

Wine

SPARKLING		
Craigmoor Cuvée Brut South-East Australia	10	45
Peterson House Gateway Sparkling NSW	12	54
La Gioiosa Prosecco Superiore D.O.C.G. Italy	13	59
Chandon NV Sparkling Brut Yarra Valley, Victoria		70
Moët & Chandon Impérial Brut Champagne, France	19	90
Piper-Heidsieck Cuvée Brut Champagne, France		110
CHARDONNAY		
Quilty & Gransden Chardonnay Orange, NSW	10	45
Tyrrell's Hunter Valley Chardonnay Hunter Valley, NSW	11	49
Scarborough Yellow Label Chardonnay Hunter Valley, NSW	13	59
SAUVIGNON BLANC		
Hinton's Hundred Sauvignon Blanc Coonawarra, SA	10	45
Wild Oats Sauvignon Blanc WA	11	49
Tai Nui Sauvignon Blanc Marlborough, NZ/Aotearoa	12	54
SEMILLON		
Tyrrell's Hunter Valley Semillon Hunter Valley, NSW	11	49
First Creek Semillon Hunter Valley, NSW	13	59
Leogate Creek Bed Semillon Hunter Valley, NSW		65
PINOT GRIS/GRIGIO		
Leogate Pinot Gris Hunter Valley, NSW	12	54
David Hook Pinot Grigio Hunter Valley, NSW	12	54
VERDELHO		
Tyrrell's Old Winery Verdelho Hunter Valley, NSW	10	45
Peter Drayton Verdelho Hunter Valley, NSW	12	54
RIESLING		
Hentley Farm Riesling Eden Valley, SA	12	54
MOSCATO		
Young Poets Moscato NSW	10	45
ALCOHOL FREE		
McGuigan Zero Sparkling SA	9	40
Giesen 0% Sauvignon Blanc Marlborough, NZ/Aotearoa	11	49
RED BLENDS		
Leogate Balmain Shiraz Cabernet Sauvignon Merlot Central Ranges, NSW	10	45
Peter Drayton Pinot Noir Shiraz Hunter Valley, NSW		60
CABERNET SAUVIGNON		
Rymill The Yearling Cabernet Sauvignon Coonawarra, SA	10	45
Milestone Cabernet Sauvignon McLaren Vale, SA	12	54
SHIRAZ		
Hinton's Hundred Shiraz Coonawarra, SA	10	45
First Creek Hunter Valley Shiraz Hunter Valley, NSW	13	59
Four in Hand Shiraz Barossa Valley, SA		60
Hentley Farm 'The Beast' Shiraz Barossa Valley, SA		160
ROSÉ		
Bonvilla Estate 'Mia' Rosé Hunter Valley, NSW	11	49
Marquis de Pennautier Rosé Languedoc, France	12	54
Whispering Angel Rosé Provence, France		70
MERLOT		
Wild Oats Merlot Mudgee, NSW	10	45
PINOT NOIR		
Josef Chromy Pepik Pinot Noir Tasmania	10	54
Rockburn Pinot Noir Central Otago, NZ/Aotearoa	12	95
GRENACHE		
G-19 Robert Oatley Grenache McLaren Vale, SA		59

Cocktails

Limoncello Spritz Earp limoncello, prosecco, soda water, fresh lemon	18
INK Gin Spritz INK Gin, prosecco, Fever-Tree Mediterranean Tonic, thyme, lemon	18
Hugo Spritz Elderflower liqueur, prosecco, soda water, mint, lime	18
Aperol Spritz Aperol, prosecco, soda water, orange	18
Mojito White rum, sugar, lime, soda water, mint	20
Coconut Mojito White rum, coconut liqueur, sugar, lime, soda water, mint	20
Margarita Tequila, Cointreau, lime, salted rim	20
Chilli Margarita Tequila, Cointreau, lime, Inspired Chilli Bitters, chilli salted rim	20
Espresso Martini Coffee liqueur, vodka, espresso, sugar syrup	20
French Martini Vodka, Chambord, pineapple	20
Cosmopolitan Vodka, Cointreau, lime, cranberry	20
Old Fashioned Maker's Mark, brown sugar syrup, Inspired Aromatic Bitters	20
Amaretto Sour Disaronno, aquafaba, lemon, Inspired Aromatic Bitters	20
Negroni Farmer's Wife Gin, vermouth, Campari	20
Mediterranean G&T Earp No. 8 Gin, Fever-Tree Mediterranean Tonic, fresh orange	20

Beer

Ask our friendly staff about our range of 20 tap beers.

