

Breakfast

Available until 11:30am

WHITE TOAST - \$6

**BRICKFIELD'S SOURDOUGH,
SOY & LINSEED TOAST - \$7.5**

served with your choice of spreads -
Jam, Peanut Butter, Marmalade, Vegemite

BACON & EGG ROLL, BBQ RELISH - \$9

**AVOCADO ON SOY & LINSEED TOAST,
PISTACHIO DUKKAH - \$9**

**TWO EGGS POACHED, SCRAMBLED OR FRIED
ON TOAST - \$13**

**BRIOCHE FRENCH TOAST WITH MAPLE,
MASCARPONE & BANANA - \$17**

BIRCHER MUESLI - \$15

with fresh fruit & yoghurt

BIG BREAKFAST - \$24

two eggs, sourdough, bacon,
sausages, tomato, mushrooms

CROISSANT - \$5

plain or chocolate

BANANA BREAD - \$6

EXTRAS

**EXTRA EGG (POACHED/SCRAMBLED
OR FRIED)/SLOW COOKED TOMATO/
SAUTÉED MUSHROOMS - \$3**

BACON, CHICKEN CHORIZO - \$5

SMOKED SALMON - \$6

*Inspired Food
with a fresh
Danish Twist.*

BEVERAGES

COFFEE

SHORT BLACK - \$3.5

**CAPPUCCINO, LONG BLACK, LATTE,
FLAT WHITE, MACCHIATO**

REG - \$3.5

LG - \$4

HOT CHOCOLATE, CHAI LATTE

REG - \$4

LG - \$4.5

*Decaf, Soy, Mocha \$0.5 extra



TEA

OVVIO PREMIUM ORGANIC TEA - \$3.5

English Breakfast, Earl Grey, Sencha Green,
White Jasmine, Minty, Chamomile Days,
Chai High, Rise & Shine, Ruby Heart Berry

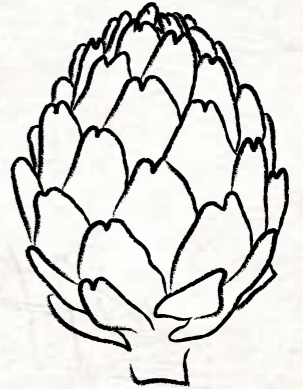
FROM THE FRIDGE

**PARKERS 100% ORGANIC JUICES
& ICED TEAS - \$4.5**



Blond Food

AT
The



CYCA

Cruising Yacht Club
Catering | Events



Talk to us about our
Award Winning Catering

To book your next event contact Blond Food @ CYCA:
1 New Beach Rd Darling Point · P: 02 8292 7892
events@blondcatering.com.au · www.blondcatering.com.au

Book your next event at the
Cruising Yacht Club of Australia

CHILLED & RAW SEAFOOD

Available from 12.00pm

SYDNEY ROCK OYSTERS - \$3.5 EA
served natural with mignonette (GF/DF)

YELLOWFIN TUNA SASHIMI - \$21
with fried shallots, shiso, soy & Japanese mustard dressing (DF)

**HALF KILO OF TIGER PRAWNS
(UNPEELED) - \$38**
with cocktail sauce & lemon (GF/DF)

SEAFOOD PLATE - \$36
6 Sydney rock oysters, 6 tiger prawns, smoked salmon,
lemon & cocktail sauce (GF/DF)

SALADS

**HOT SMOKED SALMON
& GREEN TEA NOODLE SALAD - \$22**
with mushroom & blackened chilli vinaigrette (DF)

CAESAR SALAD - \$17
with bacon, parmesan, egg & croutons

GREEK SALAD - \$17
with organic olives, feta, oregano
& lemon vinaigrette (GF)

*Add chicken to your salad for \$4

BURGERS

CLASSIC CHEESEBURGER - \$16
American cheese, onion, house sauce & pickles

CYCA BEEF BURGER - \$18
American cheese, lettuce, tomato, house mayo & pickles

EL PASO BEEF BURGER - \$18
American cheese, chilli aioli, jalapenos,
refried beans, tomato & corn chips

GRILLED CHICKEN BURGER - \$18
American cheese, chilli aioli, avocado, lettuce & tomato

*All burgers served with fries. Add bacon to your burger for \$3.
Add an extra meat patty for \$4

Pizza

GARLIC, MOZZARELLA & PARSLEY - \$10

MARGHERITA - \$15
sliced tomato, mozzarella & basil

RED SPICED CHICKEN - \$18
Spanish onion, roasted red peppers, mozzarella, parsley & aioli

PEPPERONI - \$18
Spanish onion, chilli & mozzarella

ROAST PORK BELLY - \$18
radicchio, onion, mozzarella & caramelised apple balsamic

GARLIC PRAWN & CHORIZO - \$21
cherry tomatoes, Spanish onion, mozzarella, parsley & chilli aioli

MAIN COURSES

SALT & PEPPER SQUID - \$22
with chips, slaw & aioli (DF)

NEW ZEALAND CLAM LINGUINI - \$26
with white wine, chilli, semi-dried tomato, capers & rocket

PUMPKIN & GOATS CHEESE RAVIOLI - \$21
with burnt butter and sage

PAN FRIED BARRAMUNDI - \$30
with fennel purée, shaved fennel salad & dill vinaigrette

GRILLED TASMANIAN SALMON - \$27
with mashed potato, broccoli, and tomato salsa

PANKO CRUMBED CHICKEN SCHNITZEL - \$22
with chips, slaw & aioli (DF)
*make it a parmigiana \$4

BEER BATTERED FISH & CHIPS - \$23
with tartare sauce (DF)

**CRUMBED NORTH QUEENSLAND
PRAWN CUTLETS (5) - \$22**
with chips, slaw & tartare sauce (DF)

**CHAR GRILLED 250G JACK'S CREEK MBS3+
BLACK ANGUS RUMP - \$32**
served with chips, broccoli & chimichurri (DF/GF)

GF - Gluten Free / DF - Dairy Free
GFA - Gluten Free Available / DFA - Dairy Free Available

Snacks

SALT & PEPPER SQUID - \$17
with chilli, shallot & spiced salt

PRAWN CUTLETS - \$3 EACH
(DF)

WARMED ALTO OLIVES - \$8
(GF/DF)

BURRATA - \$18
with toasted sourdough,
pumpkin floss & pine nuts

Share Plates

BEEF NACHOS - \$19
Corn chips with refried beans, chilli cheese,
avocado, sour cream & jalapeños

DIPS PLATE - \$19
Three dips with toasted sourdough

Sides

BRICKFIELDS SOURDOUGH - \$4
Alto Extra Virgin (DF)

GARLIC BREAD - \$7

SIDE SALAD WITH VINAIGRETTE - \$6
(GF/DF)

ROCKET & PARMESAN SALAD - \$9
(GF)

COLESLAW - \$6

BROCCOLI - \$8
with butter & almonds

MASHED POTATO - \$8

FRIES - \$9

WEDGES - \$10
with sweet chilli & sour cream

**PANINI
OF THE DAY \$10**

Available 12 - 4pm
Monday to Friday



Book your next event at the
Cruising Yacht Club of Australia

Talk to us about our
Award Winning Catering

To book your next event contact Blond Food @ CYCA:
1 New Beach Rd Darling Point · P: 02 8292 7892
events@blondcatering.com.au · www.blondcatering.com.au