

Wine

		S	L	B
Sparkling/Prosecco/Champagne				
Giesen Estate 0% Sparkling NV	New Zealand	10		45
Craigmoor Cuvée Brut	Mudgee, NSW	10		45
Peterson House Gateway Sparkling	NSW	12		54
La Gioiosa Asolo Prosecco	Veneto, Italy	13		59
Moët & Chandon Impérial Brut	Reims, France	19		90
Piper-Heidsieck Cuvée Brut	Reims, France			110
White				
Tyrrell's Sémillon	Hunter Valley, NSW	11	16	49
First Creek Sémillon	Hunter Valley, NSW	13	20	59
Hentley Farm Riesling	Eden Valley, SA	12	18	54
50° Trocken Riesling	Rheingau, Germany			65
Monopolio Pinot Grigio	Veneto, Italy	13	20	59
Leogate Pinot Gris	Hunter Valley, NSW	12	18	54
Tyrrell's Old Winery Verdelho	Hunter Valley, NSW	10	15	45
Peter Drayton Verdelho	Hunter Valley, NSW	12	18	54
Hinton's Hundred Sauv. Blanc	Coonawarra, SA	10	15	45
Wild Oats Sauvignon Blanc	Western Australia	11	16	49
Giesen Estate 0% Sauv. Blanc	Marlborough, NZ	11	16	49
Isabel Estate Sauvignon Blanc	Marlborough, NZ	13	20	59
La Chablisienne La Pierrelée Chablis	Burgundy, France			99
Quilty & Gransden Chardonnay	Central Ranges, NSW	10	15	45
Tyrrell's Chardonnay	Hunter Valley, NSW	11	16	49
Scarborough Yellow Label Chardonnay	Hunter Valley, NSW	13	20	59
Young Poets Moscato	South-East Australia	10	15	45
Rosé				
First Creek Rosé	Hunter Valley, NSW	13	20	59
Marquis de Pennautier Rosé	Languedoc, France	13	20	59
Whispering Angel Rosé	Provence, France			70
Red				
Robert Oatley Signature Grenache (Chilled)	McLaren Vale, SA			59
Josef Chromy PEPIK Pinot Noir	Tasmania	12	18	54
Rockburn Pinot Noir	Central Otago, NZ			95
Wild Oats Merlot	Mudgee, NSW	10	15	45
Hinton's Hundred Shiraz	Coonawarra, SA	10	15	45
First Creek Shiraz	Hunter Valley, NSW	13	20	59
Four in Hand Shiraz	Barossa Valley, SA			60
Hentley Farm 'The Beast' Shiraz	Barossa Valley, SA			160
Leogate S,CS,M Blend	Central Ranges, NSW	10	15	45
Rymill Cabernet Sauvignon	Coonawarra, SA	10	15	45
Milestone Cabernet Sauvignon	McLaren Vale, SA	12	18	54

