

Sails Restaurant

spring a la carte  
menu 2024



## breads &amp; entrées -

<b>Garlic Baguette Loaf</b> <b>veg</b> .....	6	9
<i>Add mozzarella for \$2, or mozzarella &amp; smoky bacon for \$6</i>		
<b>Gluten Free Garlic Baguette</b> <b>gf veg df</b> .....	10	13
<b>Mustard - Mascarpone Bruschetta</b> .....	16	19
<i>With prosciutto and sticky balsamic</i>		
<b>Soup of the Day with crusty dinner roll</b> <b>gf available</b>		
Full serve .....	6	9
Petite serve .....	4	7
<b>Crispy Pumpkin Arancini (5)</b> <b>veg</b> .....	13	16
<i>With dressed rocket, aioli, nuts, and seeds</i>		
<b>Salt and Pepper Calamari</b> <b>gf df</b> .....	15	18
<i>With cashew nuts, salad, nham jim dressing, and aioli dipper</i>		
<b>Macaroni and Cheese Croquettes (5)</b> <b>veg</b>		
.....	15	18
<i>With avocado crema, ranch dressing, and tomato chutney</i>		
<b>Satay Chicken and Vermicelli Spring Rolls (3)</b>		
.....	16	19
<i>House-made; with a sweet chilli dipper and pineapple salsa</i>		
<b>Seared Scallops (5)</b> <b>gf df</b> .....	18	21
<i>With beetroot hummus, crispy chorizo, and a mango and avocado salsa</i>		

## salads -

<b>Caesar Salad</b>		
<i>With baby cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a caesar dressing</i>		
<b>Classic</b> ( <b>gf without croutons</b> ) <b>veg available</b> ..	17	22
<b>With Moroccan Chicken</b> .....	23	28
<b>With Salt &amp; Pepper Calamari</b> .....	27	32
<b>Maple Roasted Sweet Potato Salad</b> <b>veg df</b> .	19	24
<i>With Tamarind dressing and crispy wild rice</i>		
<b>Wood Fired Duck Breast Salad</b> <b>gf df</b> .....	20	25
<i>With asparagus, watermelon, apple, mixed leaves, and a pomegranate molasses dressing</i>		
<b>Double Crunch Prawn Salad</b> <b>df</b> .....	20	25
<i>Crispy fried prawns (5) with coconut lime dressing and apple slaw</i>		
<b>Tasmanian Salmon Salad</b> <b>gf df</b> .....	23	28
<i>Mixed leaves, red onion, fried capers, and glass noodles; with a citrus and lemongrass dressing</i>		

## sides -

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

<b>Additional serve of sides</b> .....	5.5	7.5
• Basket of chips		
• Bowl of salad		
• Potato (roast or mashed)		
• Steamed seasonal vegetables		

## burgers &amp; wraps -

**AVAILABLE LUNCH ONLY:**

<b>Grilled Moroccan Chicken Breast Caesar Wrap with Chips</b> <b>df</b> .....	16	21
<b>Wagyu Beef Premium Works Burger with Chips</b> .....	20	25
<i>With egg, bacon, lettuce, tomato, beetroot, pineapple, pickles, onions, and burger sauce</i>		
<b>Steak Sandwich with Sidewinder Chips</b> ...	21	26
<i>With tomato, lettuce, onion jam, grilled halloumi, and dijonaise</i>		
<b>Aromatic Vegan Burger</b> <b>gf vegan df</b> .....	22	27
<i>With lettuce, tomato, beetroot hummus, pickles, and vegan aioli on a gluten free bun; served with gluten free chips</i>		

## mains -

<b>Aromatic Dish of the Day with Rice</b> .....	16	21
<i>Please refer to the menu advertised on the TV screens</i>		
<b>Roast of the Day*</b> <b>gf df</b>		
Full serve .....	18	23
Petite serve .....	16	21
<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> .....	22	27
<b>Crumbed Chicken Breast Parmigiana*</b> .....	27	32
<b>Char Grilled Deconstructed Vegetable Spring Roll</b> <b>veg df</b> .....	19	24
<i>With grilled halloumi, chipotle and balsamic glaze</i>		
<b>Crispy Skin Duck Breast</b> <b>gf df</b> .....	28	33
<i>With bok choy, mashed potato, broccolini, and a citrus caramel sauce</i>		
<b>Tuscan Braised Lamb Shank</b> <b>gf df</b> .....	30	35
<i>Slow cooked; served on mashed potato with root vegetables and broccolini; finished with a red wine jus</i>		
<b>Golden Baked Chicken Breast Kiev</b> .....	30	35
<i>With mashed potato, broccolini, and garlic cream sauce</i>		

