

# A LA CARTE LUNCH MENU

## SHARING PLATES

**Ocean Plate:** Battered Esperance Gummy Shark 34  
goujons, prawn & avocado toasties, salt &  
pepper squid rings, crab filoettes, chilli mussels,  
curly fries, wasabi mayonnaise & tartare sauce

**French Plate:** Deep fried camembert & red 36  
current sauce, brie & bacon crostini, smoked  
salmon & soft cheese filoettes, white wine &  
ginger marinated melon, chefs spiced wedges  
with sweet chili & sour cream, cornichons,  
Toulouse sausage & Dijon mustard

**Asian Plate:** Assorted steamed dumplings, 34  
prawn filo parcels, lemon pepper squid,  
vegetable spring rolls, prawn crackers, sriracha  
chili sauce & soy sauce

**Cheese Plate:** Black truffle cheddar, brie, 25  
walnut layered soft cheese & English Stilton with  
dried fruits, caramelized onions & assorted  
biscuits

## STARTERS

**Garlic Bread (v)** 8.5

**Bruschetta** 12.5  
with ricotta, mozzarella & roasted cherry  
tomatoes

**Serrano Ham** 13.5  
Grilled serrano ham wrapped haloumi & lemon  
yoghurt

## MAINS

**Paneer Jalfrezi** with mini naan bread & 23.5  
cucumber achar (v)

**Add Prawns:** 27.5

**Homemade Falafel** with tzatziki, pickled 23.5  
radish, capsicum puree, pineapple & papaya  
salsa (v) (gf)

**Esperance Gummy Shark : Saffron Battered 27.5  
or Grilled** with pomegranate, snow pea  
coleslaw & seasoned handmade cut wedges

**Parmesan Crusted Chicken Breast:** Pan fried 27  
with cucumber, red onion & dill salad with  
rosemary & garlic potatoes

# HILLARYS YACHT CLUB

## MAINS

**Barramundi** Thai baked barramundi with 28  
chilli & basil potatoes with a spiced green salad

**Black Angus Sirloin or Rump Steak** cooked to  
your liking served with green pistou sauce,  
bratwurst potato salad & chilli butter corn on  
the cob **Rump** 27.5  
**Sirloin** 29.5

**Seafood Platter** Grilled fish, prawn skewer, 33  
Thai scallops, crab rilletes, marinated white  
anchovies, chilli green lip mussels, smoked  
salmon, garden salad, beer battered chips &  
tartare sauce

## SIDES

**Garden Salad for 2 (v)** 8.5

**Side serve Garden Salad (v)** 4

**Panache of vegetables for 2 (v) (gf)** 8.5

**Side serve Panache of vegetables (v) (gf)** 4

**Beer Battered chunky chips (v)** with aioli 8.5

**Side serve of Beer battered chunky chips (v)** 4

**Seasoned curly fries (v)** 8.5  
with wasabi mayonnaise

## DESSERTS

Please ask our friendly wait staff for the  
dessert specials of the day

(v) vegetarian (gf) gluten free (vg) vegan

Other menu choices may be made gluten free on request -  
please ask our wait staff

### Descriptions

**Pistou sauce:** traditional served cold made from garlic, fresh  
basil & olive oil

**Achar:** meaning pickled

**Paneer Jalfrezi:** Traditional Indian dish with pan fried vegetables  
and spices this a mild spiced dish but can be made hot upon  
request