

## RAW

|  |      |
|--|------|
| <b>FRESH NATURAL OYSTERS</b><br>Local oysters, chardonnay mignonette, lemon wedge            | MP   |
| <b>FIRED KISSED MOOLOOLABA TUNA</b><br>Fermented mandarin sauce, volcanic salt, yuzu kosho   | \$30 |
| <b>FRESH SCALLOPS</b><br>Wildflower gin, mango, fresh chilli, shallots, lemon, spanish onion | \$28 |

## STARTERS

|   |      |
|---|------|
| <b>HOUSE MARINATED OLIVES</b><br>Assorted Italian olives, dried lime, garlic confit (V)   | \$12 |
| <b>CHARRED BURLEIGH SOURDOUGH</b><br>Fresh sourdough, yot dips (V) w/ Gluten free sourdough +\$5  | \$15 |
| <b>BYRON BAY BURRATA</b><br>Infused basil oil, thai basil, heirloom tomatoes, volcanic salt, toasted sourdough (V)  | \$24 |
| <b>WILD FOREST MUSHROOMS ARANCINI</b><br>Mozzarella cheese, porcini dust, truffle aioli (V)   | \$18 |
| <b>YOT BUG ROLL</b><br>Fresh Moreton Bay bug, creamy cocktail sauce, cos lettuce, soy pearls  | \$19 |
| <b>CAPRESE SALAD</b><br>Fior di latte, roma tomatoes, basil, aged balsamic, dehydrated black olives   | \$19 |
| <b>BABY CALAMARI</b><br>Calamari dusted in lemon pepper, lime dill aioli, black sesame seeds  | \$22 |
| <b>FISH TACOS</b><br>Catch of the day, pico de gallo, red cabbage, fermented chili mayonnaise   | \$22 |
| <b>LOCAL TRAWLER PRAWN COCKTAIL</b><br>Fresh trawler prawns, creamy cocktail sauce, cos lettuce, lemon cheek  | \$32 |
| <b>CHARCUTERIE BOARD</b><br>Italian smoked provolone, Adelaide triple brie, San Danielle prosciutto, Danish salami, charcoal crackers, three fruit quince | \$39 |



@YOTDECK



YOT DECK



## FOOD MENU

OPEN FROM 11 AM - LATE DAILY

60 SEAWORLD DR. MAIN BEACH QLD 4217

## DESSERTS

|  |      |
|--|------|
| <b>SALTED CARAMEL CHEESECAKE</b><br>Ginger crumble, chocolate soil (V)   | \$17 |
| <b>YOT STICKY DATE</b><br>Orange cream, warm butterscotch, chocolate crumble, dehydrated orange, vanilla ice cream (V) | \$19 |
| <b>ITALIAN AFFOGATO</b><br>Frangelico, St. Remio Coffee, shaved chocolate, vanilla ice-cream dehydrated orange (V)     | \$22 |

## KIDS

|   |      |
|---|------|
| BATTERED FISH AND FRIES, TOMATO SAUCE   | \$14 |
| CHICKEN NUGGETS AND FRIES, TOMATO SAUCE | \$14 |

## MAINS

|   |      |
|---|------|
| <b>LOCAL BLACK MUSSELS</b><br>Fresh local black mussels, fresh chili, garlic, onion, napoletana sauce, Burleigh sourdough   | \$26 |
| <b>ROASTED JAPANESE PUMPKIN</b><br>Roasted Japanese pumpkin wedge, sunflower hummus, fried spiced chickpeas (V)   | \$21 |
| <b>SEAFOOD LINGUINE</b><br>Prawns cutlets, local black mussels, NZ clams, baby calamari tentacles, cherry tomato confit, olives, fresh chili                          | \$39 |
| <b>WAGYU BEEF BURGER</b><br>Wagyu beef patty, Burleigh brioche, gherkins, lettuce, tomato, aged black jackcheddar, sweet mustard, herb aioli with crispy coated fries | \$28 |
| <b>YOT STEAK SANDWICH</b><br>Burleigh sourdough, tomato relish, aged black jack cheddar, sweet mustard, lettuce, caramelized onion with crispy coated fries           | \$29 |
| <b>CAPTAIN'S CATCH OF THE DAY</b><br>QLD barramundi, roasted chat potatoes, lemon buerre blanc & crispy capers  | MP   |
| <b>180G BLACK ANGUS EYE FILLET</b><br>Black Angus eye fillet, Italian salad, red wine jus with crispy coated fries  | \$44 |
| <b>BEER BATTERED FISH</b><br>Fish of the day, Italian salad, tartare sauce with crispy coated fries   | \$28 |
| <b>YOT DECK CHICKEN PARMIGIANA</b><br>Free range chicken, napoletana, ham, Italian salad with crispy coated fries   | \$29 |
| <b>CHICKEN SOUVLAKI</b><br>Chargrilled marinated chicken, yot vinaigrette, tzatziki, pita bread and lemon   | \$26 |

