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## Entrées

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<b>Garlic Bread</b>			6
Creamy garlic butter on Kingsford Bakery's finest handmade bread	Add cheese		4
<b>Pork Medallions</b>			17
Surf 'n' Turf style, slow-cooked pork medallions topped with Shark Bay Venus clams in a creamy ginger sauce, mixed leaves garnish and a fruit chutney condiment			
<b>Sardine Croquettes</b>			17
The finest Fremantle sardines and tuna served with dragon fruit aioli, sultana puree, roasted radish and grilled Turkish bread			
<b>Grilled Scallops</b>			17
Immersed in an American style nage of potato, garlic, red pepper, and saffron sea broth topped with basil			
<b>Eggplant Parmigiana</b>		Entrée	16
With melted vegan cheese, basil, tomato puree and fresh mesclun leaves (v)(gfr)		Main	26
<b>Prawns Al Bisque</b>			18
Grilled prawns in a French creamy traditional prawn bisque sauce with local samphires, (sea asparagus), cherry tomatoes, coconut and kaffir lime rice and fresh garden garnishes (gfr)			
<b>Sails Grazing Plate</b>		Entrée	16
A fine selection of cold meats including prosciutto, salami and ham, accompanied with goat cheese, beetroot caviar, grissini, EVOO, rockmelon, spinach, in-house pickles, Bumbaks' seasonal pickles and dressing		Main	31
<b>Oysters - Natural</b>		Half Dozen	19
		Dozen	38
<b>Oysters - Kilpatrick</b>		Half Dozen	21
		Dozen	40

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## Mains

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<b>Drunken Prawn Noodles</b>	31
Overnight brined prawns in Chinese rice wine, tossed with stir-fry vegetables, noodles, bamboo shoots, sesame seeds, fried shallots, dried seaweed and Asian sauces	
<b>Scotch Fillet</b>	43
300gm prime cut steak with seasonal vegetables, buttered Brussels sprouts, hand-cut potato wedges and lemon garlic sauce (mushroom sauce on request)(gfr)(dfr)	
<b>Add prawns with garlic sauce</b>	6
<b>Pork Roulade</b>	32
With duxelle mushrooms, bacon, red wine poached apple, grilled black pudding, broccoli, sweet potato puree and cider sauce	
<b>French Braised Chicken</b>	31
Cooked in brandy and red wine, with bacon lardons, mushrooms and shallots, served with seasonal vegetables and mashed potatoes (gfr)	
<b>Miso Glazed Fish</b>	33
With roasted carrot hummus, tomatoes, capers, zucchini, roasted leeks, red onions, olives, parsley, greens and salmoriglio (gfr)(dfr)	
<b>Sails Seafood Chowder</b>	33
With prawns, mussels, scallops, calamari, squid and fish in a Pernod creamy broth, served with crusty garlic bread	
<b>Agrodolce</b>	34
Sweet and sour masala lamb cutlets with toasted cashews, coconut flakes, saffron yoghurt di dolce, seasonal vegetables and Persian rice (gfr)	
<b>Pasta Di Mandorla</b>	26
With spinach, garlic, cherry tomato, red onions, tossed in a Sicilian toasted almond and basil tomato sauce, topped with parmesan cheese (v)	
<b>Lamb Shank Pie</b>	33
Slow-cooked lamb shank in red wine, legumes, tomato and Worcestershire sauce, served with carrots, green peas and mashed potato (bone up through crispy pie lid)	
<b>Curry of the Week</b>	30
Mild spiced curry with turmeric rice and pappadums (gfr)	
<b>Confit Duck Salad</b>	23
With peach compote, herbed ricotta, hazelnuts, red onions, cherry tomatoes, dehydrated orange, pomelo segments and mesclun, served with a mango vanilla vinaigrette (gfr)	

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## Children's Menu

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<b>Pasta Meatballs</b>	15
With cheese in a rich tomato sauce	
<b>Crumbed Fish &amp; Chips</b>	15
Served with salad and an ice cream cone for dessert	
<b>Chicken Nuggets &amp; Chips</b>	15
Served with salad and an ice cream cone for dessert	

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## Sides

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<b>Bowl of Seasonal Vegetables</b>	6
<b>Parmesan Potatoes</b>	6
<b>Rosemary Infused Mashed Potato</b>	6
<b>Bowl of Chips</b>	6
<b>Garden Salad</b>	6

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## Desserts

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<b>Pavlova</b>	12				
With lemon curd, chantilly cream and strawberries					
<b>Flourless Orange Cake</b>	12				
Lactose-free crème fraiche with fresh mandarin segments in syrup and gluten-free biscuits <i>(df)(gf)</i>					
<b>Frangelico Crème Brule</b>	12				
With gourmet biscuits, meringue dust and fresh berries					
<b>Fresh Fruit Salad</b>	10				
With ice cream or Chantilly cream					
<b>Cheese Platter</b>					
A selection of Australian and imported cheeses, fresh and dried fruits, nuts and an assortment of crackers	<table> <tr> <td><b>For One</b></td> <td>16</td> </tr> <tr> <td><b>For Two</b></td> <td>30</td> </tr> </table>	<b>For One</b>	16	<b>For Two</b>	30
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