

WINE

	GL	BTL
FIZZ		
Hardys 'The Riddle', Non Vintage Brut, <small>South Australia</small>	8	28
Chandon Brut NV, <small>Victoria</small>	12	55
Yarra Burn Prosecco, NV Brut, <small>Victoria</small>	-	39
Swings & Roundabouts, NV Sparkling, <small>Margaret River, WA</small>	-	45
Marchand & Burch Blanc de Blanc NV, <small>France</small>	-	80
Moët & Chandon Brut Champagne, <small>France</small>	-	130
Veuve Clicquot Brut Champagne, <small>France</small>	-	150

WHITE

Hardys 'The Riddle' Sauvignon Blanc, <small>South Australia</small>	8	30
Tachillia White Admiral - Pinot Grigio, <small>South Australia</small>	9	40
Swings & Roundabouts Sauvignon Blanc Sem, <small>Yallingup, WA</small>	10	45
Forest Hill 'Highbury Fields' Chardonnay, <small>Mount Barker, WA</small>	10	55
Xanadu Circa 77 Sauvignon Blanc Sem, <small>Margaret River, WA</small>	-	45
Grant Burge Benchmark Sauvignon Blanc, <small>South Australia</small>	-	35
Houghton Reserve Chardonnay, <small>Margaret River, WA</small>	-	35
Oyster Bay Marlborough Chardonnay, <small>New Zealand</small>	-	45
Happs Chenin Blanc, <small>Margaret River, WA</small>	-	50
Castle Rock, Skywalk Riesling, <small>Pongilup, WA</small>	-	50

ROSE

Rameau D'or Rosè, Cote De Provence, <small>France</small>	12	60
Koonara 'Emile May' Rose, <small>South Australia</small>	-	45

RED

Hardys 'The Riddle' Shiraz, <small>South Australia</small>	8	30
Little Giant Pinot Noir, <small>South Australia</small>	10	55
Swings & Roundabouts Cabernet Merlot, <small>Margaret River, WA</small>	10	45
Xanadu Circa 77 Cabernet Sauvignon, <small>Margaret River, WA</small>	11	45
St Hallett 'Black Clay' Shiraz, <small>Barossa Valley, South Australia</small>	11	55
Grant Burge Benchmark Shiraz, <small>Victoria</small>	-	35
Brookland Valley Tempranillo, <small>Margaret River, WA</small>	-	45
Credaro '5 Tales' Cabernet Sauvignon, <small>Margaret River, WA</small>	-	45
Barossa Valley Estate GSM, <small>Barossa Valley, South Australia</small>	-	50
Howard Park 'Miamup' Cabernet Sauvignon, <small>Margaret River, WA</small>	-	55
Rockbare Shiraz, <small>McLaren Vale, South Australia</small>	-	60

FOR OUR PREMIUM CELLAR LIST AND WINE SPECIALS
PLEASE ASK OUR TEAM

BEERS

	280ml	570ml
ON TAP		
Gage Roads Side Track 3.5% abv	6	10
Rocky Ridge Draught Lager 4.9% abv	6	11
Rocky Ridge Jindong Juicy IPA 5.0% abv	6	13
Little Creatures Pale Ale 5.2% abv	7	13
Gage Roads Single Fin Summer Ale 4.7% abv	6	11
Rogers Amber Ale 3.8% abv	6	12
Matsos Ginger Beer 3.5% abv	7	13
Beer of the Month	6	13

BY THE BOTTLE OR CAN

Cascade Light (C) 2.7%abv	8
Carlton Mid Strength (C) 3.5% abv	9
Great Northern Crisp Lager (B) 3.5% abv	9
Crown Lager (B) 4.9% abv	10
Little Creatures Rogers (B) 3.8% abv	10
Little Creatures Pale Ale (B) 5.2% abv	11
Brookvale Union Ginger Beer (B) 4% abv	12
Gage Roads Single Fin Summer Ale (B) 4.5% abv	11
Guinness (C) 4.2% abv	11
Asahi (B) 5.0% abv	10
Becks (B) 4.0% abv	10
Corona (B) 4.5% abv	10
Peroni (B) 5.1% abv	11
Budweiser Budva Czech Pils (B) 5.0% abv	

