

SIGNATURE COCKTAILS

DARK TROPIC 25

Bacardi Spiced, Watermelon Puree, Lime Juice

CROSS CURRENT 25

Bombay Citron Presse, Chambord, Tuaca, Lemon Juice

CUCUMBER BASIL SOUR 25

St Germain, Bombay Sapphire, Lime Juice, Ginger, Cucumber, Basil

BLOOD ORANGE PALOMA 25

Patrón Silver, St Germain, Blood Orange Liqueur, Grapefruit Juice, Blood Orange Juice, Lime Juice

MANGO AFTERBURN 25

Bombay Sapphire, White Oat Chilli Mango Gin, Malibu, Coconut Syrup, Lime Juice, Mango Puree

PEACH SUNSET PUNCH 25

Bacardi Carta Blanca, Mango Puree, Lime Juice, Strawberry Puree, Red Bull Peach

NEGRONI ROSSO BELLA 25

42 Below, Aperol, Grapefruit Juice, Grapefruit Bitters

15% Public Holiday Surcharge Applies

DARK TROPIC



MANGO AFTERBURN



CUCUMBER BASIL SOUR





YOT CLASSICS

APEROL SPRITZ 22

Aperol, Dunes & Greene Prosecco, Soda Water

MARGARITA 24

Patrón Silver, Triple Sec, Agave, Lime Juice

TOMMY'S MARGARITA 24

Patrón Silver, Agave, Lime Juice

MOJITO 24

Bacardi Carta Blanca, Lime, Mint, Soda

COSMOPOLITAN 24

42 Below, Triple Sec, Cranberry Juice, Lime Juice

ESPRESSO MARTINI 24

42 Below, Tuaca Liqueur, First Press Espresso

FRENCH MARTINI 24

42 Below, Chambord, Pineapple Juice

PIÑA COLADA 24

Bacardi Carta Blanca, Malibu, Pineapple Juice, Lime Juice, Coconut Cream

OLD FASHIONED 24

Woodford Reserve, Bitters, Sugar

LYCHEE MARTINI 24

42 Below, Lychee Liqueur, Lychee Syrup, Lemon Juice

LONG ISLAND 26

42 Below, Patrón Silver, Bombay Sapphire, Bacardi Carta Blanca, Triple Sec, Lemon Juice, Cola

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MOJITO



FRENCH MARTINI



OLD FASHIONED



SHARED COCKTAILS

STARBOARD SPICED LYCHEE MOJITO 80

Bacardi Spiced, Lychee Liqueur, Lime Juice, Lychee Syrup, Lychee Juice, Lemonade

YUZU LIGHTWORK 80

Bombay Sapphire, Yuzu Liqueur, Lemon Juice, Yuzu Syrup

WATERMELON MARGARITA 80

Patrón Silver, Watermelon Puree, Triple Sec, Agave, Lime Juice

PORTSIDE PASSION 80

Patrón Silver, Passionfruit Liqueur, Lime Juice, Agave, Passionfruit Puree

FROZEN COCKTAILS

Seasonal flavours, ask your bartender for what's available

STRAWBERRY DAIQUIRI 22

Bacardi Carta Blanca, Strawberry Puree, Lime Juice

YOT SLUSHEE 22

Vodka, Alize, Lemon Juice

SHOTS

YOT SHOT 9

FIREBALL SHOT 12

MIXED DRINKS

VODKA REDBULL 16

TEQUILA REDBULL 16

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PORTSIDE PASSION



STARBOARD SPIED



CHEF'S MENU

MARINATED OLIVES

/ 12

Kalamata and green olives, orange skin, rosemary, garlic confit (GF, DF, VG)

THE CAPTAIN'S FRIES

/ 13

Our famous fries coated with the 'Captain's Seasoning' and served with truffle aioli (GF, DF, VEG)

BREAD AND DIPS

/ 16

Burleigh sourdough served with a trio of dips (VG, DF, GFO +\$5)

