

ENTRÉES

Garlic Bread (v)	6
With Kingsford Bakery handmade bread	Add cheese 4
Coconut Curry Prawns (gf)	17
Prawns in moringa coconut broth served with curry leaves, wild turmeric rice and mixed leaves	
Shark Bay Whiting	17
Grilled Shark Bay whiting, white wine, tomato salsa, mixed leaves, black garlic aioli and crusty bread	
Baked Drunken Oysters	18
Kentucky whiskey infused baked oysters in a cloudy sauce with scallops served with panelle (chickpea patties) and mesclun leaves	
Cabbage and Quinoa Rolls (v) (gf)	Entrée 15 Main 26
Cabbage rolls stuffed with a trio of quinoa and mixed vegetables served with tomato sauce, roasted cauliflower steaks, pistachio crust and charred onions	
Chicken Triangles	16
Chicken and legume triangles with honey labneh, roasted carrot hummus and fresh leaves	
Sails Grazing Plate	Entrée 17 Main 31
Prosciutto, salami, ham, rockmelon, spinach, goats cheese, beetroot caviar, grissini, garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles, home-made pickles and dressings	
Oysters	
Oysters served on rock salt with lemon wedges	
	Natural ½ Dozen 19 Dozen 35
	Kilpatrick ½ Dozen 22 Dozen 40

(gf) gluten free (v) vegetarian

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MAINS

Asian Confit Duck Soup	28
Confit duck in Asian soup with noodles, stir fry vegetables, fried edamame (soy beans), crispy shallots and sesame seeds	
Scotch Fillet	42
300gm Scotch fillet steak with Italian cheese mixed potato thins, seasonal vegetables, Café de Paris style butter and Béarnaise sauce	
	Add prawns with garlic sauce 6
Bourbon Glazed Pork Belly	28
Bourbon glazed pork belly with charred pineapple, apple cooked in rosemary butter, pea puree, butternut fondants, pickled caramelised shallots, cheesy potatoes and cider sauce	
Orange Chicken Sofrito (gf)	30
Orange chicken sofrito cooked Mediterranean style with mushrooms, mashed potatoes and seasonal vegetables	
Mediterranean Miso Fish (gf)	33
Miso glazed fish with roasted carrot hummus, tomatoes, capers, zucchini, roasted leek, red onion, olives, parsley, greens and salmoriglio	
Sails Seafood Chowder	32
Prawns, mussels, calamari, squid and fish in a creamy Pernod broth served with crusty garlic bread	
Lamb Cutlets (gf)	33
Dijon and honey glazed lamb cutlets with macadamia nuts, served with mashed potatoes and seasonal vegetables	
African Beef Skewers (gf)	28
Saharan beef skewers with African jollof rice and salad	
Spinach Ricotta Ravioli (v)	26
Spinach ricotta ravioli, cherry tomatoes and red onions tossed in creamy saffron sauce, served on a mirror of Naples red sauce with greens and Parmesan	
Curry of the Week	30
Mild spiced curry served with turmeric rice and pappadums	
Confit Duck Salad	21
Confit duck salad with nectarine, herbed ricotta, hazelnuts, red onion, cherry tomatoes, dehydrated orange, pomelo segments, mesclun leaves and red beet vanilla vinaigrette	

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SIDES

Bowl of locally sourced seasonal vegetables	7
Cheesy potatoes	7
Rosemary infused mash potatoes	6
Bowl of chips	6
Garden salad	5

CHILDREN'S MENU

Gnocchi Bolognese Gnocchi bolognese with Italian tomato sauce and Parmesan	14
Fish and Chips Crumbed fish and chips served with mixed salad leaves, a lemon wedge and tomato sauce	14
Chicken Nuggets and Chips Served with mixed salad leaves and tomato sauce	14

**All children's meals include a delicious ice cream cone for dessert*

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DESSERTS

Raspberry Cheesecake	12
Raspberry cheesecake with gourmet biscuits and chocolate crumb	
Belgian Waffles	12
Belgian waffles with a trio of ice cream, berry coulis and strawberries	
Sticky Date Pudding	12
Warm sticky date pudding with caramel sauce and ice cream	
Fresh Fruit Salad	10
Fruit salad served with ice cream or Chantilly cream	
Cheese Platter	
A selection of Australian and imported cheeses, fresh fruits, nuts and assortment of crackers	
	For 1 16.5
	For 2 26.5
Tea and Coffee	4.5
A selection of teas and Barista coffees are available	

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