



Sails

ON SHORE RESTAURANT
a la carte menu 2023



breads & entrées -

Garlic Baguette Loaf	5	8
<i>Add mozzarella for \$2, or mozzarella and smoky bacon for \$6</i>		
Cheddar Bay Butternut Damper (4pcs)	9	12
<i>Served with home-style tomato chutney, pear, and quince paste</i>		
Caramelised Onion Tart	11	14
<i>Served with balsamic and blue cheese dressing</i>		
Soup of the Day with crusty dinner roll gf available		
Full serve	6	9
Petite serve	4	7
Salt and Pepper Calamari gf	15	18
<i>With cashew nuts, salad, nham jim dressing, and aioli dipper</i>		
Curry Vegetable Pakora Fritter gf vegetarian	15	18
<i>Served with zesty spring salad and creamy green dressing with mint and yoghurt</i>		
Korean Fried Chicken	16	19
<i>Served with kimchi and sesame dressing</i>		
1/2 Shell Tasmanian Scallops gf	16	19
<i>Grilled with nori butter, served with candied lemon and ponzu dressing</i>		
Prawn Toast	16	19
<i>With apple guacamole, crab salad, and habanero lime mayo</i>		
Salmon and Potato Thai Fish Cakes gf	16	19
<i>With lime and coconut; served with pickled wombok and lemon dill ranch dressing</i>		
Seared Prawns with Pumpkin Gnocchi	20	23
<i>Served with prawn bisque and bacon crumb</i>		

AVAILABLE LUNCH ONLY:

Moroccan Chicken Wrap with Chips	16	21
Grilled Chicken Breast Caesar Wrap with Chips	16	21
Steak Sandwich with Sidewinder Chips ...	19	24
<i>With tomato, lettuce, caramelised onion, grilled halloumi, Dijon mustard, and aioli</i>		

AVAILABLE LUNCH AND DINNER:

Wagyu Beef Premium Works Burger with Chips	20	25
<i>With egg, bacon, lettuce, tomato, beetroot, pineapple, onions, and burger sauce</i>		

AVAILABLE FOR CHILDREN 12YRS & UNDER ONLY

Spaghetti & Meatballs gf pasta available	12	15
Beef and Cheese Burger with Chips	12	15
Crumbed Chicken Breast Nuggets #	12	15
Crumbed Calamari with Chips	12	15
Crumbed Chicken Breast Schnitzel #	12	15
Grilled Fish #	12	15

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

burgers & wraps -

little diggers -

salads -

Note: gf (no dressing) and vegan (no meat) options are available with all of these salads.

Caesar Salad

With baby cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a house made creamy dressing

Classic (vegetarian available)	17	22
With Chicken	23	28
With Salt & Pepper Calamari	27	32

Grilled Peach and Burrata Salad gf	14	19
<i>with prosciutto, rocket, walnuts, and Grana Padano</i>		

Lamb Rump Spring Salad gf	23	28
<i>With chat potatoes, artichokes, pumpkin and salsa verde, rocket, radish, and pear</i>		

Teriyaki Beef and Rice Noodle Salad	19	24
<i>With peanuts, cucumber, wombok leaves, capsicum, and red onion; finished with sesame and toasted coconut</i>		

Cured Firecracker Tasmanian Salmon Poke Bowl gf	27	32
<i>Ceviche salmon in soy, sweet chilli and lime; with fragrant herbs, avocado, radish, cucumber, edamame, carrot, and sesame</i>		

Aromatic Dish of the Day with Rice	15	20
<i>Please refer to the menu advertised on the TV screens</i>		

Roast of the Day* gf	17	22
<i>Please refer to the menu advertised on the TV screens</i>		

Plant-Based Protein Schnitzel* vegan	18	23
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Crumbed Chicken Breast Schnitzel*	19	24
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Crumbed Chicken Breast Parmigiana*	24	29
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Pan Flashed Field Mushrooms gf vegetarian	21	26
<i>With smoked fetta, char grilled vegetables, blistered cherry tomatoes, beetroot chocolate glaze, and fondant potatoes</i>		

Pan Seared Chicken Breast filled with Chorizo, Mozzarella, and Roasted Capsicum gf	25	30
<i>Served on creamy mashed potato with baby carrots, broccolini, and caponata</i>		

Salt and Pepper Calamari gf	23	28
<i>Pineapple-cut; dusted in a light flour, fried until golden; served with a cashew salad and nham jim dressing, lemon, and tartare. Served with a side of crunchy chips</i>		

House Made Seafood Chowder	24	29
<i>Prawns, scallops, reef fish, calamari, and mussels in a rich creamy seafood velouté, with carrots, celery, onion, and potato; served in a baked cob loaf</i>		

Grilled Barramundi* gf	35	40
<i>Served on buttered chats, fresh lemon, basil, blistered tomatoes, and wilted spinach</i>		

