

BREAD



Garlic Bread (v) Member \$8/Non-member \$9

Oven toasted bread roll lathered in garlic butter

Herb & Garlic Bread (v) \$8/\$9

Oven toasted bread roll lathered in garlic & herb butter

Pesto & Garlic Bread (v) \$10/\$11

Oven toasted garlic bread finished w/ basil pesto

Cheesy Garlic Bread (v) \$11/\$12

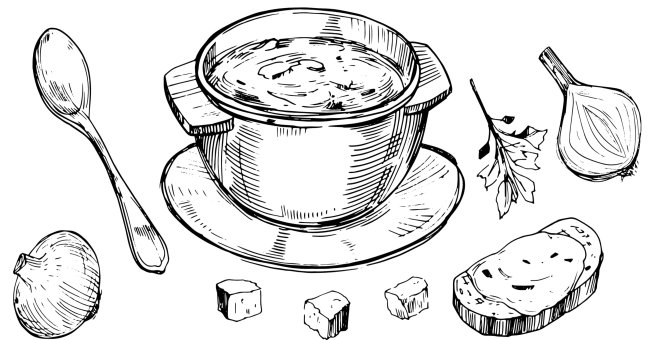
Toasted garlic bread loaded w/ mozzarella cheese

Cheese & Bacon Garlic Bread (vo) \$11.5/\$12.5

Toasted garlic bread loaded w/ mozzarella cheese & diced double smoked bacon

Bruschetta (v) \$12.50/\$13.50

Toasted garlic bread topped w/ garden tomato, Spanish onion, fresh basil & garlic, finished w/ balsamic glaze & shaved parmesan cheese



ENTREE

Sydney Rock Oysters (gf) ½ Dozen Member \$19/Non-member \$21, Full Dozen \$36/\$38

Served Natural w/ lemon or

Served Kilpatrick w/ zesty bacon Kilpatrick sauce

Lemon Pepper Squid \$15/\$17

Tender strips of lemon pepper dusted squid w/ lime aioli, salad leaves & lemon

Soup of the Day \$9/\$11

See our specials board for today's soup selection, served w/ dinner roll & butter

Creamy Garlic Prawns (gf) \$18/\$20

An all time favourite of sautéed prawns (6) finished in a creamy white wine garlic sauce, served w/ steamed rice & a rice paper cracker

Vietnamese Chicken & Prawn Spring Rolls \$15/17

4 house made chicken & prawn spring rolls w/ sweet & spicy dipping sauce

Wild Mushroom & Truffle Arancini (5) (v) \$15/\$17

w/ lightly herbed aioli & shaved parmesan

Eastern Selection \$15/\$17

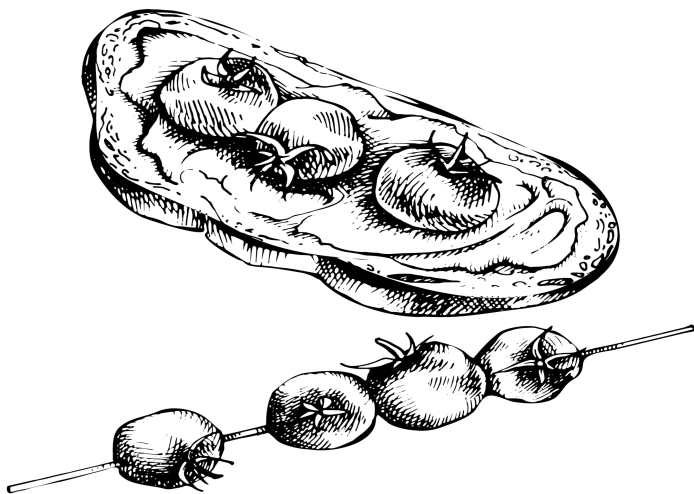
Curried vegetable samosa, Vietnamese chicken & prawn spring roll, vegetable dim sim & prawn crackers

Fish Tacos (3) \$17/\$19

Charred tortilla wraps, loaded w/ battered flathead, Guacamole, coral lettuce & spiced siracha mayonnaise

Wagyu Beef & Halloumi Skewers (2) (gf) \$19/\$21

Marble score 6-7 Pure Bred Wagyu beef & halloumi cheese skewers w/ garlic aioli



PIZZA BREAD

Garlic Pizza Bread (v) Member \$12.50/Non-member \$14.50

12" pizza smothered w/ garlic butter & topped w/ mozzarella cheese

Herb Pizza Bread (v) \$12.50/\$14.50

12" pizza smothered w/ herb butter & topped w/ mozzarella cheese

Pesto Pizza Bread (v) \$13/\$15

12" pizza smothered in house basil pesto topped w/ mozzarella cheese

(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan, (gf) Gluten Free, (gfo) Gluten Free Option Available

