

Sails Restaurant

winter a la carte
menu 2024



bread & entrées -

Garlic Baguette Loaf veg	6	9
<i>Add mozzarella for \$2, or mozzarella and smoky bacon for \$6</i>		
Gluten Free Garlic Baguette gf veg df ...	10	13
Mustard - Mascarpone Bruschetta	16	19
<i>With prosciutto and sticky balsamic</i>		
Char Grilled Ciabatta Bread veg	16	19
<i>With heirloom tomato salsa and pesto-filled burrata bomb</i>		
Soup of the Day with crusty dinner roll gf available		
Full serve	6	9
Petite serve	4	7
Jerk Tofu Skewers (4) veg vegan	11	14
<i>With sriracha satay sauce and scented steamed jasmine rice</i>		
Cauliflower Popcorn Tacos (2) veg vegan		
.....	15	18
<i>Served with creamy ranch slaw and honey lime roasted corn</i>		
Salt and Pepper Calamari gf	15	18
<i>With cashew nuts, salad, nham jim dressing, and aioli dipper</i>		
Chicken Satay Spring Rolls (3)	15	18
<i>House-made; with a sweet chilli dipper and pineapple salsa</i>		
Tempura Scallops (5)	18	21
<i>Roe off; served with wakame, kewpie mayo, and ponzu sauce</i>		
Prawn & Scallop Dumplings (5)	18	21
<i>With pickled vegetables and chilli soy bean tamarind sauce</i>		

salads -

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

Caesar Salad		
<i>With baby cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a house made creamy dressing</i>		
Classic (veg available)	17	22
With Moroccan Chicken	23	28
With Salt & Pepper Calamari	27	32
Herb-Crumbed Goat's Cheese and Avocado Salad veg	18	23
<i>With sugar snaps, granny smith apple, and char grilled zucchini</i>		
Fig and Prosciutto Salad	19	24
<i>With honey mustard dressing, pomegranate, and crispy noodles</i>		
Chicken, Chickpea and Avocado Salad	19	24
<i>With a coconut ranch dressing; served with waffle cut fries</i>		
Double Crunch Prawn Salad	20	25
<i>Crispy fried prawns (5) with Asian greens, Thai dressing, and peanuts</i>		

burgers & wraps -

AVAILABLE LUNCH ONLY:		
Grilled Moroccan Chicken Breast Caesar Wrap with Chips	16	21
Steak Sandwich with Sidewinder Chips ...	21	26
<i>With tomato, lettuce, onion jam, 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, pickles, onions, and burger sauce</i>		
Aromatic Vegan Burger gf vegan df	22	27
<i>With lettuce, tomato, beetroot hummus, pickles, and vegan aioli on a gluten free bun; served with gluten free chips</i>		

mains -

Aromatic Dish of the Day with Rice	16	21
<i>Please refer to the menu advertised on the TV screens</i>		
Roast of the Day* gf		
Full serve	18	23
Petite serve	16	21
<i>Please refer to the menu advertised on the TV screens</i>		
Plant-Based Protein Schnitzel* vegan	18	23
Crumbed Chicken Breast Schnitzel*	22	27
Crumbed Chicken Breast Parmigiana*	27	32
Miso Glazed Eggplant with Grilled Vegetables, Grilled Halloumi, and Kimchi gf veg	23	28
<i>Served with fondant potatoes, and a pesto cashew cream</i>		
Tuscan Braised Lamb Shank gf	30	35
<i>Slow cooked; served on creamy mashed potato with root vegetables and broccolini; finished with a red wine gravy</i>		
Golden Baked Chicken Breast Kiev	30	35
<i>With creamy mashed potato, broccolini, and garlic cream sauce</i>		
Salt and Pepper Calamari gf	23	28
<i>Pineapple-cut; with a cashew salad and nham jim dressing, lemon, and tartare; served with a side of crunchy chips</i>		
House Made Seafood Chowder	30	35
<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 (gf available without the cob loaf)</i>		
Grilled Barramundi gf	35	40
<i>Served on creamy mashed potato with roasted root vegetables</i>		
Pan Seared Tasmanian Atlantic Salmon gf	35	40
<i>Served on mashed potato with braised leeks, caramelised beetroot, and hollandaise</i>		