Tasmanian Atlantic Salmon* gf	35	40
<i>Crispy skin; served with smashed baby potatoes, wilted spinach, broccolini, miso butter, almonds, and a currant salsa</i>		

mains -

seafood -

Bacon and Mushroom Carbonara Fettuccine	
gf available	17 22
<i>Finished with shaved parmesan and bacon crumb</i>	
Sand Crab, Lime, Avocado, and Almond Fettuccine	
gf available	23 28
<i>Finished with wilted baby spinach and coriander</i>	
Hoisin Beef or Chicken Stir Fry with Cashew Nuts; and Hokkien, Singapore, or Rice Noodles	
gf with rice noodles	
Full serve	24 29
1/2 Serve	16 21

Seafood Banana Laksa with Fried Rice 31 36
Scallops, reef fish, prawns, mussels, calamari, Asian vegetables, bean shoots, and fried shallots

Prawn, Chorizo, Pine-Nut, and Spicy Chilli Linguine **gf available** 29 34
With blistered tomatoes, shaved parmesan, and shallots

Prawn and Duck Red Curry with Lychee ... 33 38
Served with scented Jasmine rice and naan bread

Crumbed Lamb Cutlets* 34 39
Served with preserved lemon and rocket salad, and Paris mash

Grilled Pork Cutlet Tomahawk **gf**..... 35 40
Topped with pistachio and orange sage crust; served on creamy mashed potato with broccolini, baby carrots, and a spiced plum glaze

Marinated Char Grilled Lamb Rump (MR) **gf**. 35 40
Served with fondant potatoes, mushy peas, and pumpkin; finished with a red wine jus

300g Wagyu Rump (MB2-4+)* **gf**..... 43 48

250g Grass Fed, Grain Finished, Darling Downs Eye Fillet* **gf**..... 41 46

350g Rib Fillet* **gf** 44 49

STEAK TOPPERS:

Onion Rings (5) 3.5 6.5

Tempura Torpedo Prawns (3) 3.5 6.5

Panko Crumbed Prawns (3) 3.5 6.5
Garlic cream sauce optional

Garlic Prawns (3) **gf** 5 8

SAUCES: (all sauces are gf)

Selection: Gravy, Brandy Pepper, Diane, Creamy Mushroom, Red Wine Jus, Béarnaise, or Garlic Cream

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

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 5.5 7.5



DESSERTS

M&M Skillet Cookie 12 15
Served with cream and ice cream

White Chocolate Macadamia Brownie..... 12 15
Served with ice cream

Caramel Jaffa Tart..... 14 17
Served with whipped vanilla bean cream

Chocolate Empanadas 14 17
Served on nutmeg vanilla spiced berry coulis; with ice cream and cream

Rocky Road Ice Cream Sundae for Two 22 25

Riva Soft Serve Ice Cream in Waffle Cone 3 3.5



HOT & COLD SEAFOOD PLATTER FOR 2 **GF**

MUST be pre-ordered and paid for by 4pm the Thursday prior.
 See reception staff or phone 34881199.

Available Fridays, Saturdays & Sundays
 for lunch and dinner, while fresh stock lasts.

Enjoy a tiered selection of fresh local prawns, crabs, Moreton Bay bugs, mussels, oysters natural or kilpatrick, 1/2 shell Hervey Bay scallops, salt & pepper calamari, creamy garlic prawns with steamed rice, fresh salad, fruit, and crunchy chips! (Wine in photo is not included).
 (Note: Chips are not gf, but are available at an additional price)

Members: \$165 | NM: \$175 (price for 2 people)

gf = gluten free • Members price | NM price
 NB: GF chips are available at an additional price.



MONDAY NIGHTS

WOK NIGHT: Your choice of Beef or Chicken Stirfry with choice of noodles, Pork Gyoza Ramen Bowl, or Vegetarian Noodle Stirfry

M: \$16 | NM: \$21

**KIDS
EAT
FOR \$5**
(t&c's apply)



TUESDAY NIGHTS

SCHNITTY NIGHT: Crumbed Chicken Breast Schnitzel served with your choice of sides. (Plant-based protein schnitzel also available).

M: \$13 | NM: \$18

Add a Parmi, Hawaiian or BBQ Bacon Topper for extra

**KIDS
EAT
FOR \$5**
(t&c's apply)



WEDNESDAY NIGHTS

STEAK NIGHT: 250g Jacks Best Rump served with an Idaho potato and slaw. Price includes a selected dessert. — M: \$18 | NM: \$23

Add a Sidekicker: Onion Rings (5) \$3.50, Panko Prawns (3) \$3.50, Garlic Prawns (3) \$5



THURSDAY NIGHTS

RIBS NIGHT: Slow cooked, tender, sticky BBQ glazed Pork Ribs with your choice of sides.

1/2 Rack - M: \$18 | NM: \$23

Full Rack - M: \$31 | NM: \$36



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: \$20 | NM: \$25



WINE
MENU



COCKTAIL
MENU



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A MEMBER



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RedlandsRSLClub



INSTAGRAM
redlands_rsl

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.