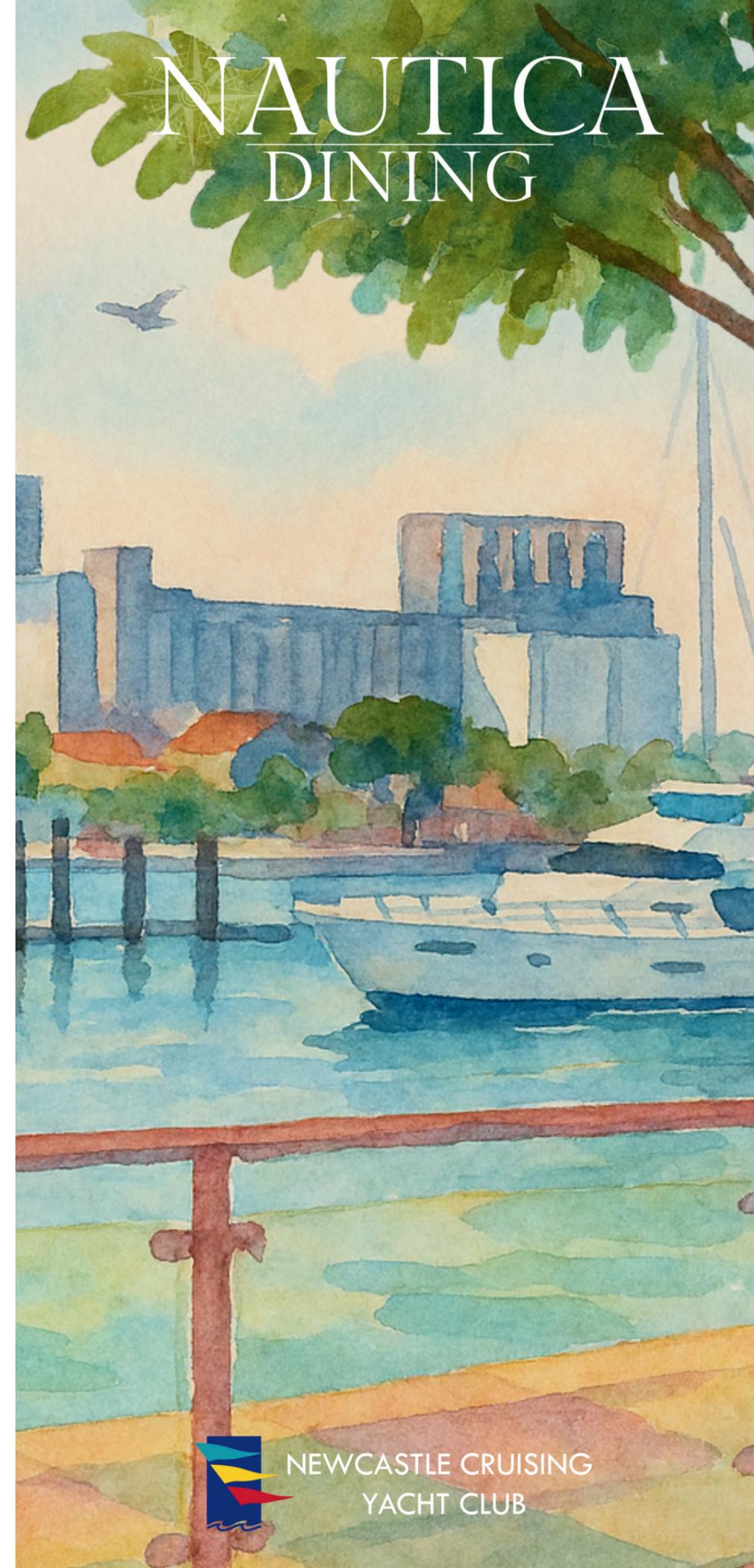
Cocktails

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

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:	
• Confit garlic, Scamorza (GFA) (V)	16
• Whipped Meredith goat cheese, onion jam (GFA) (V)	21
Crumbed Fish Tacos (Au)	33
Salsa roja, crema, avocado, lettuce, lime	
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) (GFA)	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)	
Seafood Tasting Plate (Au)	48
Natural oysters, Abrolhos Island ½-shell scallops, grilled prawns, grilled Balmain bugs (GFA)	

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

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)	42
Roasted fennel, potatoes, mussel cream, capers, parsley (GFA)	
Andy's Seafood Chowder (Au/NZ)	39
Smoked Ling, mussels, prawns, squid, grilled sourdough	
Grilled Market Fish (Au)	MP
Goan style prawn curry, bok choy, steamed rice (DFA) (GFA)	
Banana Prawn Linguine (Au)	38
Chilli, cherry tomatoes, olives, white anchovies, confit garlic	
Roasted Lamb Rump (Au)	41
Muhamarra, roasted beetroot, Dutch carrots, Persian fetta, red wine jus (GFA)	
Nolan's Vale Scotch Fillet (Au)	52
Beer battered onion rings, tarragon butter, roasted portobello mushrooms (GFA)	
Confit Duck Salad	39
Watermelon, goat cheese, Pommery mustard dressing, candied walnuts, rocket (GFA) (DFA)	
Smoke Roasted Salmon Salad	32
Grilled zucchini, pickled Spanish onion, baby spinach, caper & herb dressing (GFA) (DFA)	
Sumac Roasted Cauliflower	29
Spiced onions, herbs, pickles, tahini dressing (GFA) (DFA) (V)	

Kids

12 & under

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

Protein Country of Origin
Au - Australia
NZ - New Zealand/Aotearoa

Classics

Angus Beef Burger (Au)	28
Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonnaise, fries (GFA)	
Korean Fried Chicken Burger (Au)	28
Gochujang, slaw, sesame mayonnaise, pickled chilli, fries	
Grilled ETTY Bay Barramundi Burger (Au/NZ)	30
Tartare, green oak, tomato, fries (GFA)	
Panko Crumbed Eggplant Burger	24
Tonkatsu, slaw, pickled radish (GFA) (V)	
<i>Gluten-free bun</i>	+3
Hand-Crumbed Chicken Schnitzel (Au)	28
Your choice of roast chicken gravy, slaw, fries or parmigiana, slaw, fries	
Eggplant Parmigiana	26
Tomato sugo, mozzarella, basil, slaw, fries (V)	
Beer-Battered Fish & Chips (Au/NZ)	28
Tartare, lemon, slaw, fries	

Dessert

Vanilla & Spiced Panna Cotta	16
Apple and pear compote, biscuit crumb (GF)	
Steamed White Chocolate & Macadamia Pudding	16
Sauce anglaise, vanilla ice cream	

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