NON-ALCOHOLIC

	GL	BTL
WINES		
Plus & Minus Sparkling Prosecco	10	40
Hardys Zero Chardonnay	-	30
Hardys Zero Shiraz	-	30
BEERS		
Peroni Zero		7
Gage Roads Yeah Buoy		7



ROYAL PERTH YACHT CLUB

BRUNCH

MENU

BRUNCH

Eggs On Toast	15
Two eggs cooked your way, sourdough toast \$15 (GFO)	
Belgian Waffle Sundae	20
Vanilla ice cream, strawberries, chocolate sauce	
Smashed Avocado	22
Avocado, cherry tomato, poached eggs, feta, almonds, sourdough (VGO, GFO)	
Shakshuka Eggs	22
Spicy tomato sauce, avocado, sour cream, poached eggs, sourdough(GFO) Add: Chorizo +6	
Rendang Eggs Benedict	22
Poached eggs, beef rendang, spinach, hollandaise, potato rosti	
Eggs Benedict	24
Crispy Pork Belly OR Smoked Salmon, poached eggs, spinach, English muffin, Hollandaise	
Vegetarian Big Brekky	22
Avocado, beans, spinach, eggs, hash brown, tomato, mushrooms, toast (GFO) (VGOA)	
Big Brekky	28
Bacon, pork chipolatas, beans, eggs, hash brown, tomato, mushrooms, toast (GFO)	
Extras:	
Eggs (2) Hashbrown	5
Chorizo Bacon	6

LITTLES

Eggs, Bacon, Toast	12
Fish, Chips, Salad	12
Chicken Nuggets, Chips	12



SCAN TO LEAVE FEEDBACK

Lemon Pepper Squid	16		
Garlic aioli, lemon (GF)			
Fish & Chips	22		
<i>Battered or Grilled</i> Barramundi, garden salad, chips, tartare, lemon (GFO)			
Steak Sandwich	22		
Turkish roll, grilled sirloin, onion jam, cheddar, lettuce and aioli, chips (GFO)			
Green Vegetable Salad	20		
Green beans, broccoli, roasted almonds, sesame, feta, lemon vinaigrette (GF) (VGOA)			
Add:			
Roast Chicken	5	Smoked Salmon	6
Lemon Pepper Squid	5	Tempura Prawns	10

COFFEE & TEA

Coffee	5.50
Espresso, Flat White, Latte, Cappuccino, Mocha, Macchiato	
Hot Chocolate	5.50
Iced Latte	5.50
Iced Coffee or Chocolate <i>with icecream</i>	7.50
Teas by T2	4.50
English Breakfast, Earl Grey, Peppermint Sencha, Geisha, Chai	
Alternative Milks Almond, Oat, Soy	+0.50

JUICES

Core Cold Pressed Juices	8
Orange 100% orange	
Apple 100% apple	
Energise watermelon pink lady, lime & strawberry	
Vitality granny smith, pineapple, grape, lime & strawberry	
Topical mango, pineapple, orange, lime & passionfruit	
Green+ pear, silverbeet, spinach, lemon, cucumber & fennel	

SPRITZ

Mango & Passionfruit Spritz <small>NON ALCOHOLIC</small>	15
Mango & Passionfruit Monin Syrup, Plus & Minus Non Alcoholic Prosecco	
Green Apple Spritz <small>NON ALCOHOLIC</small>	15
Green apple Monin Syrup, apple juice, Plus & Minus Non Alcoholic Prosecco	
Aperol Spritz	17
Aperol, sparkling wine, soda, orange	
Berry Spritz	17
Crème De Mure, sparkling wine, soda, mixed berries	
Idle Hands Bottled Margarita Fizz 750ml	45
Tequila, Cointreau, citrus, soda	
Idle Hands Bottled Watermelon Collins 750ml	45
Australian dry gin, watermelon, citrus, rose	

SIGNATURE COCKTAILS

Fortuosity Fusion	17
Margarita Chello, gin, cointreau, lime juice, pink grapefruit soda	
The BOOM	17
Tanqueray Seville Orange gin, orange bitters, Fever Tree Mediterranean Tonic, orange	
RPYC Espresso Martini	17
Vanilla Vodka, Tia Maria coffee liqueur, fresh espresso coffee and white chocolate liqueur shaken, served on ice	



(GF) Gluten friendly | (GFO) Gluten friendly option | (VG) Vegan | (VGO) Vegan option
Please inform our team if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.