



Summer Vibes



Sails a la carte menu 2021-22

Breads + Entrées

Garlic or Herb Baguette Loaf.....	5.9	7.9
<i>Add bacon and cheese, or sweet chilli cheese for \$2 extra</i>		
10" Garlic Cheese Pizza Bread.....	8.9	10.9
<i>gf available - \$2 extra</i>		
Whole Baked Cob Loaf.....	9.9	11.9
<i>With olive oil, balsamic and dukkah spice mix</i>		
Fresh Oysters		
Natural Single <i>gf</i> - minimum order of 2	3.5	3.9
Kilpatrick Single - minimum order of 2	4.5	4.9
Natural Half Dozen <i>gf</i> (6)	19.0	21.0
Kilpatrick Half Dozen (6)	25.0	29.0
Soup of the Day with a crusty dinner roll <i>gf</i> available		
Full serve	6.9	8.9
Petite serve	4.9	6.9
Vegan Spring Rolls <i>vegan</i>	9.9	11.9
<i>Filled with cabbage, carrot, water chestnuts, bamboo shoots, peas, corn, and mung bean noodles; served with a spicy plum sauce and Asian slaw</i>		
Warmed Olives and Charred Camembert	9.9	11.9
<i>gf available - \$2 extra</i>		
<i>Pan tossed Kalamata and Sicilian green olives, confit garlic, fresh herbs, charred camembert and sour dough bread</i>		

Little Diggers

AVAILABLE FOR CHILDREN 12YRS & UNDER

Spaghetti & Meatballs	10.9	13.9
Crumbed Chicken Breast Nuggets#	10.9	13.9
Australian Crumbed Whiting#	10.9	13.9
125g Rib Fillet Steak#.....	10.9	13.9
Beef Burger with Cheese, side of Chips	10.9	13.9
Crumbed Chicken Breast Schnitzel#.....	10.9	13.9

Little Diggers meals include a Free Ice Cream or 200ml Soft Drink. Please ask for Gluten free options. #Served with Chips or Veggies.

Lunch Only

Moroccan Chicken Wrap with Chips	13.9	16.9
Crumbed or Grilled Chicken Breast Caesar Wrap with Chips	13.9	16.9
Beef Works Burger with Chips.....	16.9	19.9
Rib Fillet Works Burger with Chips.....	17.9	20.9

PRONTO LUNCH SPECIALS

(Not available on Sundays or Public Holidays)

2 Courses from Pronto Menu.....	16.9	19.9
Pronto Main Meal Only	13.9	16.9

Pronto prices effective from Monday 27th December 2021

Salads

Caesar Salad - <i>gf</i> available		
Classic (<i>vegetarian</i> available)	12.9	15.9
With Chicken	15.9	18.9
With Lemon Pepper Calamari	15.9	18.9
Rocket, Nashi Pear, Walnut, and Parmesan Salad <i>gf</i>		
<i>With a light Italian herb vinaigrette</i>		
<i>Vegetarian</i>	13.9	16.9
<i>Add chicken for \$5 extra</i>		

Locally Caught Prawns with Avocado, Heirloom Tomato, Spanish Onions, and Salad Greens <i>gf</i>	29.9	32.9
<i>Finished with a lemon and fennel dressing, accompanied with seafood sauce</i>		

Mains

Aromatic Dish of the Day	13.9	16.9
Roast of the Day* <i>gf</i>		
Main serve	16.9	19.9
Petite serve	14.9	17.9
Pan Seared Rainbow Dutch Carrots, Baby Zucchini, Target Beetroot, served with Lemon Infused Quinoa <i>gf</i> <i>vegan</i>	20.9	23.9
<i>Garnished with deep fried parsnip and beetroot puree</i>		
Crumbed Chicken Breast Parmigiana*	23.9	26.9
Chicken Schnitzel* (no topper)	20.9	23.9
Tandoori Marinated Chicken Supreme.....	23.9	26.9
<i>With a summer salad, mango salsa, and a minted Greek yoghurt</i>		

From the Grill

Pork Noisettes wrapped in Bacon	24.9	27.9
<i>Char grilled, served with a potato rosti, seasoned baby vegetables, and a red wine jus</i>		
250g Silverfern New Zealand Rib Fillet* <i>gf</i> ..	36.9	39.9
300g MSA Black Angus Sirloin (MB2+)* <i>gf</i>	31.9	34.9
200g Filet Mignon* <i>gf</i>	36.9	39.9
<i>Served with Moreton Bay bug and garlic cream prawns</i>		
200g Eye Fillet (MB2+)* <i>gf</i>	41.9	44.9

STEAK TOPPERS:

Onion Rings (6).....	3.5	5.5
Torpedo Prawns (3)	5.9	7.9
Panko Crumbed Prawns (3)	5.9	7.9
<i>Garlic cream sauce optional</i>		
Garlic Prawns (3) <i>gf</i>	5.9	7.9

SAUCES:

One sauce is included in the 'From the Grill' prices. Additional sauce is \$1 per ramekin.

