



Entrées

Garlic Bread		\$9
Crispy garlic bread, toasted to perfection.	Add Cheese	\$4
Prawn Bombs		\$23
Fried Norwest prawn balls coated with shredded crispy spring roll sheets, presented on smooth butter bean puree, and green tomato relish.		
Chicken Lollipops		\$22
Tapioca dusted chicken lollipops served on a mirror of house-made caramelised onions and a sweet-sour glaze.		
Shark Bay Goat Stew (gfo)		\$24
Tender, slow-cooked Shark Bay goat stew, served with savoury spring onion, chive and seaweed crepes.		
Jackfruit & Coconut Medley (vegan)	Entrée	\$22
Fennel, jackfruit and coconut medley complemented with pickled eggplant and steamed turmeric rice.	Main	\$36
Watermelon & Strawberry Gazpacho (v opt. gfo)		\$19
	+ \$4 for oyster	
Chilled watermelon and strawberry gazpacho with a drizzle of balsamic, fresh mint, crostini and an optional oyster.		
Sails Grazing Plate	Entrée	\$24
Prosciutto, salami, ham, rockmelon, spinach, Brie and smoked cheddar cheese	Main	\$36
garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles and house-made pickles		
Oysters Natural	½ Dozen	\$26
	Dozen	\$44
Oysters Kilpatrick	½ Dozen	\$30
	Dozen	\$48

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

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Mains

Sichuan Chicken Noodle Stir Fry **\$34**
Wok-tossed noodles with Sichuan chicken, bamboo shoots, onions, mushrooms, shredded cabbage, baby corn and quail eggs and chili oil.

Scotch Fillet (gfo) **\$55**
Scotch fillet steak cooked to your liking, served with garlic infused mash, seasonal vegetables and choice of garlic or mushroom thyme & rosemary sauce. **Add Prawns** **\$6**

Sails Seafood Chowder (gfo) SIGNATURE DISH **\$44**
Hearty and flavourful seafood chowder with prawns, mussels, calamari, squid, scallops and fish in Chef's creamy Pernod broth, served with crusty garlic bread.

Stuffed Rack of Lamb (gfo) **\$45**
Lamb rack filled with pears, spinach, pecorino and breadcrumbs, served over sweet potato purée with steamed broccoli.

Pork & Potato Medley **\$42**
Slow cooked cubed pork with confit potatoes and sweet potato cubes, presented on a bed of stewed apple, served with steamed bok choy and a mushroom sauce.

Spiced Cauliflower & Pearl Couscous (v) **\$32**
Deep fried, spiced cauliflower fritters with warm pearl couscous tossed with spinach, cherry tomatoes, carrot, broccoli and red onion, served with a side of lemon yoghurt.

Fish à la Marinière (gf) **\$44**
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.

Laksa – Chicken, Prawn OR Tofu (v opt.) **\$38**
Fragrant and spicy SE Asian noodle soup combining a rich coconut curry broth, noodles, and your choice of chicken, prawns, or tofu and garnished with fried shallots.

Watermelon & Feta Salad (v) (gfo) **\$26**
Grilled watermelon and feta salad with red onion, spinach, macadamia nuts and mint leaves with a mint citrus vinaigrette. **Add Chicken or Add Prawns** **\$6**

Chef's Curry (gfo) **\$36**
Ask your waitperson about this week's special, authentic curry dish, served with steamed turmeric rice and pappadums.

Pulled Lamb Pasta **\$34**
Slow cooked, red wine braised pulled lamb shoulder tossed with Italian tomato sauce, served over pasta, with mushrooms, spinach and parmesan.

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Side Dishes

Deep fried spiced cauliflower fritters	\$9
Bowl of seasonal vegetables	\$9
Bowl of chips	\$9
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	\$20
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

Rice Pudding	\$16
Warm spiced rice pudding, with an almond and cashew crumb, served with vanilla ice cream and strawberries.	
Berry Coconut Crumble	\$16
A warm medley of mixed berries topped with golden coconut-oat crumble, served with ice cream or Chantilly cream.	
Mango Mousse (gfo)	\$16
Light and refreshing mango mousse on an almond and cashew crust, drizzled with berry coulis.	
Dubai Chocolate	\$17
Homemade chocolates filled with pistachio and crispy noodle filling, served with ice cream and strawberries with a caramel glaze swirl.	
Fresh Fruit Salad (gf)	\$15
Fresh fruit salad served with ice cream or Chantilly cream.	
Cheese Platter	For 1 \$25
A selection of Australian and imported cheeses, fresh fruits, nuts and assorted crackers.	For 2 \$35

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