



# *sails restaurant*

summer a la carte menu  
2024-25





bread & entrées -

Garlic Baguette Loaf <b>veg</b> .....	6	9
<i>Add mozzarella for \$2, or mozzarella &amp; smoky bacon for \$6</i>		
Gluten Free Garlic Baguette <b>gf veg df</b> .....	10	13
Heirloom Caprese Sourdough Bruschetta. ..	16	19
<i>With sticky balsamic, fresh basil, parmesan, and bush ganoush tapenade</i>		
Soup of the Day with crusty dinner roll <b>gf available</b>		
Full serve .....	6	9
Petite serve .....	4	7
Tandoori Cauliflower <b>gf veg</b> .....	14	17
<i>With crème fraîche and yoghurt, served with Jasmine rice</i>		
Nori Wrapped Tempura Chicken .....	15	18
<i>Served with wasabi mayonnaise</i>		
Salt and Pepper Calamari <b>gf df</b> .....	15	18
<i>With salad, cashew nuts, nahm jim dressing, and aioli dipper</i>		
Prawn and Avocado Slider Buns (3) .....	18	21
<i>Sliders with prawns, cos lettuce, cocktail sauce, and avocado</i>		
Korean Pan Flashed Octopus <b>gf df</b> .....	19	22
<i>Served with Purslane tomato relish and rocket salad</i>		
Deconstructed Prawn Spring Roll .....	19	22
<i>Served on char-grilled pineapple, with chipotle mayo, and Davidson plum paste</i>		

salads -

Caesar Salad		
<i>With cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a caesar dressing</i>		
Classic ( <b>gf without croutons</b> ) <b>veg available</b> ..	17	22
With Moroccan Chicken .....	23	28
With Salt & Pepper Calamari .....	27	32
Antipasto Chickpea Salad <b>gf df</b> .....	18	23
<i>With fresh herb dressing, julienne beetroot, toasted almonds</i>		
Maple Roasted Sweet Potato Salad <b>veg df</b> ..	19	24
<i>Kale &amp; mesclun mix, cherry tomatoes, Tamarind dressing and crispy wild rice</i>		
Prosciutto, Rockmelon, and Mixed Leaf Salad <b>gf</b>		
.....	20	25
<i>With grilled halloumi, grilled peach, and citrus mustard dressing</i>		
Crunchy Tobiko Crispy Prawn Salad .....	25	30
<i>Crispy prawns (5) with yuzu dressing and lemon</i>		

THIS SECTION IS AVAILABLE LUNCH ONLY:

Grilled Moroccan Chicken Breast Caesar Wrap with Chips <b>df</b> .....	16	21
Wagyu Beef Premium Works Burger with Chips .....	20	25
<i>Egg, bacon, lettuce, tomato, cheese, beetroot, pineapple, pickles, onions, and burger sauce</i>		
Steak Sandwich with Sidewinder Chips ....	21	26
<i>Tomato, lettuce, onion jam, grilled halloumi, and dijonnaise</i>		
Aromatic Vegan Burger <b>gf vegan df</b> .....	22	27
<i>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* <b>gf df</b>		
Full serve .....	18	23
Petite serve .....	16	21
<i>Please refer to the menu advertised on the TV screens</i>		
Plant-Based Protein Schnitzel* <b>vegan</b> .....	18	23
Crumbed Chicken Breast Schnitzel* .....	22	27
Crumbed Chicken Breast Parmigiana* .....	27	32
Pan Flashed Field Mushrooms <b>gf veg</b> .....	22	27
<i>With smoked feta, char grilled vegetables, blistered cherry tomatoes, toasted pine nuts, beetroot chocolate glaze, and fondant potatoes</i>		
Chicken Chipotle Burrito Bowl <b>gf</b> .....	23	28
<i>With guacamole, coriander, lime rice, corn, salsa, and black beans</i>		
Slow Cooked Bourbon Beef Ribs <b>gf df</b> .....	30	35
<i>Served on mashed potato with broccolini and toasted sesame seeds</i>		
Golden Baked Chicken Breast Kiev .....	30	35
<i>With mashed potato, broccolini, and garlic cream sauce</i>		

from the grill -

Sous Vide, Char Finished, Kangaroo Loin <b>gf df</b>		
.....	28	33
<i>Served medium-rare, on colcannon mashed potato, with bacon wrapped asparagus; glazed with a cherry plum pepper sauce</i>		
300g King Rib Pork Cutlet <b>gf df</b> .....	32	37
<i>Seasoned with Texas rub, crusted with cashew and lemon myrtle, finished with spicy Davidson plum glaze; served on colcannon mashed potato, with steamed broccolini</i>		
Crumbed Lamb Cutlets (2) <b>df</b> .....	36	41
<i>Served with preserved lemon, rocket salad, and mashed potato; with a red wine jus and mint salsa verde</i>		
300g Jacks Best Rib Fillet* <b>gf df</b> .....	42	47
<i>100-day grain fed; British Cross, from Maranoa District, Qld</i>		
300g Jacks Creek Wagyu Rump* <b>gf df</b> .....	43	48
<i>MB6-7; 400-day grain fed; from Liverpool Plains, NSW</i>		
400g New York Black Angus Sirloin* <b>gf df</b> ...	50	55
<i>MB1-2; 120-day grain fed; from NSW High Country</i>		

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) <b>gf</b> .....	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.