## SIDES & SALADS

|  |      |
|--|------|
| <b>CHAT POTATOES</b><br>Oven baked chat potatoes with rosemary salt (V)  | \$9  |
| <b>GRILLED BROCCOLINI</b><br>Local broccolini with Dukkah salt, sherry vinaigrette sauce (V)   | \$11 |
| <b>FRIES</b><br>Crispy coated fries with rosemary salt, herb aioli (V)   | \$12 |
| <b>THAI BEEF SALAD</b><br>Marinated beef, wild rocket, fried noodles, Thai basil, cucumber, heirloom tomatoes, cashews, fried shallots           | \$24 |
| <b>CAESAR SALAD</b><br>Cos lettuce, crispy bacon, house croutons, shaved parmesan, poached egg<br>ADD chicken + \$6<br>ADD white anchovies + \$5 | \$20 |

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. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

Please note surcharge applies on all CC transactions 15% Public Holiday Surcharge

# FROZEN COCKTAILS

- YOT Sgroppino** \$22  
Lemon Sorbet, 42 Below Vodka, Champagne
- Frose** \$18  
La Vieille Ferme Rose, Strawberries, frose mix, mint
- Mango Margarita** \$22  
Cazadores Blanco, Triple Sec, Lime, Mango
- Strawberry Daiquiri** \$22  
Barcardi Carta Blanca, Strawberry Syrup, Lime, Fresh Strawberry

# BY THE GLASS

## SPARKLING WINE

- Dunes & Greene Moscato** \$11  
SA, Australia
- Veuve D'Argent** \$11  
Loire Valley, France
- La Maschera Prosecco** \$13  
SA, Australia
- Redbank Rose Prosecco** \$11  
VIC, Australia

## ROSE

- La Vieille Ferm Rose** \$13  
Rhone, France
- Vasse Felix Rose** \$11  
WA, Australia

## WHITE WINE

- Freycinet Sauvignon Blanc** \$14  
TAS, Australia
- Marty's Block Sauvignon Blanc** \$11  
SA, Australia
- Marty's Block Chardonnay** \$11  
SA, Australia
- West Cape Howe, Pinot Grigio** \$11  
WA, Australia
- Pewsey Valley Riesling** \$13  
SA, Australia

## RED WINE

- Alamos Malbec** \$11  
Mendoza, Argentina
- Earthworks Shiraz** \$11  
Barossa Valley, Australia
- Bleasdale Cabinet Sauvignon** \$13  
SA, Australia
- Haha Pinot Noir** \$13  
Marlborough, New Zealand



# DRINKS MENU

OPEN FROM 11 AM - LATE DAILY

60 SEAWORLD DR. MAIN BEACH QLD 4217

# SPRITZ

- Citr-Us** \$21  
Bombay Sapphire, Orange, Citrus Syrup & Soda
- Summer Lane** \$22  
Aperol, peach, watermelon, agave, lime, soda
- Tramonto** \$21  
Bombay Sapphire, Rhubi Rhubarb, strawberry & rhubarb cordial, lemon paint, soda
- Classic Aperol Spritz** \$18  
Aperol, Prosecco, Soda

# TO FINISH OR TO START?

- YOT Sgroppino** \$22  
Lemon Sorbet, 42 Below Vodka, Champagne
- Affogato** \$22  
Vanilla Ice Cream, Frangelico, Espresso
- YOT Espresso Martini** \$22  
Done our way w/ Baileys, Espresso, Vodka, Vanilla

# SIGNATURE COCKTAILS

- Spicy Margarita** \$22  
Chilli infused Casadores Blanco, Ancho Reyes Verde, Agave
- YOT Sgroppino** \$22  
Lemon Sorbet, 42 Below Vodka, Champagne
- Buena Lady** \$22  
Bambay Sapphire, Ginger, Lime, Agave, Coriander
- Golden Goose** \$22  
Grey Goose Vodka, St Germain, Tropical Red Bull, ruby red grapefruit, peach bitters
- Skinni Colada** \$22  
Bacardi Coconut, hazelnut, lime, pineapple, coconut water
- Water Garden** \$22  
Cazadores tequila, St Germain, lime, agave, cucumber, rosewater
- Watermelon Margarita** \$22  
Cazadores, triple sec, fresh watermelon, lime, agave, mint
- YOT Martini** \$22  
Grey Goose Rosemary & Peach, St Germain, grapefruit
- Sunset on Deck** \$22  
Grey Goose, peach, passionfruit, orange bitters, aguafaba
- YOT Shot** \$9  
Alize, vodka, lime - the perfect way to start your afternoon!

Most classic cocktails available upon request

# CANS & BOTTLES

- Premix**
  - Ariane Vodka Lychee & Lime \$14
  - Fellr Seltzer - assorted flavours \$12
- Beer**
  - Mountain Culture Status Quo \$14
  - Corona Extra \$11
  - Balter Cerveza \$11
  - Coors Light \$11
  - Byron Bay Brewery Lager \$11
  - hahn Premium Light \$10
  - Hahn Superdry \$11
  - Cascade Light \$10
- Cider**
  - Hello Sunshine Apple Cider \$11

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. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.

Please note surcharge applies on all CC transactions 15% Public Holiday Surcharge