

Sails

ON
SHORE
RESTAURANT

A LA CARTE MENU
JUNE 2022



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>		
Fresh Oysters		
Natural Single <i>gf - minimum order of 2</i>	3.5	3.9
Kilpatrick Single - <i>minimum order of 2</i>	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
gf 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

<i>(gf available - \$2 extra)</i>	9.9	11.9
<i>Pan tossed Kalamata and Sicilian green olives, confit garlic, fresh herbs, charred camembert and sour dough bread</i>		

lunch -

AVAILABLE BETWEEN 11.30AM & 2PM 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

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

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

mains -

Caesar Salad - *gf available*

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 with Rice
Please refer to the menu advertised on the TV screens
Roast of the Day* *gf*
Please refer to the menu advertised on the TV screens
Crumbed Chicken Breast Schnitzel*
Crumbed Chicken Breast Parmigiana* ..
Baked Vegetable Stack *vegan gf*

Marinated char grilled mixed vegetables stacked and baked (sweet potato, zucchini, pumpkin, capsicum, eggplant) with herbs and seasoning; served with white truffle oil and pesto

House Made Seafood Chowder
Served in a crusty cob loaf
Lemon Pepper Calamari *gf*
Petite serve

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
Petite serve

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*

.....	27.9	30.9
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With a lemon butter sauce

New Orleans Cajun Marinated Seafood Bourbon
Curry *(gf without naan bread)*

Reef fish, prawns, scallops, calamari, and mussels; finished in a yellow bourbon coconut curry with steamed rice and naan bread

Garlic Cream Prawns *gf*
Petite serve

Sautéed with shallots, onions, and leek; deglazed with white wine; finished with cream. Served with steamed jasmine rice

Sails Crumbed Seafood Basket.

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

Polenta Crusted Grilled Salmon.

Served with spiced bacon lentil and steamed baby broccolini, finished with a sour spicy roast capsicum puree

seafood -

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.

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.

Pork Noisettes wrapped in Bacon 24.9 27.9

Char grilled, served with a potato rosti, seasoned baby vegetables, and a red wine jus

250g Silverfern New Zealand Rib Fillet* gf 36.9 39.9

300g MSA Black Angus Sirloin (MB2+)* gf 31.9 34.9

200g Filet Mignon* gf 36.9 39.9
Served with Moreton Bay bug and garlic cream prawns

STEAK TOPPERS:

Onion Rings (6) 3.5 5.5

Torpedo Prawns (3) 5.9 7.9

Panko Crumbed Prawns (3) 5.9 7.9
Garlic cream sauce optional

Garlic Prawns (3) gf 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 gf

Fettuccine Carbonara 18.9 21.9

Petite serve 12.9 15.9

Add chicken for \$3 extra

gf available - \$2 extra

Vegan Ravioli *vegan* 19.9 22.9

Pumpkin and sage 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)

gf available - \$2 extra 26.9 29.9

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

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 sides M: 4.5 | NM: 6.5

gf = gluten free



June Special

Lamb Shank 21.9 24.9

Slow cooked, served with creamy mashed potato, buttered broccolini, and a rich Moroccan sauce



2 Course Pronto Lunch

\$16.90 Members | \$19.90 Non members

Your choice of entrée & main, or main & dessert.

Entrée: Petite Soup of the Day with Dinner Roll.

Main: Choice of one of the following...

- Petite Roast of the Day
- Crumbed Fish
- Lemon Pepper Calamari
- Aromatic Dish of the Day
- Chef's Pronto Special

Dessert: Apple Pie Bites with Custard and Cream

Main meal only - M: \$13.90 | NM: \$16.90.

Note: Prontos are not available on Sundays or Public Holidays.



Desserts

Brandy Snap Basket 9.9 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

Chocolate Lava Cake 9.9 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



MONDAY NIGHTS

BURGER NIGHT: Your choice of a Beef Burger, Southern Fried or Grilled Chicken Burger, or a Southern Fried Barra Burger; served with crunchy chips.

M: \$16.90 | NM: \$19.90



TUESDAY NIGHTS

SCHNITTY NIGHT: Golden Crumbed Chicken Breast Schnitzel with seasonal vegetables or chips and salad - M: \$16.90 | NM: \$19.90

Add a Parmi or Garlic Prawn topper for only \$2 extra!



WEDNESDAY NIGHTS

SURF N TURF NIGHT: Choice of steak topped with Garlic Prawns, Prawn Twisters, or Lemon Pepper Calamari. Price includes a selected dessert.

250g Jack Creak Rump - M: \$19.90 | NM: \$22.90

250g Cape Grim Sirloin - M: \$22.90 | NM: \$25.90



THURSDAY NIGHTS

RIBS NIGHT: Slow cooked, tender, sticky BBQ glazed Pork ribs with your choice of seasonal vegetables or chips and salad.

1/2 Rack - M: \$17.90 | NM: \$20.90

Full Rack - M: \$25.90 | NM: \$28.90



SUNDAYS

ROAST LUNCH & DINNER: 2 Courses...

Your choice of roast served with seasonal vegetables and gravy, plus... a soup of the day for entrée, or a selected dessert.

M: \$16.90 | NM: \$19.90

Thank You
FOR DINING AT SAILS!



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