MAINS

Battered Fish Member \$26/Non-member \$28

Today's selection, lightly battered & served w/ fresh garden salad, battered fries, tartare sauce & lemon

Today's House Pie \$20/\$22

Today's house pie, made how pies should be made, w/ fresh garden salad, battered fries & gravy

Braised Lamb Shank (gf) \$31/\$33

12 hr house braised lamb shank in rich natural jus w/ buttered mash & steamed vegetables

YSC Cottage Pie \$20/\$22

Tender braised beef, mushroom & vegetable pie topped w/ buttered mash & mozzarella cheese w/ garden salad & battered fries

Crumbed Lamb Cutlets 2 piece \$29/\$31, 3 piece \$34/\$36

Locally sourced lamb cutlets in a lightly herbed panko crumb, flash fried w/ choice of sides

Loaded Pork Ribs (gfo) \$29/\$31

Slow cooked German pork ribs smothered in tangy house BBQ sauce w/ battered fries loaded w/ crisp bacon & mozzarella served w/ fresh garden salad

Confit Pork Belly \$34/\$36

14 hr confit pork belly w/ gingered sweet potato pavê, Eastern greens, broccolini & master stock glaze

Slow cooked Beef Cheeks (gf) \$31/\$33

12 hr slow cooked, buttered potato mash & broccolini finished w/ rich natural jus liê

Crisp Skinned Salmon w/ Dill (gf) \$33/\$35

Grilled Atlantic salmon fillet atop dill & baby caper potato w/ crisp salad & creamy dill dressing

Sous Vide Lamb Rump (gf) \$31/\$33

Herb infused & slow cooked for maximum flavour & tenderness, w/ pan roasted Dutch carrots, buttered broccolini & gravy

Happy Chicken (gf) \$29/\$31

Tender marinated chicken breast grilled & topped w/ double cream brie, atop pan roasted chats potato, bacon, spinach & Cherry tomato & hollandaise sauce.

Grilled Barramundi \$29/\$31

Grilled barramundi fillet

Served w/ battered fries,

Garden salad, tartare

Sauce & lemon.



CLUB CLASSICS

Bangers & Mash Member \$24/Non-member \$26

Locally sourced jumbo beef sausages w/ creamy potato mash, buttered vegetables & onion gravy

Herbed Beef Rissoles \$24/\$26

House made beef rissoles w/ creamy potato mash, steamed vegetables & onion gravy

Roast of the Day (gf) Large \$24/\$26

YSC slow cooked roast w/ roasted potato & pumpkin, steamed buttered vegetables & gravy

YSC Steak Sandwich \$21/\$23

150g chargrilled prime Scotch Fillet, double smoked bacon, tomato, beetroot, lettuce, cheese & tomato relish served on a toasted Turkish roll w/ battered fries

Lemon Pepper Squid \$24/\$26

Tender strips of lemon pepper dusted squid w/ lime aioli, garden salad & battered fries

Nachos (v) (gf) \$19/\$21

Classic Mexican corn chips loaded w/ spicy house salsa & mozzarella cheese, oven baked & finished w/ guacamole & sour cream

Add Grilled Chicken \$5/\$6

Add Marinated Scotch Fillet Beef \$8/\$9

YSC Seafood Basket \$29/\$31

Lightly battered flathead fillet, lemon pepper squid, crumbed prawn cutlets, seafood stick, battered fries, fresh garden salad, lemon & tartare sauce

YSC Chicken Kiev \$29/\$31

Tender parsley & panko crumbed chicken supreme filled w/ garlic butter, served on a bed of fragrant rice w/ fresh garden salad, finished w/ garlic cream sauce

Garlic Prawns (gf) \$28/\$30

Sautéed prawns (12) finished w/ creamy garlic & white wine sauce, served with steamed jasmine rice & a rice paper cracker

Butter Chicken (gf) \$26/\$28

Tender, marinated chicken in a rich aromatic curry served with naan, buttered vegetables & seasoned rice

FROM THE GRILL



All Grill Items served with choice of sides (2) & choice of sauce (1)