MOROCCAN CAULIFLOWER BITES

/ 18

Garlic battered cauliflower bites served with plant based sriracha mayo (GF, DF, VG)

WILD MUSHROOM ARANCINI (3)

/ 18

Filled with mozzarella and served with parsley, grana padano and truffle aioli (GF, VEG)

WAGYU BEEF SLIDERS (3)

/ 31

Brioche, tomato relish, American cheddar, baby cos lettuce and herb mayo

MOOLOOLABA TUNA

/ 30

Fire kissed Mooloolaba tuna, fermented mandarin sauce, yuzu kosho, charcoal flakes, nasturtium, dried orange (GF, DF)

PRAWN COCKTAIL

/ 30

Fresh Titan prawns, creamy cocktail sauce, baby cos lettuce, lemon cheek (GF, DF)

BABY CALAMARI

/ 21

Baby calamari dusted with lemon pepper served with lime dill, aioli and a lemon wedge (GF, DF)

KARAAGE CHICKEN

/ 22

Marinated karaage chicken with gochujang sauce (DF)

PIZZA

FRESHLY MADE ON PREMISES - GF AVAILABLE (+\$3)

MARGHERITA

/ 28

Napoli sauce, heirloom cherry tomatoes, buffalo mozzarella and fresh basil (VEG)

PEPPERONI

/ 29

Napoli sauce, fresh mozzarella, mild Hungarian pepperoni

TRUFFLE MUSHROOM

/ 29

Roasted wild mushrooms, black truffle creme fraiche, mozzarella, grana padano and truffle oil (VEG)

BBQ CHICKEN

/ 30

Smoked barbecue sauce, roasted chicken, red onion, champagne ham and roasted capsicum

GF - Gluten Free | DF - Dairy Free | GFO - Gluten Free Optional | DFO - Dairy Free Optional | VEG - Vegetarian | VG - Vegan

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products.

15% Public Holiday Surcharge

MARINATED OLIVES



MOOLOOLABA TUNA



BABY CALAMARI



ON TAP

YOT Lager Ultra Low Carb (3.5%)	11
Bertie Apple Cider	11
Goldy Premium Lager	12
Hard Fizz Raspberry Seltzer	12
Hard Fizz Passionfruit Seltzer	12
Stone & Wood Pacific Ale	13
Heineken	13
Bertie Ginger Beer	14
Kirin Hyoketsu	14

NON-ALCOHOLIC

SOFT DRINK	5
Soda, Tonic, Ginger Ale, Coca Cola, Coca Cola Zero, Sprite, Fanta Raspberry	
JUICE	6
Orange, Pineapple, Cranberry, Grapefruit	
RED BULL	7
Original, Tropical, Sugar Free, Watermelon, Peach	
Heaps Normal Quiet XPA 0%	10

BOTTLED

Corona	12
RTD	
Hard Fizz Orange Mango Seltzer	12
Hard Fizz Watermelon Berry Seltzer	12
Hard Fizz Vodka Lemonade	13
Hard Fizz Vodka Pineapple	13
Onn Watermelon Lychee	13
Jack Daniel's & Cola	15

MOCKTAILS

SUNSET SPRITZ	14
Strawberry Puree, Orange Juice, Passionfruit	
WATERMELON & GINGER	14
Watermelon Puree, Lime Juice, Ginger Ale	
STRAWBERRY LEMONADE	14
Strawberry Puree, Lemonade	

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WINE LIST

SPARKLING

Veuve D'Argent	13 / 60
Dunes & Greene Moscato	13 / 60
Dunes & Greene Prosecco	14 / 65
Chandon Brut NV, VIC	15 / 70
Chandon Rosé	75
Moët & Chandon Imperial Brut NV	125
Moët & Chandon Ice, France	150
Veuve Clicquot Brut Yellow Label	150
Moët & Chandon Magnum, France	265
Veuve Clicquot Magnum	320
Dom Perignon, 2013	550

