



Entrées

Garlic Bread	\$9
Freshly baked crispy garlic bread, toasted to perfection.	Add Cheese \$4
Lentil Fritters & Prawns (A)	\$23
Golden lentil fritters topped with crispy Norwest prawns, served with vibrant chili coconut sambal and finished with fragrant fried curry leaves.	
Goat Pie	\$23
Mindilya Homestead local free range goat pie with a rich red wine and mushroom reduction with flaky pastry and served with fresh green beans and mesclun salad leaves.	
Potato Waffles (gf) (vegan)	\$22
Potato and sweet potato crispy waffles topped with avocado, roasted pumpkin seeds, vegan cheese and fruit chutney.	
Scallops Noodles (I)	\$24
Scallop noodles with lemon, lime and beetroot aioli, cherry tomatoes, roasted citrus and crispy garlic bread.	
Chicken Stroganoff (gfo)	Entrée \$23
Classic tender chicken and mushrooms simmered in a rich, velvety cream and mustard stroganoff sauce, served with green beans over steamed white rice.	Main \$36
Sails Grazing Plate	Entrée \$24
Prosciutto, salami, ham, rockmelon, spinach, Brie and smoked cheddar cheese	Main \$36
garlic bread, grissini, EVOO, Carnarvon Bumbak's seasonal pickles and house-made pickles.	
Oysters Natural (A)	½ Dozen \$26
	Dozen \$44
Oysters Kilpatrick (A)	½ Dozen \$30
	Dozen \$48

DIETARY: (v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option

SEAFOOD ORIGIN: (A) Australia (I) International (M) Mixed Origin

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Mains

- Chinese Style Prawns & Noodles (A)** **\$34**
Wok-tossed prawns and Asian vegetables, with Chinese noodles in chilli crab sauce.
- Scotch Fillet (gfo)** **\$55**
280g Scotch fillet steak cooked to your liking, served with creamy rosemary mashed potato, seasonal vegetables and your choice of garlic or mushroom sauce. **Add Prawns (A) \$6**
- Sails Seafood Chowder (M) (gfo) SIGNATURE DISH** **\$47**
Hearty and flavourful seafood chowder with prawns, mussels, calamari, squid, scallops and fish in Chef's creamy Pernod broth, served with crusty garlic bread.
- Coronation Lamb Chops (gfo)** **\$46**
Coronation style lamb chops with roasted cauliflower puree and seasoned vegetables.
- American Beef Ribs** **\$39**
Slow cooked, tender beef ribs glazed in smoky BBQ sauce, served with crispy chips and a garden salad.
- Broccoli, Pea & Pine Nut Pasta (v)** **\$26**
Pasta tossed through silky broccoli & pea sauce, spinach and parmesan, topped with toasted pine nuts. **Add Chicken \$6**
- Fish à la Marinière (A) (gf)** **\$49**
Oven baked fish with cherry tomatoes, zucchini, eggplant, shaved fennel, roasted cannellini beans, capers, red onion, greens, parsley and grilled citrus, finished with marinière sauce and salmoriglio.
- Chicken & Tofu Laksa (v opt.)** **\$39**
Fragrant and spicy SE Asian noodle soup combining a rich coconut curry broth, noodles, chicken and tofu, garnished with fried shallots.
- Strawberry & Citrus Salad (v) (gfo)** **\$27**
Fresh strawberries and citrus segments with baby spinach, red onion, cherry tomatoes and toasted almond flakes with a minted yoghurt dressing. **Add Chicken or Add Prawns (A) \$6**
- Chef's Curry (gfo)** **\$37**
Ask your waitperson about this week's chef-crafted, authentic curry dish, served with steamed turmeric rice and pappadums.
- Pork Noodle Soup** **\$34**
Slow cooked, tender pork and noodle soup with Asian vegetables.

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Side Dishes

Bowl of seasonal vegetables	\$9
Bowl of crispy chips	\$9
Rosemary seasoned, creamy mashed potato	\$9
Garden salad with vinaigrette	\$9

For the Little Ones

(12 years and under)

Penne Pasta with Meatballs	\$19
Penne pasta with Napoli sauce and meatballs, plus an ice cream cone for dessert.	
Fish & Chips (A)	\$22
Grilled local Rankin Cod, served with chips and salad, plus an ice cream cone for dessert.	
Chicken Nuggets & Chips	3 Nuggets \$12
Chicken nuggets, chips and salad, plus an ice cream cone for dessert.	6 Nuggets \$19

Desserts

Seviyan Kheer	\$16
Slow cooked creamy spiced vermicelli pudding, with an almond and cashew crumb crust, served with vanilla ice cream and strawberries.	
Baked Pistachio Cheesecake (gfo)	\$17
Rich and creamy baked pistachio cheesecake, with chocolate ganache and berry coulis, served with ice cream.	
Sails Dessert Board for 2	\$26
A tasting plate of house-made favourites: Classic sticky date pudding, Dubai chocolate with pistachio and noodle filling and baked pistachio cheesecake, dusted with meringue and served with ice cream. Great for sharing.	
Sticky Date Pudding (gfo)	\$16
Served with caramel sauce and vanilla ice cream.	
Fresh Fruit Salad (gfo)	\$15
Fresh fruit salad served with ice cream or Chantilly cream.	
Cheese Platter	For 1 \$28
A selection of Australian and imported cheeses, fresh fruits, nuts and assorted crackers.	For 2 \$38

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