



Entrées

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| Garlic Bread | | \$9 |
| Toasted garlic bread | Add Cheese | \$4 |
| Assam Prawns | | \$21 |
| Malaysian tamarind prawns, served with fresh cucumber, julienned carrots, pickled lotus root, red onion and steamed rice | | |
| Coffee Rubbed Venison | | \$21 |
| Coffee rubbed venison with carrot & sweet corn purée, buttered corn, tomatoes and mesclun leaves with a drizzle of Thai dressing | | |
| Falafel (vegan) (gf) (df) | | Entree \$18 |
| Vegan falafel in a rich tomato base with vegan cheese and rice | Main | \$29 |
| Chinese Chicken & Prawn Parcels | | \$19 |
| House made Chinese chicken and prawn parcels, Chef's own plum sauce, Asian salad and fried wontons | | |
| Sails Grazing Plate | | Entrée \$21 |
| Prosciutto, salami, ham, rockmelon, spinach, Brie and smoked cheddar cheese | Main | \$34 |
| garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles and home-made pickles dressings | | |
| Oysters Natural | ½ Dozen | \$22 |
| | Dozen | \$40 |
| Oysters Kilpatrick | ½ Dozen | \$26 |
| | Dozen | \$44 |

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option (df) Dairy Free

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Mains

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| Pork & Chicken Noodle Stir Fry | \$32 |
| Chinese noodles tossed with a duo of shredded pork and chicken, Asian sauces, stir fried vegetables, chestnuts, bamboo shoots, mushrooms, crispy shallots and sesame seeds | |
| Scotch Fillet (gfo) | \$49 |
| 280g Scotch fillet steak, fried potato rounds, seasonal vegetables, served with a choice of thyme rosemary sauce or garlic sauce | |
| | ADD prawns with garlic sauce \$7 |
| Brandy Glazed Pork Triangles | \$30 |
| Brandy glazed pork triangles with cauliflower puree, seasonal vegetables and Dijon apple butter | |
| Confit Chicken Supreme (gf) | \$30 |
| Confit chicken supreme with mushroom sauce, mashed potato and seasonal vegetables | |
| Fish à la Marinière (gf) | \$35 |
| Oven baked fish with cherry tomatoes, zucchini, eggplant, shaved fennel, grilled citrus, roasted cannellini beans, capers, red onion, greens, parsley, marinière sauce and salmoriglio | |
| Sails Seafood Chowder | \$40 |
| Seafood chowder with prawns, mussels, calamari, squid, scallops and fish in Pernod creamy broth served with crusty garlic bread | |
| Glazed Lamb Chops | \$35 |
| Skewered lamb chops with a maple nut glaze, potato rounds, butternut pumpkin puree and broccoli | |
| Pasta al Ragu di Seppia | \$33 |
| Local Norwest cuttlefish, braised in a red wine tomato sauce with pasta | |
| Mixed Vegetable Pasta (v) | \$28 |
| Pasta tossed in a creamy cauliflower sauce with cherry tomatoes, spinach, grilled zucchini, leeks and parmesan cheese | |
| Chef's Curry (gf) | \$30 |
| Ask your waitperson about this week's special curry dish, served with turmeric rice and pappadums | |
| Paneer Salad (v option) | \$26 |
| Indian style paneer cheese salad with spinach, capsicum, lentils, mixed leaves, mango chutney and yoghurt | |
| | ADD: Chicken, Prawns or Onion Bhajis \$6 |

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Side Dishes

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| Bowl of locally sourced vegetables | \$8 |
| Bowl of chips | \$8 |
| Cheesy potatoes | \$8 |
| Garden salad with vinaigrette | \$8 |
| Onion bhajis | \$8 |

For the Little Ones

(12 years and under)

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| Penne & Meatballs | \$18 |
| Penne pasta with meatballs in tomato sauce, plus an ice cream cone for dessert | |
| Fish & Chips | \$18 |
| Served with salad, plus an ice cream cone for dessert | |
| Chicken Nuggets & Chips | \$18 |
| Chicken nuggets, chips and salad, plus an ice cream cone for dessert | |

Desserts

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| Strawberry Crêpes (gf) | \$14 |
| Strawberry Crêpes with Chantilly cream, Suzette sauce and a drizzle of chocolate ganache and dusted with dried strawberries | |
| Sticky Date Pudding (gf) | \$14 |
| Classic sticky date pudding with caramel sauce and ice-cream | |
| Bombe Alaska | \$16 |
| Bombe Alaska with trio of ice cream and a liquor flambé | |
| Fresh Fruit Salad (gf) | \$16 |
| Fresh fruit salad served with ice cream or Chantilly cream | |
| Cheese Platter | For 1 \$22 |
| A selection of Australian and imported cheeses, fresh fruits, nuts and assorted crackers | For 2 \$32 |

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