ROSÉ

Counterpoint Rosé	13 / 60
Triennes Rosé, France	15 / 70
Minuty Rosé, Côtes De Provence	80
Whispering Angel	90

WHITE

Counterpoint Sauvignon Blanc	13 / 60
Counterpoint Chardonnay	13 / 60
West Cape Pinot Grigio, WA	13 / 60
Twin Islands Sauvignon Blanc	15 / 70
La Maschera Pinot Grigio, WA	70
Tarrawarra Chardonnay, VIC	75
Nautilus Sauvignon Blanc, NZ	80

RED

Alamos Malbec, Argentina	13 / 60
Earthworks Shiraz, SA	13 / 60
HAHA Pinot Noir, NZ	15 / 70
Bleasdale Cab Sav, SA	70
Langmeil Valley Floor Shiraz, SA	80
Mt. Difficulty Pinot Noir, NZ	85

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SPIRITS

VODKA

42 BELOW VODKA	12
BELVEDERE	15
GREY GOOSE	15
GREY GOOSE ALTIUS	27

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BOMBAY SAPPHIRE	12
BOMBAY CITRON PRESSE	12
WHITE OAT CHILLI MANGO	12
WHITE OAT EMERALD FAIRY	12
WHITE OAT PINK GIN	12
HENDRICKS GIN	15
INK GIN	15

TEQUILA

1800 COCONUT TEQUILA	14
PATRÓN SILVER	14
PATRÓN REPOSADO	16
PATRÓN XO CAFE	18
PATRÓN AÑEJO	18
PATRÓN EL CIELO	27
PATRÓN EL ALTO	32

BOURBON

JACK DANIEL'S	12
WILD TURKEY	13
GENTLEMAN JACK	13
MAKER'S MARK	14
WOODFORD RESERVE	14
ANGELS ENVY	17

RUM

BACARDI OCHO 8Y	12
BACARDI SPICED	12
BACARDI CARTA BLANCA	12
MALIBU	12
BACARDI CARTA ORO	13
HUSK RARE BLEND	13
HUSK SPICED BAM BAM	13
BUNDABERG RUM	14
PLANTATION PINEAPPLE	14
RON ZACAPA 23	20

WHISKY

FIREBALL	12
CANADIAN CLUB	12
DEWAR'S 12YR	12
JAMESON	13
CHIVAS REGAL 12YR	13
GLENMORANGIE ORIGINAL	15
GLENFIDDICH 12YR	16
GLENFIDDICH 16YR ASTON MARTIN	18
THE BALVENIE 14 'CARIBBEAN CASK'	21
JOHNNY WALKER BLUE	34

LIQUEURS

MIDORI	10
TUACA	12
CHAMBORD	13

COGNAC

HENNESSY VS	14
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BOTTLE SERVICE

BOTTLE SERVICE IS ONLY AVAILABLE FOR GUESTS IN PRIVATE BOOTHS
& REQUIRES DEDICATED WAIT STAFF

GREY GOOSE VODKA 700ML	400
BOMBAY SAPPHIRE 700ML	400
FIREBALL 700ML	400
ALIZE BLEU 1L	450
JACK DANIEL'S 1L	450
PATRÓN SILVER	450
HENNESSY VS 700ML	450
HENDRICKS GIN 700ML	500
INK ORIGINAL GIN 700ML	500
PATRÓN REPOSADO	525
PATRÓN AÑEJO 700ML	550
PATRÓN XO CAFE	550
GREY GOOSE ALTIUS 700ML	750
PATRÓN EL CIELO	900
PATRÓN EL ALTO 700ML	1000
GREY GOOSE VODKA 1.75L	1000
4.5L GREY GOOSE VODKA	2000

ALL BOTTLES COME WITH A SELECTION OF
PREMIUM MIXERS AND FRESH GARNISHES

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