Selection: Pepper, Mushroom, Diane, Gravy, Béarnaise, or Garlic Cream - All sauces are gluten free

Pastas + Woks

Fettuccine Carbonara *gf available - \$2 extra* . . . 18.9 21.9
Petite serve 12.9 15.9
 Add chicken for \$3 extra

Vegan Ravioli *vegan* 19.9 22.9
Zucchini and sun-dried tomato ravioli served in a light roasted garlic and herb napolitana sauce; finished with cheddar style cheese shreds

Hoisin and Orange Pork Belly Stir-Fry 22.9 25.9
Singapore noodle, bok choy, baby broccoli, garlic, ginger, hoisin sauce, wok-fried finished with bean shoots and spring onion

Chinese Beef or Chicken Stir-Fry 22.9 25.9
Wok-fried with bell peppers, carrot sticks, bok choy, and sugar snap peas; finished with soy and oyster glaze, rice, and toasted sesame seeds

Fettuccine Marinara (Cream or Napoli) 26.9 29.9
gf available - \$2 extra
Fresh array of seafood (calamari, barramundi, scallops, mussels, and tiger prawns) tossed in garlic, shallots, vine ripened tomatoes, and basil; finished with handmade pasta; topped with parmesan cheese

Seafood

House Made Seafood Chowder 18.9 21.9
Served in a crusty cob loaf

Lemon Pepper Calamari *gf*
Main serve 18.9 21.9
Petite serve 12.9 15.9
With a cashew and sweet chilli salad, and a strawberry balsamic and vanilla jam. Main is served with a side of crunchy chips

Grilled Barramundi (NT Humpty Doo)* *gf* 26.9 29.9
With a lemon butter sauce

New Orleans Cajun Marinated Seafood Bourbon Curry
(gf without naan bread) 26.9 29.9
Reef fish, prawns, scallops, calamari, and mussels; finished in a yellow bourbon coconut curry with steamed rice and naan bread

Garlic Cream Prawns *gf*
Main serve 29.9 32.9
Petite serve 19.9 22.9
Sautéed with shallots, onions, and leek; deglazed with white wine; finished with cream. Served with steamed jasmine rice

Sails Crumbed Seafood Basket 29.9 32.9
Crumbed Australian whiting fillets, crumbed scallops, crumbed prawns, lemon pepper calamari, and crumbed crab claw; served with lemon, tartare, crunchy chips, and fresh salad

Honey Soy Marinated Atlantic Salmon 30.9 33.9
Pan seared, served with a preserved lemon and spring onion risotto and buttered broccolini

Cajun Spiced Barramundi (NT Humpty Doo) . 31.9 34.9
Oven baked, served with a shaved fennel and citrus salad, fanned avocado and lime salsa Verde

gf = gluten free

Sides

Main Meals marked with an * are served with your choice of chips and salad, baked potato and salad, chips and veggies, or baked potato and veggies.

One additional serve of sidesM: 4.5 | NM: 6.5

Desserts

Brandy Snap Basket9.9 12.9
Filled with Chantilly crème, fresh seasonal fruit, mixed coulis, and chocolate shards

Raspberry Pavlova Roulade *gf*9.9 12.9
Pavlova rolled and filled with a raspberry cream, served with a crème anglaise and fresh raspberries

Mango Mousse9.9 12.9
Layered with fresh Chantilly cream and coulis; finished with flaked white chocolate

Chocolate Lava Cake9.9 12.9
With fresh cream, double chocolate sauce, and honeycomb

Chocolate Vegan Cake *gfvegan*9.9 12.9
Chocolate raspberry date sponge topped with coconut chocolate ganache and buckwheat crumble

Rocky Road Ice Cream Sundae for 2 13.9 16.9

Riva Soft Serve Ice Cream in Waffle Cone 2.5 3.0



NOTE: Our chips are NOT Gluten Free

Please notify our staff if you have any allergies or dietary requirements. Changes will not be accepted once your order is confirmed and processed.

All care is taken when catering for special requirements. Note that within the premises we handle seafood, shellfish, sesame seeds, nuts, wheat, flour, eggs, & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Here at Sails on Shore Restaurant, we do our very best to ensure your meals arrive within an efficient time frame, however, during our busy periods your meal could potentially take a little longer from the time of placing your order.



DECEMBER

Rump & Bone Marrow

250g Grain Fed Rump char grilled, served on creamy mashed potato with broccolini and a red wine jus; topped with baked bone marrow with sautéed confit garlic and field mushrooms

Members: \$29.90 | NM: \$32.90



JANUARY

Zucchini Flowers

Four-cheese Tempura Battered Zucchini Flowers with a reduced balsamic drizzle, and a heirloom tomato and cucumber garden salad; finished with a pesto yoghurt

Members: \$21.90 | NM: \$24.90



FEBRUARY

Thai Fish Cakes

Thai Fish Cakes fried until golden, with a palm sugar and chilli dressing; served with a fresh seasonal garden salad

Members: \$25.90 | NM: 28.90



Hot & Cold Premium Seafood Platter for 2 ^{gf}

Available Fridays & Saturdays only, throughout summer, while fresh stock lasts.

Pre-bookings with payment essential at reception.

Fresh local prawns, crabs, Moreton Bay bugs, mussels, oysters natural or kilpatrick, Tasmanian salmon, 1/2 shell Hervey Bay scallops, salt & pepper calamari, creamy garlic prawns with steamed rice, fresh salad, fruit, and crunchy chips! (chips not gf)

Members: \$119 | NM: \$129 (Price for 2 people)

Thank you for dining at Sails Restaurant