



summer a la carte  
menu 2023-24

# *sails restaurant*





## breads &amp; entrées -

<b>Garlic Baguette Loaf</b> .....	5	8
<i>Add mozzarella for \$2, or mozzarella and smoky bacon for \$6</i>		
<b>Cheddar Bay Butternut Damper (4pcs)</b> .....	9	12
<i>Served with home-style tomato chutney, pear, and quince paste</i>		
<b>6" Garlic Cheese Pizza</b> .....	11	14
<i>With golden mozzarella</i>		
<b>Soup of the Day with crusty dinner roll</b> <b>gf available</b>		
Full serve .....	6	9
Petite serve .....	4	7
<b>Chicken &amp; Vegetable Spring Rolls (3)</b> .....	14	17
<i>Served with a petite salad and satay dipper</i>		
<b>Salt and Pepper Calamari</b> <b>gf</b> .....	15	18
<i>With cashew nuts, salad, nham jim dressing, and aioli dipper</i>		
<b>Cauliflower Popcorn</b> <b>vegetarian</b> .....	16	19
<i>Served with a pear, rocket, and blue cheese salad; with a chipotle mayo dipper</i>		
<b>Salmon and Potato Thai Fish Cakes</b> <b>gf</b> .....	16	19
<i>With lime and coconut; served with pickled wombok and lemon dill ranch dressing</i>		
<b>Seared Scallop Salad</b> <b>gf</b> .....	18	21
<i>With Thai leaves, coconut and grapefruit</i>		
<b>Jerk Prawns and Pineapple</b> .....	19	22
<i>Fragrant Caribbean marinated prawns with juicy pineapple salsa, served with scented jasmine rice</i>		
<b>Fresh Mooloolaba Prawn Cocktail</b> .....	21	24
<i>Served chilled on baby gem cos lettuce with cocktail sauce</i>		

## burgers &amp; wraps -

<b>AVAILABLE LUNCH ONLY:</b>		
<b>Moroccan Chicken Wrap with Chips</b> .....	16	21
<b>Grilled Chicken Breast Caesar Wrap with Chips</b> .....	16	21
<b>Steak Sandwich with Sidewinder Chips</b> ...	19	24
<i>With tomato, lettuce, caramelised onion, grilled halloumi, Dijon mustard, and aioli</i>		
<b>AVAILABLE LUNCH AND DINNER:</b>		
<b>Wagyu Beef Premium Works Burger with Chips</b> .....	20	25
<i>With egg, bacon, lettuce, tomato, beetroot, pineapple, onions, and burger sauce</i>		

## little diggers -

<b>AVAILABLE FOR CHILDREN 12YRS &amp; UNDER ONLY</b>		
<b>Spaghetti &amp; Meatballs</b> <b>gf pasta available</b> ....	12	15
<b>Beef and Cheese Burger with Chips</b> .....	12	15
<b>Crumbed Chicken Breast Nuggets #</b> .....	12	15
<b>Crumbed Calamari with Chips</b> .....	12	15
<b>Crumbed Chicken Breast Schnitzel #</b> .....	12	15
<b>Grilled Fish #</b> .....	12	15
<i>Includes a free Ice Cream or 200ml Soft Drink. Please ask for Gluten Free options. #Served with Chips or Veggies.</i>		

## pastas &amp; woks -

<b>Bacon and Mushroom Carbonara Fettuccine</b> <b>gf available</b> .....	17	22
<i>Finished with shaved parmesan and bacon crumb</i>		
<b>Chicken and Prawn Pad Thai ('our way')</b> ...	23	28
<b>Hoisin Beef or Chicken Stir Fry with Cashew Nuts; and Hokkien, Singapore, or Rice Noodles</b> <b>gf with rice noodles</b>		
Full serve .....	24	29
1/2 Serve .....	16	21
<b>Prawn, Chorizo, Pine-Nut, and Spicy Chilli Linguine</b> <b>gf available</b> .....	29	34
<i>With blistered tomatoes, shaved parmesan, and shallots</i>		
<b>Coconut Red Aromatic Seafood Curry</b> .....	31	36
<i>Scallops, reef fish, prawns, mussels, and calamari coconut curry combo; with scented Jasmine rice, pappadums and mango relish</i>		
<b>Rabbit Gnocchi</b> .....	32	37
<i>Slow cooked rabbit in tuscan tomato sugo and light chilli; served with pumpkin gnocchi, smoked feta, cherry tomatoes, fresh basil, shallots with wilted spinach</i>		
<b>Prawn and Lime Coconut Risotto</b> .....	37	42
<i>Finished with fresh coriander, baby spinach, shallots, and toasted coconut</i>		

