

DAILY SPECIALS

MONDAY

\$19.95 250g Rump Steak, salad & chips

TUESDAY

\$16.95 Beer battered fish, salad & chips

WEDNESDAY

\$16.95 YOT Wagyu burger & fries

THURSDAY

\$16.95 Chicken parmy, chips, salad

FRIDAY

\$16.95 Fish Tacos

SUNDAY

Half price oysters!

STARTERS

CHEESY GARLIC BREAD (Veg) \$14
Our classic garlic bread covered in melted cheese

ROASTED JAPANESE PUMPKIN (GF, DF, Vegan) \$21
Roast pumpkin, sunflower hummus, crispy chickpeas, herb oil

FIRE KISSED MOOLOOLABA TUNA (GF, DF) \$30
Fermented mandarin sauce, volcanic salt, yuzu kosho

FRESHLY SHUCKED NATURAL OYSTER (GF, DF) MP
Oysters supplied by "Al Natural Oysters" Fresh lemon, YOT mignonette

HOUSE MARINATED OLIVES (GF, DF, Vegan) \$12
Assorted Italian olives, dried lime, garlic confit

WILD FOREST MUSHROOM ARANCINI (Veg) \$18
Mozzarella cheese, porcini dust, truffle aioli

BABY CALAMARI (GF) \$22
Calamari dusted in lemon pepper, lime dill aioli, black sesame seeds

FISH TACOS \$22
Catch of the day, pico de gallo, red cabbage, fermented chilli mayonnaise

LOCAL TRAWLER PRAWN COCKTAIL (GF) \$32
Fresh trawler prawns, creamy cocktail sauce, cos lettuce, lemon cheek

CHARCUTERIE BOARD \$39
Italian smoked provolone, Adelaide triple brie, San Danielle prosciutto, Danish salami, charcoal crackers, three fruit quince



FOOD MENU

OPEN FROM 11 AM - LATE DAILY

60 SEAWORLD DR. MAIN BEACH QLD 4217

DESSERTS

SALTED CARAMEL CHEESECAKE (Veg) \$17
Ginger crumble, chocolate soil

YOT STICKY DATE (GF, Veg) \$19
Orange cream, warm butterscotch, chocolate soil, dehydrated orange, vanilla ice cream

ITALIAN AFFOGATO (GF, Veg) \$22
Frangelico, St. Remio Coffee, shaved chocolate, vanilla ice-cream dehydrated orange

KIDS

BATTERED FISH with fries and tomato sauce \$14
CHICKEN NUGGETS with fries and tomato sauce \$14
FETTUCCINE (veg) with Napoli sauce and parmesan cheese \$14

MAINS

LOCAL BLACK MUSSELS (DF) \$26
Fresh local black mussels, fresh chilli, garlic, onion, Napoli sauce, Burleigh Baker sourdough

MUSHROOM RISOTTO (GF, Veg, can be made vegan) \$21
Black truffle risotto, wild mushrooms ragú, porcini, garlic confit, Grana padano

BEEF RAGÚ LASAGNE \$29
Slow cooked beef shin ragú, Grana Padano, cherry tomato confit, bechamel

PAN FRIED GARLIC PRAWNS \$38
King prawns, garlic cream, thyme, lemon, toasted Burleigh Baker sourdough

WAGYU BEEF BURGER \$28
Wagyu beef patty, Burleigh brioche, gherkins, lettuce, tomato, aged black jack cheddar, sweet mustard, herb aioli, crispy coated fries

FETTUCCINE RAGÚ \$28 (GF +\$4)
Slow-cooked beef shin ragú, fettuccine, Grana padano, rocket, cherry confit

YOT STEAK SANDWICH \$29
Burleigh sourdough, tomato relish, aged black jack cheddar, sweet mustard, lettuce, caramelized onion, crispy coated fries

CAPTAIN'S CATCH OF THE DAY (GF) MP
Catch of the day, roasted chat potatoes, lemon buerre blanc, crispy capers

250G BLACK ANGUS RUMP STEAK (GF, DF) \$44
Black Angus rump, side salad, gravy, crispy coated fries

