



Autumn

a la carte menu 2022

Sails on Shore
Restaurant



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>		
Traditional Bruschetta	9.9	11.9
<i>Toasted sour dough, olive oil and balsamic, heirloom tomatoes, basil, parmesan, and Spanish onion</i>		
Fresh Oysters		
Natural Single <i>gf - minimum order of 2</i>	3.5	3.9
Kilpatrick Single - minimum order of 2	4.5	4.9
Natural Half Dozen <i>gf (6)</i>	19.0	21.0
Kilpatrick Half Dozen (6)	25.0	29.0
Soup of the Day with a crusty dinner roll <i>gf available</i>		
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>		

Mains

Caesar Salad - <i>gf available</i>		
Classic (<i>vegetarian available</i>)	12.9	15.9
With Chicken	15.9	18.9
With Lemon Pepper Calamari	15.9	18.9
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
Crumbed Chicken Breast Parmigiana*	23.9	26.9
Chicken Schnitzel* (no topper)	20.9	23.9
Vegan Burrito Bowl <i>vegan (gf without tortillas)</i>	24.9	27.9
<i>Kidney beans, corn, bell peppers, rice, red onion, avocado, tomatoes, chilli, and peas; served with toasted tortillas and fresh lime</i>		
Asian Marinated Pork Loin	24.9	27.9
<i>Pan seared, served with a wilted bok choy salad with carrot and cucumber ribbons; and a lime, ginger, and palm sugar dressing</i>		

Pastas + Woks

Fettuccine Carbonara <i>gf available - \$2 extra</i>	18.9	21.9
Petite serve	12.9	15.9
Add chicken for \$3 extra		
Vegan Ravioli <i>vegan</i>	19.9	22.9
<i>Pumpkin and sage ravioli served in a light roasted garlic and herb napolitana sauce; finished with cheddar style cheese shreds</i>		
Hoisin and Orange Pork Belly Stir-Fry	22.9	25.9
<i>Singapore noodle, bok choy, baby broccoli, garlic, ginger, hoisin sauce, wok-fried finished with bean shoots and spring onion</i>		
Chinese Beef or Chicken Stir-Fry	22.9	25.9
<i>Wok-fried with bell peppers, carrot sticks, bok choy, and sugar snap peas; finished with soy and oyster glaze, rice, and toasted sesame seeds</i>		
Fettuccine Marinara (Cream or Napoli)	26.9	29.9
<i>gf available - \$2 extra</i>		
<i>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</i>		
Chorizo and Octopus Tentacle Spaghetti	32.9	35.9
<i>gf available - \$2 extra</i>		
<i>With chilli and basil sauce, finished with a parmesan crisp</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

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.

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

Tempura Battered Prawns

Main serve 26.9 29.9

Petite serve 15.9 18.9

Served with a sweet chilli plum sauce and a petite salad. Main is served with a side of crunchy chips

Grilled Barramundi (NT Humpty Doo)* **gf**.... 26.9 29.9

With a lemon butter sauce

Barramundi Paupiettes **gf** 26.9 29.9

Rollled and filled with a seasoned fish farce, baked and served with Kipfler potato, charred leek, and baby carrots; finished with beurre blanc

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

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.

gf = gluten free

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

Sides

Main Meals marked with an * are served with your choice of chips and salad, potato (roast or mashed) and salad, chips and veggies, or potato (roast or mashed) 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 Mousse.....9.9 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

Churros.....9.9 12.9

Fried until golden, rolled in cinnamon sugar, served with chocolate sauce and ice cream

Rocky Road Ice Cream Sundae for 2 13.9 16.9

Riva Soft Serve Ice Cream in Waffle Cone 2.5 3.0



MARCH

WHOLE BABY SQUID TUBES

Filled with reef fish and citrus farce, served on squid ink pasta, with a baby caper and lime beurre blanc

Members: \$24.90

Non Members: \$27.90



APRIL

LAMB RUMP

Cooked MR (medium-rare), served with potato rosti, baby broccolini, pickled pumpkin, and mushy peas; with a red wine jus

Members: \$36.90

Non Members: \$39.90



MAY

PAN SEARED POLENTA CRUSTED ATLANTIC SALMON

Seasoned spaetzle, and fire roasted capsicum; finished with a spring onion remoulade sauce

Members: \$31.90

Non Members: \$34.90



AUTUMN

12HR SLOW ROASTED LAMB SHOULDER.

Available Fridays and Saturdays, for lunch or dinner. Pre-bookings with payment are essential. Phone 34881199.

Members: \$56.90

Non Members: \$66.90



Thank you
for dining at
Sails on Shore
Restaurant



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RedlandsRSLClub



INSTAGRAM
redlands_rsl