## mains -

<b>Aromatic Dish of the Day with Rice</b> .....	15	20
<i>Please refer to the menu advertised on the TV screens</i>		
<b>Roast of the Day*</b> <b>gf</b>		
Full serve .....	17	22
Petite serve .....	15	20
<i>Please refer to the menu advertised on the TV screens</i>		
<b>Plant-Based Protein Schnitzel*</b> <b>vegan</b> .....	18	23
<b>Crumbed Chicken Breast Schnitzel*</b> .....	19	24
<b>Crumbed Chicken Breast Parmigiana*</b> .....	24	29
<b>Pan Flashed Field Mushrooms</b> <b>gf vegetarian</b> ..	21	26
<i>With smoked fetta, char grilled vegetables, blistered cherry tomatoes, toasted pinenuts, beetroot chocolate glaze, and fondant potatoes</i>		
<b>Pan Seared Chicken Breast filled with Chorizo, Mozzarella, and Roasted Capsicum</b> <b>gf</b> .....	25	30
<i>Served on creamy mashed potato with baby carrots, broccolini, and caponata</i>		
<b>Salt and Pepper Calamari</b> <b>gf</b> .....	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>		
<b>House Made Seafood Chowder</b> .....	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>		
<b>Grilled Barramundi</b> <b>gf</b> .....	35	40
<i>Served on buttered chats, fresh lemon, basil, blistered tomatoes, and wilted spinach</i>		
<b>Tasmanian Atlantic Salmon</b> <b>gf</b> .....	35	40
<i>Crispy skin; served with smashed baby potatoes, wilted spinach, broccolini, miso butter, almonds, and a currant salsa</i>		

## seafood -



**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*

<b>Classic</b> (vegetarian available) .....	17	22
<b>With Chicken</b> .....	23	28
<b>With Salt &amp; Pepper Calamari</b> .....	27	32

### Herb-Crumbed Goat's Cheese and

### Avocado Salad .....

*With sugar snaps, granny smith apple, and char grilled zucchini*

### Teriyaki Beef and Rice Noodle Salad .....

*With peanuts, cucumber, wombok leaves, capsicum, and red onion; finished with sesame and toasted coconut*

### Roasted Duck Salad .....

*Peking duck breast, rice noodle, mint, wombok, carrot, cucumber, dried shallots, and Japanese sesame kewpie dressing; with blood orange*

### Lamb Rump Spring Salad **gf** .....

*With chat potatoes, artichokes, pumpkin and salsa verde, rocket, radish, and pear*

### Crumbed Lamb Cutlets\* .....

*Served with preserved lemon and rocket salad, and Paris mash*

### Grilled Pork Cutlet Tomahawk **gf** .....

*Topped with pistachio and orange sage crust; served on creamy mashed potato with broccolini, baby carrots, & spiced plum glaze*

### Marinated Char Grilled Lamb Rump (MR) **gf** .....

*Served with fondant potatoes, mushy peas, and pumpkin; finished with a red wine jus*

### 250g Grass Fed, Grain Finished, Darling Downs

### Eye Fillet\* **gf** .....

### 300g Wagyu Rump (MB2-4+)\* **gf** .....

### 350g Rib Fillet\* **gf** .....

### STEAK TOPPERS:

### Onion Rings (5), .....

### Tempura Torpedo Prawns (3) .....

### Panko Crumbed Prawns (3) .....

*Garlic cream sauce optional*

### Garlic Prawns (3) **gf** .....

### SAUCES: (all sauces are **gf**) SERVED ON THE SIDE

Gravy, Brandy Pepper, Diane, Creamy Mushroom, Red Wine Jus, Béarnaise, Garlic Cream, Apple, or Mint

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 .....



## DESSERTS

### M&M Skillet Cookie .....

*Served with cream and ice cream*

### Apple and Rhubarb Chimichanga .....

*Served with vanilla bean ice cream*

### Fudge Pudding with Churros .....

*Warm hot pot chocolate fudge pudding served with churros and vanilla bean ice cream*

### White Chocolate Mojito Cheesecake .....

*With ginger crumb and salted caramel sauce*

### Rocky Road Ice Cream Sundae for Two .....

### Riva Soft Serve Ice Cream in Waffle Cone .....



## 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

### AROUND THE WORLD:

December: Mexican (3 dishes to choose from)

January: Thai (3 dishes to choose from)

February: German (3 dishes to choose from)

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 Jack's 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

### ALL DAY PRAWN STARS:

(available for lunch or dinner):

350g chilled Fresh Prawns - M: \$23 | NM: \$28

1/2kg chilled Fresh Prawns - M: \$34 | NM: \$39

Garlic Prawns w' Steamed Rice - M: \$23 | NM: \$28



WINE  
MENU



COCKTAIL  
MENU



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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.