




---

## Entrées

---

<b>Garlic Bread</b>			7
With Kingsford Bakery's handmade bread		Add cheese	4
<b>Palestinian Musakhan Beef Skewers</b>			20
Served on pita bread strips, tahini sumac yoghurt, caramelised onion and fresh salad leaves			
<b>Confit Duck Arancini</b>			19
With mushrooms, peas, dragon fruit aioli, apricot compote, mesclun and Parmesan served with mango dressing			
<b>Italian Bread Dumpling (Canederli)</b>			19
With bacon, Italian cured meats and cheeses immersed in home-made veggie broth, chives and Parmesan			
<b>Trio of Radish Vegan Coconut Curry</b>		Entrée	17
With cabbage, julienne potatoes and turmeric rice <i>(vegan) (gfr) (v)</i>		Main	30
<b>Karahi Indian Style Prawns</b>			20
With smashed cauliflower, spinach, scallions and diced tomatoes <i>(gfr)</i>			
<b>Sails Grazing Plate</b>		Entrée	17
Prosciutto, salami, ham, rockmelon, spinach, cheeses, grissini, garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles, home-made pickles and dressings		Main	32
<b>Oysters - Natural</b>		Half Dozen	19
		Dozen	35
<b>Oysters - Kilpatrick</b>		Half Dozen	21
		Dozen	40

*Please advise our waitstaff of any dietary requirements prior to ordering*

---

*(gfr) gluten free on request (v) vegetarian*

*For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs*

---

## Mains

---

<b>Asian Noodles</b>	31
Tossed with slow cooked pork strips, julienne capsicum, carrot, mushroom, cabbage, scallions, leek and Chinese sauces	
<b>Scotch Fillet (300g)</b>	44
With wilted turmeric cabbage, crispy diced potatoes, seasonal vegetables with your choice of mushroom, thyme and rosemary sauce or garlic sauce ( <i>gfr</i> )	
<b>Add prawns with garlic sauce</b>	6
<b>Pork Sirloin</b>	32
Filled with cured meat, sage and cheese, served with potato sheets, carrot, broccoli, sweet corn puree and pork jus	
<b>Coq Au Vin Chicken</b>	32
Braised French style with brandy, wine, bacon lardons, mushrooms and shallots served with mashed potatoes and seasonal vegetables ( <i>gfr</i> )	
<b>Miso Glazed Fish</b>	34
With roasted carrot hummus, tomatoes, capers, zucchini, roasted leeks, red onion, olives, parsley, greens and salmoriglio ( <i>gfr</i> )	
<b>Sails Seafood Chowder</b>	34
With scallops, prawns, mussels, calamari, squid and fish in a creamy Pernod broth, served with crusty garlic bread	
<b>Lamb Rack</b>	35
Herb marinated, honey drizzled grilled three pins lamb rack served with sweet potato mash, crispy bacon, spring onions and seasonal vegetables ( <i>gfr</i> )	
<b>Vegetarian Pasta</b>	27
In Naples creamy sauce with red onion, spinach, grilled zucchini, cherry tomatoes and basil, served with Parmesan crumbed asparagus ( <i>v</i> )	
<b>Beef Crockpot</b>	32
Slow cooked Yallingup beef crockpot with potatoes, celery, carrot, peas and cauliflower, served with turmeric rice ( <i>gfr</i> )	
<b>Curry of the Week</b>	31
Mild spiced curry, turmeric rice and pappadums ( <i>gfr</i> )	
<b>Yuzu Grilled Prawn Salad</b>	26
With grilled Mediterranean vegetables, red onions, cherry tomatoes, spinach, charred onions and toasted almonds with an avocado and mango vinaigrette ( <i>gfr</i> )	

***Please advise our waitstaff of any dietary requirements prior to ordering***

---

*(gfr) gluten free on request (v) vegetarian*

***For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs***

---

## Children's Menu

---

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

---

## Sides

---

<b>Bowl of Locally Sourced 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

---

## Desserts

---

<b>Vegan Carrot Cake</b>	13
Blueberry coulis, pink cream and brandy infused prunes	
<b>Sticky Date Pudding</b>	13
With vanilla ice cream, caramel sauce and strawberries (gf)	
<b>Pistachio Dusted Eclair</b>	13
With ganache and Chantilly cream and berries	
<b>Fresh Fruit Salad</b>	12
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	<b>For One</b> 18 <b>For Two</b> 32
<b>Coffee and Tea</b>	4.50

*Please advise our waitstaff of any dietary requirements prior to ordering*

---

*(gfr) gluten free on request (v) vegetarian*

*For special dietary requirements, please tell our wait staff and we will do our very best to accommodate your needs*