## seafood -

<b>Salt and Pepper Calamari</b> <b>gf df</b> .....	23	28
<i>Pineapple-cut; 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> .....	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</i>		
<b>(gf available without the cob loaf)</b>		
<b>Grilled Barramundi</b> <b>gf df</b> .....	35	40
<i>Served on mashed potato with roasted root vegetables</i>		
<b>Crispy Skin Atlantic Salmon</b> <b>gf</b> .....	35	40
<i>Pan seared; with a persian fetta, cherry tomato and toasted almond salad; served on a brown rice and mushroom pattie; with sweet corn puree and coriander chilli pesto</i>		

<b>Vegetable Pad See Ew ('our way')</b> <i>gf veg df</i>	18	23
<b>Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine</b> <i>gf available</i>	22	27
<i>Finished with shaved parmesan and bacon crumb</i>		
<b>Chicken and Prawn Pad Thai ('our way')</b> <i>gf df</i>	24	29
<b>Hoisin Beef or Chicken Stir Fry</b>		
<i>Tossed with Hokkien, Singapore, or Rice Noodles; and cashew nuts (gf with rice noodles) df</i>		
Full serve	24	29
1/2 Serve	16	21
<b>Sous Vide Szechuan Pork Belly</b> <i>gf</i>	24	29
<i>Medium spiced; served on mashed potato with buttered bok choy and candy apple sticky glaze (not crispy skin)</i>		
<b>Salmon Linguine</b> <i>gf available</i>	25	30
<i>With lemon, mascarpone, and fresh dill; finished with toasted lemon herb pangrattato, and a side of parmesan</i>		
<b>Chicken and Prawn Laksa Curry (mild)</b>	31	36
<i>With Asian vegetables, scented steamed Jasmine rice, naan bread, and mango salsa (gf without naan bread) df</i>		
<b>Seafood Coconut Bisque</b> <i>gf df</i>	31	36
<i>With scented Jasmine rice, fried shallots, and a pappadum</i>		
<b>Seafood Marinara Linguine</b> <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>		

<b>Crumbed Lamb Cutlets (2)</b> <i>df</i>	34	39
<i>Served with preserved lemon, rocket salad, and mashed potato; with a red wine jus and mint salsa verde</i>		
<b>Grilled Pork Cutlet Tomahawk</b> <i>gf df</i>	35	40
<i>Cashew and basil pangrattato, with a spiced plum and apple glaze; served with a mango salsa, mashed potato and roasted root vegetables</i>		
<b>300g Jacks Best Rib Fillet*</b> <i>gf df</i>	42	47
<i>100-day grain fed; British Cross, from Maranoa District, Qld</i>		
<b>300g Jacks Creek Wagyu Rump*</b> <i>gf df</i>	43	48
<i>MB6-7; 400-day grain fed; from Liverpool Plains, NSW</i>		
<b>400g New York Black Angus Sirloin*</b> <i>gf df</i>	45	50
<i>MB1-2; 120-day grain fed; from NSW High Country</i>		
<b>STEAK TOPPERS:</b>		
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

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

Sauces are served in ramekins on the side.

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

<b>AVAILABLE FOR CHILDREN 12YRS &amp; UNDER ONLY</b>		
<b>Spaghetti &amp; Meatballs</b>	14	17
<b>Beef and Cheese Burger with Chips</b>	14	17
<b>Crumbed Chicken Breast Nuggets #</b>	14	17
<b>Salt &amp; Pepper Calamari^ with Chips</b>	14	17
<b>Crumbed Chicken Breast Schnitzel #</b>	16	19
<b>Grilled Fish ^#</b>	16	19
<b>200g Rump Steak ^#</b>	19	22
Little Diggers meals include a soft serve ice cream and a 200ml soft drink.		
<i>^Gluten Free (Note: Gluten Free chips are additional price). # Served with Chips or Veggies.</i>		

**SPECIAL:** Kids Little Diggers meals are 1/2 price every Monday & Tuesday night, and on selected days during the Qld school holidays! *Conditions apply.*

<b>Loaded Salted Caramel Cheesecake</b>	13	16
<i>With peanut brittle and passionfruit coulis</i>		
<b>Sticky Date Chocolate Pudding</b>	13	16
<i>With whipped cream and ice cream</i>		
<b>Warm Apple, Saltana, and Cinnamon Spiced Tart</b>	13	16
<i>With whipped cream and ice cream</i>		
<b>Sorbet</b> <i>gf vegan df</i>	6	9
<i>Please ask our staff for sorbet flavour of the day</i>		
<b>Riva Soft Serve Ice Cream in Waffle Cone</b>	3	3.5

### Members price | NM price

Not all ingredients are listed. Please alert your server if you have any food allergies.

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

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



## MONDAY NIGHTS

**PIE NIGHT:** Your choice of a house-made Beef Brisket, Chicken & Leek, or Seafood Pie. Served with mushy peas and gravy; plus your choice of sides — **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 topper for only \$5 extra

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



## WEDNESDAY NIGHTS

**STEAK NIGHT:** 250g Jack's 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.