Sirloin (350g) (gf) Member \$34/Non-member \$36

Select Grain Fed Sirloin, aged for tenderness & flavour

Beef Rump (350g) (gf) \$28/\$30

Select Grain Fed Beef Rump, aged for tenderness & flavour

Cutlets (grilled) (gf) 2 piece \$29/\$31, 3 piece \$34/\$36

Locally sourced, tender lamb cutlets, char grilled

Scotch Fillet 300g (gf) \$36/\$38

Select Prime Grain Fed Scotch Fillet, aged for tenderness & flavour

Pork Sirloin (350g) (gf) \$30/\$32

Moisture infused Australian reared pork loin

400g Wagyu Rump (gf) \$45/\$47

Marble score 6 - 7, Pure bred Australian Wagyu Rump

YSC Mixed Grill (gf) \$35/\$37

150g Scotch Fillet, crumbed cutlet, jumbo sausage, double smoked bacon rashers, fried egg, sautéed mushroom, fried onion rings

YSC Reef & Beef (gf) \$48/\$50

Prime grain fed 300g Scotch Fillet topped w/ creamy garlic prawns & lemon pepper squid

Grilled Chicken Breast (300g) (gf) \$29/\$31

Tender, marinated chicken breast, lightly seasoned then grilled & finished in the oven.

Add Grilled Prawns (gf) \$6/\$7

Add Creamy Garlic Sauce (gf) (v) \$4/\$5

Add Creamy Garlic Prawns (gf) \$8/\$9

Add Lemon Pepper Squid (gf) \$5/\$6

Add Battered Onion Rings \$3/\$4



SCHNITZEL

All served with choice of sides (2)

YSC Chicken Schnitzel Member \$19/Non-member \$21

300g chicken breast coated in house parmesan & parsley crumb, flash fried to perfection w/ sauce of your choice.

Chicken Parmigiana \$22/\$24

YSC chicken schnitzel smothered w/ Napoli sauce, shaved leg ham & mozzarella cheese finished in the oven

Wild West Chicken Schnitzel \$26/\$28

YSC chicken schnitzel smothered w/ Napoli & house BBQ sauce, crisp bacon & mozzarella cheese, topped w/ battered onion rings

YSC Sicilian Connection \$25/\$27

YSC chicken schnitzel smothered w/ Napoli sauce topped w/ spicy pepperoni, kalamata olives & mozzarella cheese

YSC Hawaiian Chicken Schnitzel \$25/\$27

YSC chicken schnitzel topped w/ shaved leg ham, Napoli sauce, sweet pineapple finished in the oven w/ grilled mozzarella

Sides

Fresh Garden Salad (gf)
House Coleslaw (gf)
Creamy Potato Mash (gf),
Buttered Vegetables (gf)
Battered Fries

Sauces (gf)

Traditional Gravy
Creamy Mushroom Gravy
Creamy Peppercorn Gravy
Dianne Gravy

(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan,
(gf) Gluten Free, (gfo) Gluten Free Option Available

BURGERS

All served with battered fries

Gluten Free Bun Available \$3



Beef

Meehan Member \$19/Non-member \$21

Premium beef patty, double smoked bacon rasher, fried egg, lettuce, tomato, beetroot, caramelised onion, melting cheese, BBQ sauce on a toasted milk bun

Cheeseburger \$14/\$16

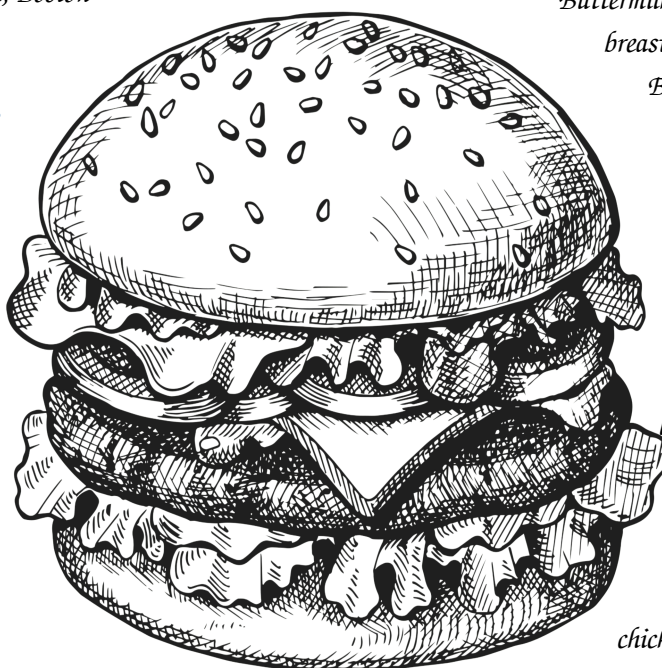
Premium beef patty, cheese, onion, Boston pickles & tomato sauce

