



Entrées

Garlic Bread			9
With Kingsford Bakery's handmade bread		Add cheese	5
Prawns En Croute			23
Served on a mirror of mornay sauce mixed with English Leicester cheese, leeks and spinach			
Grilled Queensland Scallops (gfa)			22
With chickpea and coconut flour mixed savoury pancake, soubise sauce, basil aioli, finger lime pearl and mesclun			
Ceylon Style Pork Stew (gfa)			23
With onions, coconut flakes, capsicums, cabbage and carrot pulao rice			
Vegan Pineapple Curry		Entrée	20
Pineapple, zucchini, cauliflower, carrot, broccoli, potato with legumes, cashew nuts served with quinoa salad and carrot rice		Main	32
Chicken Dumplings			23
Served on shredded beef, pickled cabbage, scallions, ginger, crushed peanut, soy sauce, Vietnamese dressing and mixed leaves			
Sails Grazing Plate		Entrée	22
Prosciutto, salami, ham, rockmelon, spinach, goat cheese, grissini, garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles and home-made pickles and dressings		Main	36
Oysters - Natural		Half Dozen	21
		Dozen	40
Oysters - Kilpatrick		Half Dozen	24
		Dozen	45

(gfa) gluten free available on request (v) vegetarian (df) dairy free

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Mains

Chinese Noodles	35
Tossed with prawns, Asian sauces, stir fry vegetables, chestnuts, bamboo shoots, mushrooms, crispy shallots and sesame seeds	
Scotch Fillet (280g) (gfa)	54
With smashed potatoes, braised leeks, broccoli and cauliflower florets served with mushroom thyme rosemary sauce or garlic sauce	
Add prawns with garlic sauce	6
Pork Wellington	37
With duxelles mushrooms, bacon, apricots, apple and Dijon glaze, mushroom sauce, seasonal vegetables, smashed potatoes	
Chicken Braised In Supreme Velouté Sauce (gfa)	37
With mushrooms, cardamom and nutmeg powder, mashed potatoes and seasonal vegetables	
Miso Glazed Fish (gfa)	38
With roasted carrot hummus, tomatoes, zucchini, roasted leeks, red onions, olives, parsley, greens and salmoriglio	
Sails Seafood Chowder	40
With prawns, mussels, calamari, squid, scallops and fish in Pernod creamy broth, crusty garlic bread	
Crumbed Lamb Cutlets	38
With burnt butter and fried kale served with cheesy cauliflower puree and seasonal vegetables	
Mongolian Beef (gfa)	37
With green beans, spring onions, sesame seeds, broccoli, carrot pulao rice and salad	
Gnocchi alla Sorrentina (v)	31
With basil, cherry tomatoes, lightly baked in the oven with fresh mozzarella and Parmesan	
Curry of the Week (gfa)	33
Mild spiced curry, turmeric rice and pappadums	
Yuzu Grilled Prawn Salad (gfa)	29
With grilled Mediterranean vegetables, red onions, cherry tomatoes, spinach, charred onions and toasted almonds with an avocado and mango vinaigrette	

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Children's Menu

Penne with Meatballs	18
In tomato sauce with an ice cream in a cone for dessert	
Fish & Chips	18
Served with salad with an ice cream in a cone for dessert	
Chicken Nuggets & Chips	18
Served with salad with an ice cream in a cone for dessert	

Sides

Bowl of Locally Sourced Seasonal Vegetables	8
Cheesy Potatoes	8
Rosemary Infused Mashed Potato	8
Bowl of Chips	8
Garden Salad	8

Desserts

Vegan Mini Mudcake	14
With mixed berry coulis and chocolate crumb	
Warn Sticky Date Pudding (gfa)	14
With caramel sauce and ice cream	
Trio of Profiterole	14
Strawberry, chocolate and caramel profiteroles, served with chantilly cream, strawberries and toasted hazelnut	
Fresh Fruit Salad (gfa)	14
With ice cream or Chantilly cream	
Cheese Platter	
A selection of Australian and imported cheeses, fresh and dried fruits, nuts and an assortment of crackers	For One 22 For Two 32

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