BEER BATTERED FISH \$28
Fish of the day, side salad, tartare sauce, crispy coated fries

YOT DECK CHICKEN PARMIGIANA \$29
Free range chicken, Napoli sauce, ham, side salad, crispy coated fries

CHICKEN SOUVLAKI \$26
Chargrilled marinated chicken, YOT vinaigrette, tzatziki, pita bread, lemon

8 HOUR LAMB SHANK \$44
Slow cooked lamb shanks, Paris mash, broccolini, Dutch carrots, gravy, rosemary

SIDES & SALADS

MASHED POTATO (GF, Veg) \$9
Our house mash with butter and cream

FRIES (GF, Veg) \$12
Crispy coated fries with rosemary salt, herb aioli

SEASONAL VEGETABLES (GF, Vegan) \$12
Side of seasonal vegetables with dukkuh & salt

CLASSIC SIDE SALAD (GF, Vegan) \$9
Tomato, onion, cucumber, mixed leaves

THAI BEEF SALAD (GF, DF) \$24
Marinated beef, wild rocket, fried noodles, Thai basil, cucumber, heirloom tomatoes, cashews, fried shallots

CAESAR SALAD \$20
Cos lettuce, crispy bacon, house croutons, shaved parmesan, poached egg
ADD chicken + \$6
ADD white anchovies + \$5



@YOTDECK



YOT DECK

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises wehandle 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

WINE BY THE GLASS

SPARKLING WINE

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

ROSE

La Vieille Ferme Rose Rhone, France	\$13
Vasse Felix Rose WA, Australia	\$11

WHITE WINE

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

RED WINE

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

PLEASE SCAN QR CODE ON TABLE FOR BOTTLED WINE MENU

SPRITZ

Hugo Spritz St Germain, lime, mint & prosecco	\$21
Summer Lane Aperol, peach, watermelon, agave, lime, soda	\$22
Classic Aperol Spritz Aperol, prosecco, soda	\$18



DRINKS MENU

OPEN FROM 11 AM - LATE DAILY

60 SEAWORLD DR. MAIN BEACH QLD 4217

CANS & BOTTLES

Premix	
Ariane Vodka Lychee & Lime	\$14
Fellr Seltzer - ask about our new flavours	\$12
Hard Rated	\$13
Vodka Cruiser	\$14
Beer	
Corona Extra	\$11
Balter Cerveza	\$11
Byron Bay Brewery Lager	\$10
Hahn Superdry	\$11
Peroni Nastro Azzuro	\$12
Heineken	\$13
Low or no alcohol Beer	
Hahn Premium Light	\$11
Heaps Normal XPA	\$9
Heaps Normal Hazy	\$9

SIGNATURE COCKTAILS

Spicy Margarita Chilli infused Patron Silver, Ancho Reyes Verde, agave	\$22
YOT Sgroppino Lemon sorbet, 42 Below Vodka, Champagne	\$22
Brookies Fever Brookies slow, grapefruit liqueur, lime, Fever Tree Blood Orange	\$22
Golden Goose Grey Goose Vodka, St Germain, Tropical Red Bull, ruby red grapefruit, peach bitters	\$22
Skinni Colada Bacardi Coconut, hazelnut, lime, pineapple, coconut water	\$22
Lychee Delight St Germain, Bombay Bramble Gin, lychee liqueur, cranberry, lime	\$22
Watermelon Margarita Patron Silver, triple sec, fresh watermelon, lime, agave, mint	\$22
Coconut Passion Bacardi Coconut, mango liqueur, coconut syrup, mint, passionfruit pulp	\$22
Sunset on Deck Grey Goose, peach, passionfruit, orange bitters, aqua faba	\$22
YOT Shot The perfect way to start your afternoon!	\$9

Most classic cocktails available upon request

TO FINISH OR TO START?

YOT Sgroppino Lemon sorbet, 42 Below Vodka, Champagne	\$22
Affogato Vanilla ice cream, Frangelico, espresso	\$22
YOT Espresso Martini St Remio coffee espresso martini	\$22