Members receive 20% off beverages.

NAUTICA DINING



NEWCASTLE CRUISING
YACHT CLUB

Shares	
Arancini of the Day	18
Served with tomato sugo, Grana Padano, olive crumb (GFA)	
Baked Sourdough	
Your choice of:	
• Garlic, Scamorza (GFA) (V)	16
• Baked Binnorie brie, pickled beetroot, caramelised onion jam (GFA) (V)	29
King Prawn Tacos (Au)	33
Mango salsa, avocado, chipotle, lime (GFA)	
Rock Oysters (Au)	
Half dozen oysters of your choice:	
• Natural with citrus mignonette (GFA) (DFA)	30
• Kilpatrick (GFA) (DFA)	34
Six Abrolhos Island ½-Shell Scallops Mornay (Au)	33
Salt & Szechuan Pepper Squid (Au)	28
Garlic, shallots, chilli jam, lime (GFA) (DFA)	
Chilli Honey Glazed Pork Belly Bao (Au)	35
Daikon, pickled shiitakes, sesame mayonnaise (DFA)	
Fromage	42
Selection of Australian cheeses, fruits, lavosh, nuts, grilled sourdough (GFA)	
Charcuterie (Au)	39
Sopressa, Jamon Serrano, truffle salami, nuts, pickles, grilled sourdough (GFA)	
Seafood Tasting Plate (Au)	48
Natural oysters, Abrolhos Island ½-shell scallops, grilled prawns, grilled Balmain bugs (GFA)	

Please quote your table number to staff when ordering.
 See our friendly staff for our daily specials.
 Members receive 10% off listed menu items.

Mains	
Pan-Roasted Etty Bay Barramundi (Au)	39
Heirloom tomatoes, basil, blue swimmer crab stuffed zucchini flowers, hollandaise (GFA)	
Andy’s Seafood Chowder (Au/NZ)	33
Smoked Ling, mussels, prawns, squid, grilled sourdough	
Pan-Roasted Market Fish (Au)	MP
Grilled asparagus, labneh, ajvar, green goddess (DFA)	
Kinkawooka Mussel Linguine (Au)	29
Roasted cherry tomatoes, ‘nduja, garlic, peas	
Nolan’s Tender Stretched Rump Steak (Au)	33
Roast tomato, horseradish butter, fries (GFA)	
Nolan’s Black Wagyu MS 4+ Striploin (Au)	59
Provolone stuffed button mushrooms, grilled broccolini, peppercorn sauce (GFA)	
Warm Salad	28
Roasted butternut, baby spinach, goat cheese, hazelnuts, aged balsamic vinaigrette (GFA) (DFA) (V)	
Add grilled chicken	+7
Grilled Pork Cutlet	35
Peach, rocket, and almond salad, roast chats, blue cheese dressing	

Sides & Sauces	
Herb & Garlic Chat Potatoes (GFA)	12
Fries with Aioli	12
House Salad	12
Green Vegetables	12
Chilli Jam	2
Aioli	2
Roast Chicken Gravy (GFA)	5
Protein Country of Origin	
Au - Australia	
NZ - New Zealand/Aotearoa	

Classics	
Angus Beef Burger (Au)	27
Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonnaise, fries (GFA)	
Matt’s Southern Fried Chicken Burger (Au)	26
Sriracha mayonnaise, lettuce, cheese, tomato fries	
Beer-Battered Fish Burger (Au/NZ)	25
Sauce tartare, lettuce, tomato, pickled Spanish onion, fries	
Cauliflower & Smoked Cheddar Burger	24
Red pepper relish, lettuce, lemon pepper aioli, fries (GFA) (V)	
Hand-Crumbed Chicken Schnitzel (Au)	26
Your choice of roast chicken gravy, slaw, fries or parmigiana, slaw, fries	
Beer-Battered Fish & Chips (Au/NZ)	28
Tartare, lemon, slaw, fries	

Kids 12 & under	
Your choice of: Grilled/battered fish, chicken schnitzel, steak, or cheese/fish burger	12
All served with fries, salad/vegetables, and ice cream sundae	

Dessert	
Baked Milk Chocolate Cheesecake	16
Caramel, peanut praline, banana (GFA)	
Sticky Date Pudding	16
Butterscotch sauce, vanilla ice cream	

V - Vegetarian
 GFA - Gluten Free Available
 DFA - Dairy Free Available