

# Breakfast

Available until 11:30am

**WHITE TOAST - \$6**

**SOURDOUGH OR SOY & LINSEED TOAST - \$7.5**

**BACON & EGG ROLL, BBQ RELISH - \$9**

**AVOCADO ON SOY & LINSEED TOAST - \$9**  
with pistachio dukkah

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

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

**BIRCHER MUESLI - \$15**  
with fresh fruit & yoghurt

**HAM & CHEESE TOASTIE - \$9**

**BIG BREAKFAST - \$24**  
two eggs, toast, 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 - \$3.8  
LG - \$4.5**

**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

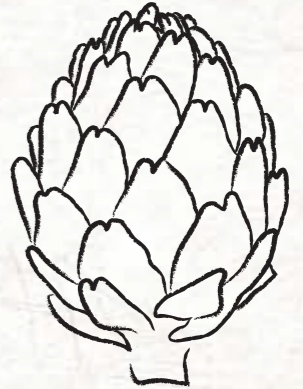
## FROM THE FRIDGE

**NOAH'S CREATIVE JUICES - \$4.5**



# Blond Food

AT  
The



CYCA

Cruising Yacht Club  
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Talk to us about our  
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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

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## CHILLED & RAW SEAFOOD

Available from 12.00pm

**SYDNEY ROCK OYSTERS - \$4 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) - \$40**  
with cocktail sauce & lemon (GF/DF)

**SEAFOOD PLATE - \$40**  
6 Sydney rock oysters, 6 tiger prawns, smoked salmon,  
lemon & cocktail sauce (GF/DF)

## SALADS

**GREEN TEA NOODLE SALAD - \$18**  
with mushrooms, shallots, seaweed & blackened  
chilli vinaigrette (DF)

**TUNA POKE - \$22**  
with brown rice, seaweed, avocado & cucumber (DF)

**CAESAR SALAD - \$18**  
with bacon, parmesan, egg & croutons

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

\*Add chicken to your salad for \$4.  
Add hot smoked salmon to your salad for \$6.

## BURGERS

**CLASSIC CHEESEBURGER - \$17**  
American cheese, onion, house sauce & pickles

**CYCA BEEF BURGER - \$19**  
American cheese, lettuce, tomato, house mayo & pickles

**EL PASO BEEF BURGER - \$20**  
American cheese, chilli aioli, jalapenos,  
refried beans, tomato & corn chips

**GRILLED CHICKEN BURGER - \$19**  
American cheese, chilli aioli, avocado, lettuce & tomato

\*All burgers come with chips. 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

**HAWAIIAN - \$18**  
ham, pineapple & mozzarella

## MAIN COURSES

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

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

**PAN FRIED BARRAMUNDI - \$30**  
with pumpkin, chickpeas, cumin aioli & lime

**GRILLED FISH - \$22**  
with caper butter, chips & salad

**PANKO CRUMBED CHICKEN SCHNITZEL - \$23**  
with chips, salad & aioli (DF)  
\*make it a parmigiana \$4

**BEER BATTERED FISH & CHIPS - \$24**  
with tartare sauce (DF)

**PUMPKIN & GOAT'S CHEESE RAVIOLI - \$21**  
with burnt butter and sage

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

GF - Gluten Free / DF - Dairy Free

## Snacks

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

**WARMED OLIVES - \$8**  
marinated in chilli & orange (GF/DF)

## Share Plates

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

**DIPS PLATE - \$19**  
Three dips with toasted sourdough

## Sides

**TOASTED SOURDOUGH - \$4**  
with extra virgin olive oil (DF)

**GARLIC BREAD - \$7**

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

**ROCKET & PARMESAN SALAD - \$9**  
(GF)

**STEAMED GREENS - \$8**  
with butter & almonds

**FRIES - \$9**

**WEDGES - \$10**  
with sweet chilli & sour cream



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