



ENTRÉES

Garlic bread with local Kingsford Bakery handmade bread (v)		\$6
	Add cheese	\$4
Herb marinated kangaroo with bulgur wheat, pesto, mixed greens and lychees		\$17
Coconut crumbed prawns with grilled kiwi fruit, mango aioli, turmeric rice and mesclun leaves (gf)		\$17
Mild spiced chicken patties in lemon butter with native beer damper and a beetroot emulsion		\$16
Shark Bay Crab Croquette - Crab meat mixed with cauliflower and béchamel sauce, crumbed then fried and served on a bed of tomato relish, house pickled cabbage, apple, cucumber and mixed greens		\$17
Jewelled Persian Rice - Crispy Persian style rice with vegetables, dried and fresh fruits, nuts and spices (v) (gf)		
	Entrée	\$15
	Main	\$26
	Add prawns	\$6
Sails Restaurant Grazing Plate - Prosciutto, salami, ham, rockmelon, spinach, goat cheese, beetroot caviar, grissini, garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles and home-made pickles and dressings		
	Entrée	\$16
	Main	\$32
Oysters:		
	Natural	6 /\$18 12 /\$34
	Kilpatrick	6 /\$20 12 /\$38

MAINS

Filipino pork asado with Asian noodles, stir fried vegetables, fried prawn crackers, toasted sesame seeds and Asian sauces		\$28
300g scotch fillet steak, duck fat potatoes, heirloom carrots and seasonal vegetables with chimichurri and mushroom sauce		\$41
	Add prawns with garlic sauce	\$6
Beef casserole braised in rich red wine and tomato sauce served with aligot (cheesy mash) and seasonal vegetables (gf)		\$28
Chicken in creamy saffron sauce with sage, prosciutto, pecorino, duck fat potatoes and seasonal vegetables		\$30
Miso glazed fish with roasted carrot hummus, tomatoes, capers, zucchini, roasted leeks, red onions, olives, parsley, greens and salmoriglio (gf)		\$33
Sails seafood chowder with prawns, mussels, calamari, squid and fish in a creamy Pernod broth with crusty garlic bread		\$31
Pasta tossed with sea urchin, clams, prawns, cherry tomatoes, spinach, red onion and Parmesan		\$29

MAINS (CONTINUED)

Bourbon glazed pork belly with charred pineapple, apple cooked in rosemary butter, pea puree, butternut fondants, pickled caramelised shallots, duck fat potatoes and cider sauce	\$32
Vegetarian pasta tossed in tomato sauce with grilled zucchini, fennel, cherry tomatoes, red onion, spinach Italian herb breadcrumbs and Parmesan (v)	\$24
Curry of the Week: Mild spiced curry served with turmeric rice and pappadums	\$29
Confit duck salad with nectarine, herbed ricotta, hazelnuts, red onion, cherry tomatoes, dehydrated orange, pomelo segments, mesclun and red beet leaves with vanilla vinaigrette	\$21

SIDES

Bowl of locally sourced seasonal vegetables	\$5
Duck fat potatoes	\$5
Rosemary infused cheesy mashed potatoes	\$5
Bowl of chips	\$5
Garden salad	\$5

DESSERTS

Eton mess with meringue, berry consommé and fresh berries (gf)	\$12	
Warm sticky date pudding with caramel sauce and ice cream	\$12	
Coconut matcha parfait with chocolate biscuits and fresh berries	\$12	
Fresh fruit salad with ice cream or Chantilly cream	\$10	
Cheese Platter - A selection of Australian and imported cheeses, fruits, nuts and assortment of crackers		
	For one	\$17
	For two	\$28

CHILDREN'S MENU

Pasta and meatballs with cheese in a tomato sauce and an ice cream in a cone for dessert	\$14
Fish and chips served with salad and an ice cream in a cone for dessert	\$14
Chicken nuggets and chips served with salad and an ice cream in a cone for dessert	\$14

Please advise our waitstaff of any dietary requirements prior to ordering