seafood -

Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine <i>gf available</i>	22	27
<i>Finished with shaved parmesan and bacon crumb</i>		
Chicken and Prawn Pad Thai ('our way') <i>gf</i>	24	29
Hoisin Beef, Chicken, or Tofu Stir Fry		
<i>Tossed with Hokkien, Singapore, or Rice Noodles; and cashew nuts <i>gf with rice noodles</i> <i>veg with Tofu</i></i>		
Full serve	24	29
1/2 Serve	16	21
Lime, Almond, Avocado, and Sand Crab Fettuccine <i>gf available</i>	27	32
<i>Topped with shaved parmesan; with wilted spinach and scallions</i>		
Orange and Fennel Braised Beef Cheek and Potato Gnocchi <i>gf</i>	30	35
<i>With cherry tomatoes, wilted spinach, and smoked fetta</i>		
Chicken and Prawn Laksa Curry (mild)	31	36
<i>With Asian vegetables, scented steamed Jasmine rice, naan bread and a refreshing mango salsa</i>		
Seafood Marinara Linguine <i>gf available</i> ..	32	37
<i>Reef fish, prawns, scallops, calamari, and mussels sautéed with garlic, onions and white wine; finished with a creamy tomato and basil sauce; topped with shaved parmesan</i>		
Sea Scallops (8), Sugar Snaps, Creamy Lemon and Mascarpone Risotto <i>gf</i>	37	42
<i>Served with parmesan crisps and shallots</i>		

Crumbed Lamb Cutlets	34	39
<i>Served with preserved lemon, rocket salad, and Paris mash; with a red wine jus</i>		
Grilled Pork Cutlet Tomahawk <i>gf</i>	35	40
<i>Cashew and basil pangrattato, with a spiced plum and apple glaze; served with a mango salsa, creamy mashed potato and roasted root vegetables</i>		
400g Grain Fed New York Black Angus Sirloin (MB1-2)* (From NSW High Country) <i>gf</i>	40	45
300g Rib Fillet* <i>gf</i>	42	47
300g Wagyu Rump (MB2-4+)* <i>gf</i>	43	48
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 Prawns (3) <i>gf</i>	5	8

SAUCES: (all sauces are gf)

SAUCES ARE SERVED IN RAMEKINS 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.

LITTLE DIGGERS

ONLY AVAILABLE FOR CHILDREN 12YRS & UNDER

Spaghetti & Meatballs	14	17
Beef and Cheese Burger with Chips	14	17
Crumbed Chicken Breast Nuggets #	14	17
Salt & Pepper Calamari with Chips	14	17
Crumbed Chicken Breast Schnitzel #	16	19
Grilled Fish #	16	19
200g Rump Steak #	19	22

*Includes a soft serve ice cream and a 200ml soft drink.
 Please ask for Gluten Free options. # Served with Chips or Veggies.*

SIDES

Main Meals marked with an * are served with your choice of:

- Chips and salad,
- Potato (roast or mashed) and salad,
- Chips and vegetables, or
- Potato (roast or mashed) and vegetables.

One additional serve of sides	5.5	7.5
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DESSERTS

Individual Triple Fudge Pudding	13	16
<i>With chocolate sauce and ice cream</i>		
Choc Hazelnut Fudge Brownie	13	16
<i>House-made; with vanilla custard and ice cream</i>		
Chocolate Empanada	13	16
<i>With salted caramel sauce, choc fudge dipper, ice cream, and cream</i>		
Warm Apple and Custard Tart	13	16
<i>With berry coulis, custard, ice cream, and ginger crumb</i>		
Rocky Road Ice Cream Sundae for Two	22	25
Sorbet with Fresh Seasonal Fruit	6	9
<i>Please ask our staff for sorbet flavour of the day <i>gf df vegan</i></i>		
Riva Soft Serve Ice Cream in Waffle Cone ...	3	3.5

**gf = gluten free | veg = vegetarian
 df = dairy free**

Members price | NM price

NB: Gluten Free chips are available at an additional price.



MONDAY NIGHTS

PASTA NIGHT: Choice of 3 pasta dishes: Creamy bacon & mushroom carbonara, house-made beef lasagne, or spinach & ricotta cannelloni with napoli sauce — **M: \$16 | NM: \$21**

Add a garlic bread for only \$5 extra

**KIDS
EAT FOR
1/2 PRICE**
(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: \$16 | NM: \$21

Add a Parmi, Deluxe or Aussie BBQ topper for only \$5 extra

**KIDS
EAT FOR
1/2 PRICE**
(t&c's apply)



WEDNESDAY NIGHTS

STEAK NIGHT: 250g Jacks Best Rump served with an Idaho potato and charred cobb of corn.

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 DAY: (available for lunch and dinner):

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

M: \$21 | NM: \$26 — 3 Course for \$5 extra



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.