



ENTRÉES

Garlic bread with local Kingsford Bakery handmade bread (v)		\$6
	Add cheese	\$4
Pork rillette on French baguette served with house made pickled apples, cucumber and cabbage, mild spiced grapes, tarragon, spinach and dill creme fraiche and beetroot aioli		\$18
Cozze al gratin (mussels gratinated) - oven baked mussels topped with herb and cheese breadcrumbs set on Spanish romesco sauce with crostini		\$16
Cold Italian sous vide vitello tonnato (veal with tuna) with shavings of salt cured eggs, tuna egg dressing and garlic bread		\$19
Orange garlic prawns with vanilla Hollandaise, salad and tumeric rice (gf)		\$19
Vegan coconut broth of carrots, cauliflower, broccoli, chickpeas and cashew nuts with turmeric rice (v) (gf)		
	Entrée \$15	Main \$26
Sails Restaurant Grazing Plate: Prosciutto, salami, ham, rockmelon, spinach, goat cheese, beetroot caviar, grissini, garlic bread, EVOO, Carnarvon Bumbaks seasonal pickles and home-made pickles and dressings		
	Entrée \$16	Main \$31
Oysters:		
	Natural	6 /\$18 12 /\$34
	Kilpatrick	6 /\$20 12 /\$38

MAINS

Chinese style char siu pork, Asian noodles, stir fry vegetables, grilled tofu, fried shallots and Asian sauces		\$28
300g scotch fillet steak with buttery Parmesan and herb thinly sliced potatoes, seasonal vegetables, chicken liver pate and a choice of mushroom thyme sauce or lemon garlic sauce	Add prawns with garlic sauce	\$41 \$6
Pork wellington with duxelles bacon, mushrooms, apricot, fennel, dehydrated apple chips, Parmesan potatoes, seasonal vegetables and mushroom sauce		\$28
Coq au vin chicken braised in French style with brandy, wine, bacon lardons, mushrooms and shallots served with mashed potatoes and seasonal vegetables (gf)		\$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
Penne di Norma, fried eggplants, home grown basil, Italian tomato sauce and ricotta cheese (v)		\$26

MAINS (CONTINUED)

Dijon and honey glazed lamb cutlets with macadamia nuts served with mashed potatoes and seasonal vegetables (<i>gf</i>)	\$32
Shark Bay crab meat tossed with chilli, herbs, cherry tomatoes, red onion and pasta	\$28
Curry of the Week: Mild spiced curry served with turmeric rice and pappadums	\$30
Nicoise salad with boiled potatoes, spring and red onions, cucumber, capsicums, green beans, tomatoes, olives boiled egg, anchovy, tuna, mixed greens and French dressing	\$21

SIDES

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

DESSERTS

Mille-feuille with Chantilly cream, citrus ricotta, maple mascarpone, chocolate shavings and berries	\$12	
French crepe with caramelised coconut, ganache, Chantilly cream, mango puree, ice cream and berries	\$12	
Tiramisu with chocolate crumbs, gourmet biscuit and fresh strawberries	\$12	
Fresh fruit salad with ice cream or Chantilly cream	\$10	
Cheese platter: A selection of Australian and imported cheeses, fruits, nuts and an assortment of crackers		
	For one	\$16.5
	For two	\$26.5

CHILDREN'S MENU

Pasta bolognese 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