Double Cheese & Bacon \$16/\$18

Premium beef patty, double cheese, double smoked bacon rashers, onion, Boston pickles & tomato sauce on a sesame seed milk bun

Double Wagyu \$24/\$26

2 Premium Wagyu patties, double smoked bacon rashers, fried egg, double cheese, beetroot, tomato, lettuce, onion, kewpie mayonnaise & house BBQ sauce on a toasted sesame seed bun



Chicken

Southern Fried Chicken \$18/\$20

Buttermilk marinated southern fried chicken breast, spiced mayonnaise, double smoked bacon, cheese, tomato & salad leaves on a sesame seed milk bun

Chipotle BBQ Southern Fried Chicken \$18/\$20

Buttermilk marinated southern fried chicken breast, house slaw, Chipotle BBQ sauce, Boston pickles, salad leaves, kewpie mayonnaise & grilled cheese on a toasted sesame seed milk bun

Double Chicken Burger \$21/\$23

Tender crumbed chicken breast w/ double smoked bacon rasher, double cheese, tomato, salad leaves & double spiced mayonnaise on a sesame seed milk bun

Grilled Chicken Burger \$18/\$20

Tender grilled, seasoned chicken breast w/ salad leaves, tomato, cheese, onion & kewpie mayonnaise on a toasted sesame seed bun

Vegetarian / Vegan

Vego Deluxe (v) \$19/\$21

Plant-based patty, cheese, tomato relish, beetroot, lettuce leaves, sriracha plant-based mayonnaise & caramelised onion on a toasted potato bun

Vegan (v) \$20/\$22

Plant-based patty, sliced beetroot, caramelised onion, tomato relish, beetroot, sriracha plant based mayonnaise & lettuce leaves on a toasted potato bun

Pork

Spiced Pulled Pork \$18/\$20

BBQ plum marinated pulled pork, sliced pear, house coleslaw & BBQ sauce on a toasted milk bun

PIZZA

12" Inch

Gluten Free Base Available \$4



CLASSICS

Margherita (v) Member \$16/Non-member \$18

Rich tomato sugo, mozzarella cheese, fresh tomato & basil pesto

BBQ Meatlovers \$18/\$20

Napoli sauce, ham, hot salami, seasoned beef, bacon & mozzarella

Vass Supreme \$18/\$20

Napoli sauce, ham, salami, mushrooms, olives, onion, roast capsicum, pineapple & mozzarella

Hawaiian \$18/\$20

Napoli sauce, shredded ham, pineapple & mozzarella

L'Americano \$18/\$20

Napoli sauce, ham, salami & mozzarella

Pepperoni \$18/\$20

A simple favourite, loaded w/ sliced pepperoni atop Napoli base finished w/ a generous topping of mozzarella cheese

Capricciosa \$18/\$20

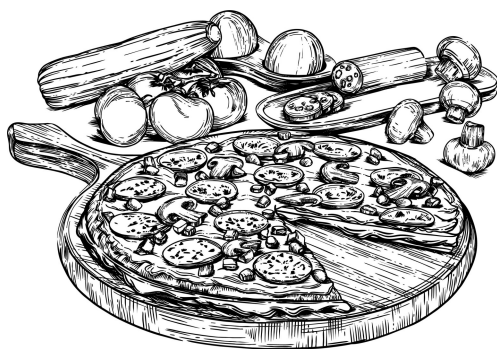
Napoli sauce, ham, olives, mushrooms & mozzarella

Monaco (vo) \$18/\$20

Napoli sauce, roasted capsicum, fetta cheese, olives, anchovies, oregano, garlic & mozzarella

Volcano \$18/\$20

Spicy pepperoni, roasted red peppers, diced fresh tomato, Spanish onion, fiery jalapenos, chilli flakes & mozzarella cheese atop Napoli base



VEGETARIAN

Orange Vegetarian (v) \$18/\$20

Roasted pumpkin, spinach, roasted peppers, fetta cheese & mozzarella

Vegetarian Deluxe (v) \$18/\$20

Sliced, fresh mushroom, diced fresh tomato, baby spinach, roasted red peppers, Spanish onion, diced fetta, olives, Napoli base & mozzarella cheese

