



Sandringham Yacht Club

private dining

in the
OLYMPIC ROOM

2 COURSES: \$65 PER PERSON

3 COURSES: \$80 PER PERSON

ALL BEVERAGES ARE ADDITIONAL
AND ON A CONSUMPTION BASIS

Sample Menu

ENTRÉE

Wagyu tataki with julienne daikon, crispy garlic chips, wasabi mayonnaise and ponzu and soy dressing

Salt and pepper calamari with orange, fennel and rocket salad dressed with a chardonnay vinaigrette

House made chicken dumplings in a chilli oil broth

Tuna and salmon sashimi salad with baby radish, julienne daikon and soy onion dressing

House made mushroom gozas with black bean chilli and ponzu sauce

Served with daily baked bread rolls

MAIN

Chilli garlic seafood linguine with prawns, mussels and seasonal fish

Massaman braised lamb shank with mashed potato, grilled pineapple and roti

Grilled barramundi with pumpkin, beetroot, rocket and feta salad with a sesame seed dressing

House made gnocchi with spinach, tomato and feta in a creamy roasted pumpkin sauce topped with crispy sage

Chana dal curry with rice, roti and mango chutney

Beer battered flake and chips with salad

Sides served to the centre of the table

DESSERT

Lemon tart with mango passionfruit sorbet and vacherin shards

Coffee cheesecake with salted caramel, shortbread crumble and Belgian chocolate ice cream

Trio of sorbet

Please note: a minimum guest requirement of 15 adults applies when making a booking.