*VGN*) Vegan

**GFO* = Gluten Free Option Available

**VGO* = Vegan Option Available

We welcome all dietary requirements and will try our best to suit your needs upon request. Menu items may contain traces of nuts.

THE MAIN EVENT - FIRST PAST THE LINE

TRAWLING THE EAST COAST

Tassie scallops breaded and fried and served with a salad of greens or seasonal vegetables

Six scallops \$20.50

Twelve scallops \$32.00

TASSIE FISH AND CHIPS

Breaded and fried served with tartare sauce with salad and chips or seasonal vegetables **\$32.90**

FOWL WEATHER

Crispy Chicken *Parmi* served with fries, with fresh salad or seasonal vegetables

Or plain chicken schnitzel with creamy peppercorn sauce, mushroom sauce, homemade gravy or garlic cream sauce

\$26.90

THE BOWMANS BURGER

Cajun spiced chicken breast with lettuce, tomato, pineapple, seasoned with chipotle mojo **\$23.90**

THE BOW-CHASER BARBIE

Pork cutlet in a Bourbon marinade with crispy duck fat spuds and vegetable pickles **\$27.90 (GF, DF)**

BRASS MONKEYS – COLD OPTIONS

BEETROOT, FRESH ORANGE AND GOAT CHEESE SALAD

with spinach and freekeh with a balsamic dressing

\$23.90

THE COXSWAIN'S COS LETTUCE SALAD

tossed with cherry tomatoes, avocado, boiled egg, and shaved parmesan, splashed with a piquant dressing

\$18.90

Or

Like grilled chicken with that? Add **\$6.00**

OFF THE HOOK - FRESH TASSIE

FISH

Pan grilled with lemon parsley sauce and plated with fennel and orange salad

\$32.90 (GFO, DFO)

SOUTHERN OCEAN STEAK SANGER (GFO)

Scotch fillet and crispy bacon anchored with lettuce, caramelised onion, cheddar and fried egg. Garnished with aioli, tomato

relish and served with fries **\$23.50**

THE FISH MONGER

King prawns, oysters, mussels and smoked salmon pan flashed with pappardelle pasta and a creamy seafood sauce.

Accompanied by crusty baked sourdough **\$32.90**

THE GARDENERS FAVOURITE

Pappardelle pasta pan tossed with slow roasted pumpkin, garlic and fresh sage. Accompanied by crusty baked sourdough

\$22.90 (GFO,VGN)

SYDNEY TO HOBART - THE STAKES ARE HIGH

TASSIE YEARLING SCOTCH FILLET \$42.90

PORTERHOUSE CUT \$34.90

Your choice of red wine, peppercorn, creamy mushroom, homemade gravy (GF) or creamy garlic sauce. Served with crispy chips and salad or seasonal vegetables

Garden Fresh Salad

Small serve – 4.00

Large serve – 8.50

Potato Fetish

Bowl of hot fries - 4.50

Larger bowl of hot fries – 8.50

Crispy roasted spuds in duck fat – 4.50