CHICKEN

Butter Chicken \$19/\$21

Tender marinated chicken, baby spinach leaves, roasted red peppers, Spanish onion, fetta cheese atop a tomato base, finished w/ mozzarella cheese

BBQ Chicken & Bacon \$19/\$21

Tender chicken pieces, double smoked bacon rashers, Spanish onion & mozzarella cheese on a Napoli & BBQ sauce base

Chicken BBQ \$19/\$21

Tender chicken breast, onion, mushroom, pineapple & mozzarella on a Napoli & BBQ sauce base



GOURMET

Pumpkin & Blue Cheese Member \$20/Non-member \$22

Pumpkin, honey, Spanish onion, gorgonzola & bocconcini cheese finished w/ baby rocket

Margaretta Special \$20/\$22

Traditional sugo covered base w/ basil pesto, fresh tomato, bocconcini, oregano & mozzarella cheese

Four Cheese Pool \$20/\$22

Delicious melted blend of mozzarella, bocconcini, gorgonzola & parmesan cheeses

Chicken, Rosemary & Garlic \$23/\$25

Tender seasoned chicken tenderloins, Spanish onion, Danish fetta, mushrooms, fire roasted red peppers, rosemary & garlic oil

BBQ Pulled Pork \$24/\$26

Spiced pulled pork, Spanish onion, sliced pear on BBQ base topped w/ house slaw

Spiced Prawn Ranch \$26/\$28

Black tiger prawns, fresh tomato, Spanish onion, jalapeno peppers, rocket & ranch dressing

PASTA

All served topped w/ shaved parmesan cheese

Bolognaise Member \$24/Non-member \$26

Classically rich beef, herb & tomato sauce

Carbonara \$24/\$26

Smoked bacon, spring onions & garlic tossed through a creamy garlic white wine sauce

Napolitana (v) \$21/\$23

Classic flavourful tomato & herb sauce

Al funghi (v) \$24/\$26

Sautéed mushroom, garlic & spring onions finished w/ a creamy white wine sauce

Matriciana \$24/\$26

Smoked bacon, spring onions, garlic & chilli finished w/ a flavourful tomato & herb sauce

Prawn & Chorizo \$27/\$29

Prawn & chorizo sautéed w/ chilli, garlic, olives & spring onions finished w/ Napolitana sauce

Smoked Salmon & Spring Onion \$28/\$30

Premium smoked salmon & spring onions in a creamy white wine sauce

Con Pollo \$28/\$30

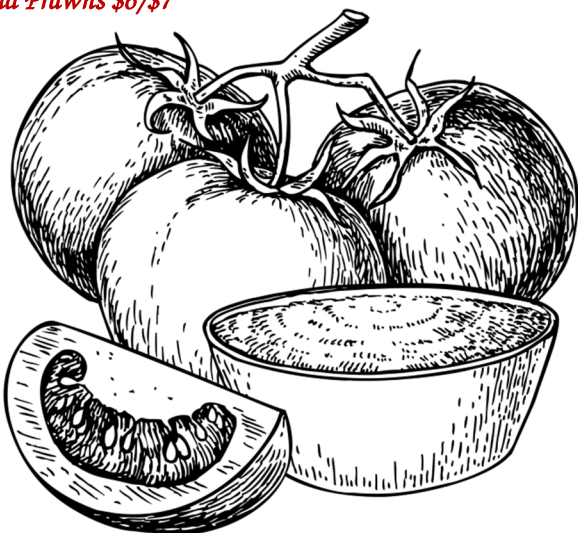
Tender chicken pieces sautéed w/ shallots, garlic & mushroom, finished in a creamy white wine & seeded mustard sauce

Chicken & Mushroom Risotto (gf) (vo) \$28/\$30

Tender chicken & sautéed mushrooms combined with a traditional risotto finished w/ fresh thyme & parmesan cheese

Add Chicken \$5/\$6

Add Prawns \$6/\$7



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SALADS

Add Chicken \$5/\$6

Add Smoked Salmon \$6/\$7

Add Lemon Pepper Squid \$4/\$5

Add Grilled Prawns \$6/\$7

Smoked Salmon & Marinated Fetta (gf) Member \$24/Non-member \$26

Smoked salmon slices & house marinated Danish fetta tossed through crisp salad leaves w/ cucumber, tomato, Spanish onion, capsicum & citrus segments finished w/ a tangy, creamy dill dressing.