burgers & wraps -



## pastas & woks -

<b>Vegetable Pad See Ew ('our way')</b> <b>gf</b> <b>veg</b> <b>df</b>	
.....	18 23
<b>Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine</b> <b>gf</b> <b>available</b>	22 27
<i>Finished with shaved parmesan and bacon crumb</i>	
<b>Beef or Chicken Stir Fry</b>	
<i>Tossed with Hokkien, Singapore, or Rice Noodles; and cashew nuts (gf with rice noodles) <b>df</b></i>	
Full serve .....	24 29
1/2 Serve.....	16 21
<b>Chicken and Prawn Cashew Nut Stir Fry</b> ....	25 30
<i>Tossed with Asian vegetables, served with steamed Jasmine rice, and a side of chilli jam</i>	
<b>Salmon Linguine</b> <b>gf</b> <b>available</b> .....	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) <b>df</b></i>	
<b>Prawn, Chorizo, Pine Nut, and Spicy Chilli Oil Linguine</b> <b>gf</b> <b>available</b> .....	34 39
<i>With blistered tomatoes, shaved parmesan, and shallots</i>	
<b>Scallops, Lime Butter, Macadamia Nuts, with Pumpkin and Sage Ravioli</b> .....	34 39
<i>With a pangrattato crumb, baby spinach, and spring onions; finished with parmesan</i>	
Without Scallops <b>veg</b> .....	20 25
<i>Vegan option available - butter replaced with EVO, no parmesan</i>	

## seafood -

<b>Salt and Pepper Calamari</b> <b>gf</b> <b>df</b> .....	23 28
<i>Pineapple-cut; with a cashew salad and nahm 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>Seafood Bourbon Curry</b> .....	31 36
<i>Prawns, scallops, reef fish, calamari, and mussels in a yellow bourbon coconut curry with steamed rice, charred naan bread, and mango salsa (gf available without naan bread)</i>	
<b>Grilled Barramundi</b> <b>gf</b> <b>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>Served with Mediterranean risoni, feta, toasted pine nuts, red wine vinegar, and béarnaise sauce</i>	
<b>Chilled and Grilled</b> <b>gf</b> .....	59 64
<i>Whole sand crab, fresh prawns (6), salmon skewers (4), creamy garlic prawns with steamed rice, grilled barramundi, and wok flashed calamari; served with chips and salad</i>	

## sides -

<b>Meals marked with an * are served with your choice of:</b>	
<ul style="list-style-type: none"> <li>• Chips and salad,</li> <li>• Potato (roast or mashed) and salad,</li> <li>• Chips and vegetables, or</li> <li>• Potato (roast or mashed) and vegetables</li> </ul>	
<b>Additional serve of sides</b> .....	5.5 7.5
<ul style="list-style-type: none"> <li>• Basket of chips</li> <li>• Bowl of salad</li> <li>• Potato (roast or mashed)</li> <li>• Steamed seasonal vegetables</li> </ul>	

## little diggers -

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

### SCHOOL HOLIDAY SPECIAL:

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

## desserts -

<b>Mango and Passionfruit Cheesecake</b> .....	12 15
<i>Served on passionfruit coulis, with cream and ice cream</i>	
<b>Banoffee Tart</b> .....	12 15
<i>With caramel sauce, cream, ice cream, and toffee shards</i>	
<b>Chocolate Jaffa Mousse</b> .....	12 15
<i>Served on fudge sauce, with cream and ice cream</i>	
<b>Baci Ice Cream</b> .....	12 15
<i>Creamy chocolate and hazelnut gelato with a layer of crispy dark chocolate, served on balsamic strawberry coulis</i>	
<b>Sorbet</b> <b>gf</b> <b>vegan</b> <b>df</b> .....	6 9
<i>Please ask our staff for sorbet flavour of the day</i>	
<b>Riva Soft Serve Ice Cream in Waffle Cone</b> ...	3.5 4.5

### Members price | NM price

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

**Gluten Free chips are available at an additional price.**

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





## MONDAY NIGHTS

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

**BURGER NIGHT:** Your choice of a Southern Fried Barra Burger, House-made Karaage Crunchy Chicken Breast Burger, or a Prime Beef Burger; served with chips and salad — **M: \$16 | NM: \$21**  
Plant Based Burger - Add \$2 | GF Bun - Add \$2



## TUESDAY NIGHTS

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

**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



## 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- LUNCH & DINNER

**2 COURSE ROAST:** 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**

### **PRAWN STAR:**

Chilled fresh prawns with dinner roll, chips, fresh lemon wedge, and cocktail dipping sauce  
**350g - M: \$23 | NM: \$28**  
**1/2kg - M: \$34 | NM: \$39**

Creamy Garlic Prawns with Steamed Rice  
**M: \$23 | NM: \$28**



If you have any allergies or dietary needs, please let our staff know — we'll do our best to accommodate! Our team of chefs take great care in catering to special requirements, but please keep in mind that our kitchen also handles seafood, shellfish, sesame seeds, nuts, wheat, flour, eggs, and dairy products.

We'll do our best to fulfill any special requests, but the decision to consume a meal is ultimately up to you.

Once your order is confirmed and processed, we can't make changes, so be sure to double-check before we get started.

At Sails on Shore Restaurant, we strive to serve your meal as quickly as possible. However, during busy times, it may take a little longer to get your food to you — we appreciate your patience!