Classic Caesar Salad (vo) (gfo) \$18/\$21

Crisp cos lettuce leaves, shaved parmesan, smoked bacon rashers, herbed croutons, anchovy & egg smothered in a traditional Caesar dressing.

Chicken & Prosciutto Panzanella Salad (gfo) \$23/\$25

Classic tomato & croute salad topped w/ grilled chicken & shaved prosciutto finished w/ golden shallot & sherry vinaigrette

Char-Grilled Thai Beef Salad (served medium rare) (gf) \$24/\$26

Prime Scotch Fillet, char-grilled & marinated w/ chimichurri atop a fresh green salad finished w/ crisp fried egg noodles & Thai dressing

Roasted Beetroot & Fetta (v) (gf) \$18/\$20

Oven roasted baby beets w/ marinated fetta, salad greens, Spanish onion, & house vinaigrette

Classic Garden Salad (v) (gf) \$9/\$11

Salad greens w/ fresh tomato, cucumber, Spanish onion, capsicum drizzled w/ house vinaigrette

Classic Greek Salad \$16/\$18

Crisp salad leaves, diced tomato, cucumber, Spanish onion, capsicum, fetta & sliced olives w/ tzatziki sauce & grilled Turkish bread

Greek Lamb Salad small (2 cutlets) \$29 /\$31 large (3 cutlets) \$34/\$36

Classic Greek garden salad topped w/ grilled lamb cutlets, Turkish bread & tzatziki yoghurt

YSC WINGS

Served by the dozen w/ House Slaw

Buffalo (gf) Member \$17/Non-member \$19

(Highly recommended)

YSC secret Buffalo sauce smothered wings

BBQ (gf) \$17/\$19

Tangy smoked BBQ sauced chicken wings

Satay (gf) \$17/\$19

Classic mildly spiced peanut sauce wings

Add Potato Wedges \$3

KIDS' MEALS

ALL \$13

*Don't forget your free drink & ice cream voucher
w/ kid's meals*

Dino Nuggets

6 fabulous dinosaur shaped chicken nuggets served
w/ fries & tomato sauce

Battered Fish Bites

Flash fried pieces (6) of flat head w/ fries & tartare sauce

Napolitana Pasta

Classic flavourful tomato & herb sauce tossed through pasta

Bolognese Pasta

Classically rich beef, herb & tomato sauce tossed through
pasta

Carbonara Pasta

Smoked bacon, spring onions & garlic tossed through a creamy
garlic white wine sauce tossed through pasta

Sausage & Mash

Locally sourced jumbo beef sausage w/ creamy
potato mash, buttered vegetables & gravy

Nachos

Classic Mexican corn chips loaded w/ spicy house salsa &
mozzarella cheese oven baked & finished w/ guacamole &
sour cream

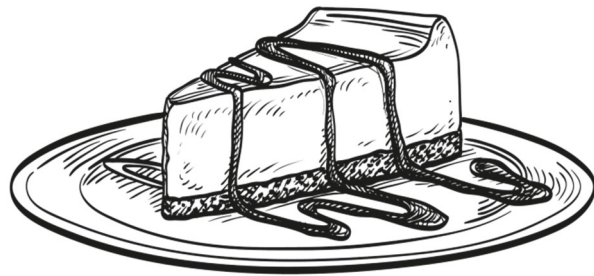
Grilled Chicken Tenders

Seasoned chicken tenders (3) served w/ creamy potato mash,
buttered vegetables & tomato sauce

Kids Cheeseburger

Beef patty w/ melted cheese on a sesame seed bun, served
With battered fries

(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan,
(gf) Gluten Free, (gfo) Gluten Free Option Available



DESSERT

YSC Vanilla Crème Brûlée Member \$11/Non-member \$13

Classic vanilla baked egg custard w/ vanilla ice-cream &
caramelised sugar

YSC Sticky Date Pudding \$11/\$13

An age-old favourite of many, our steamed sticky date
pudding drowned w/ butterscotch sauce & served
w/ vanilla ice-cream

YSC Pavlova \$9.50/\$11.50

An Aussie staple, not too sweet, not too heavy. The YSC
Pavlova could be the perfect way to finish your meal.
Served w/ fresh fruits, Chantilly cream & ice-cream

YSC Steamed Chocolate Pudding \$11/\$13

Our own special steamed chocolate pudding, drenched in
liquid chocolate ganache served w/ berries, vanilla ice-
cream & toffee shards

*Please peruse the dessert cabinet situated in the
bistro for a further selection of delights*

