



winter

sails on shore restaurant 2025 a la carte menu



breads -

Garlic Baguette Loaf veg	6	9
<i>Add mozzarella for \$2, or mozzarella & smoky bacon for \$6</i>		
Gluten Free Garlic Baguette gf veg	10	13
Whipped Ricotta Cob Loaf	15	18
<i>Crusty cob filled with lemon and honey whipped ricotta, prosciutto, blistered and burst cherry tomatoes with balsamic; finished with shaved parmesan</i>		

entrées -

Soup of the Day with crusty dinner roll gf available		
Full serve	6	9
Petite serve	4	7
Italian Tomato Arancini (5) vegan	13	16
<i>Served on rich sugo, topped with vegan aioli and vegan shredded cheese</i>		
Salt and Pepper Calamari gf df	15	18
<i>With salad, cashew nuts, nahm jim dressing, and aioli dipper</i>		
Zucchini and Corn Fritters (3) gf veg	15	18
<i>Served with avocado crema and Karkalla mustard pickles</i>		
Hoi An Chicken and Vegetable Rice Paper Rolls (3) gf	15	18
<i>With a nahm jim dipper</i>		
Scallop and Prawn Dumpling Laksa (5)	15	18
<i>Finished with beanshoots and crispy fried shallots</i>		
Green Curry Prawn Spring Rolls (3)	16	19
<i>With a miso toasted sesame dipper</i>		

lunch only -

THIS SECTION IS AVAILABLE LUNCH SERVICE ONLY:		
Grilled Moroccan Chicken Breast Caesar Wrap with Chips	16	21
<i>Lettuce, egg, bacon, cheese, and Caesar dressing</i>		
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 Chips	22	27
<i>Tomato, lettuce, onion jam, grilled halloumi, and dijonnaise</i>		
Vegan Burger with Chips gf vegan df	22	27
<i>Vegan pattie (spinach, peas, edamame, potato, and fresh aromats with a gf crispy breadcrumb coating), lettuce, tomato, beetroot hummus, pickles, and vegan aioli on a gf bun</i>		

sides -

Note: Meal bases cannot be substituted.		
An additional serve of sides can be added for an extra cost.		
Meals marked with an * are served with your choice:		
• Chips and salad,		
• Potato (roast or mashed) and salad,		
• Chips and vegetables, or		
• Potato (roast or mashed) and vegetables		
Additional serve of sides	5.5	7.5
• Basket of chips		
• Bowl of salad		
• Potato (roast or mashed)		
• Steamed seasonal vegetables		

salads -

Honey Roasted Beetroot Wedge Salad veg ...	16	21
<i>With red onion, mixed leaves, goat feta cheese, caramel chives, pistachio crumb, and a fresh picked herb green dressing</i>		
Caesar Salad		
<i>With cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a Caesar dressing</i>		
Classic (gf without croutons) veg available ...	17	22
With Moroccan Chicken	23	28
With Salt & Pepper Calamari	27	32
Crispy Honey-Glazed Halloumi and Pearl Couscous Salad gf veg	17	22
<i>With baby spinach, tomatoes, cucumber, and avocado</i>		
Pork Jowl Salad gf	20	25
<i>Honey and lime, Thai style salad with grilled pork jowl, mixed leaf, carrot, cucumber, red onion, pomelo, and nahm jim dressing</i>		
Confit Duck, Bacon and Walnut Salad gf	20	25
<i>With radish, corn, rocket, baby spinach, cherry tomatoes, spring onion, fresh basil, tarragon, and parsley; all tossed with a miso roasted sesame dressing</i>		
Crunchy Tofu, Pear, Cashew, and Radish Salad gf veg	21	26
<i>Mixed leaf, fennel, carrot, red onion, and black sesame seeds; with a creamy miso dressing</i>		
Ginger Prawns, Quinoa, Apple, and Maple Bacon Salad gf	22	27
<i>With kale, radish, nahm jim dressing, and pecan crumble</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 df		
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
Potato Gnocchi gf veg	22	27
<i>Pan flashed with char grilled vegetables; finished with toasted pine nuts, a creamy pesto sauce, fresh basil, baby spinach, cherry tomatoes, and shaved parmesan</i>		
Whole Lamb Shank Pie	23	28
<i>Tender, slow-cooked lamb shank braised in Tuscan red wine, wrapped in golden flaky puff pastry, served with mashed potato and seasonal root vegetables</i>		
Chicken Breast Supreme gf	30	35
<i>Stuffed with bacon and brie; served on a bed of mashed potato with broccolini and baby carrots; topped with garlic prawns</i>		
Crispy Skin Boneless Duck gf	33	38
<i>Served on mashed potato with broccolini; finished with a vibrant citrus caramel glaze</i>		
Tender, Slow Cooked Sticky Beef Cheek gf ...	34	39
<i>Full flavour, served on Paris mashed potato with seasonal root vegetables and broccolini, finished with a sticky red wine jus</i>		
Crispy Crackle Pork Knuckle gf	35	40
<i>Served on steamed Jasmine rice with bok choy and a sticky Asian glaze, topped with sesame seeds</i>		

from the grill -

300g King Rib Pork Cutlet gf df.....	33	38
<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>		
300g Southern Ranges Rib Fillet* gf df.....	43	48
<i>MB2+, 100% grass fed; Angus Cross, from Dandenong, Vic. Royal Queensland Branded Beef Award Winner 2025.</i>		
300g Jack's Creek Wagyu Rump* gf df.....	44	49
<i>MB8-9; 400-day grain fed; from Liverpool Plains, NSW</i>		
400g New York Black Angus Sirloin* gf df.....	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) gf.....	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.

wok your bowl -

STEP 1: SELECT YOUR FILLING

	Full Serve		Petite Serve	
Tofu and Asian Veg veg	18	23	14	19
Chicken and Asian Veg	24	29	16	21
Beef and Asian Veg	24	29	16	21
Prawn and Asian Veg	30	35	22	27

STEP 2: SELECT YOUR NOODLE | RICE

- Hokkien Noodle (thick)
- Singapore Noodle (thin)
- Flat Rice Noodle gf
- Steamed Jasmine Rice gf

STEP 3: SELECT YOUR 'OUR-WAY' SAUCE

- Thai Spicy Sweet Chilli Lime gf (more sweet than chilli)
- Hoisin (a sweet salty, bbq style)
- Japanese gf (Tonkatsu, sriracha, mirin, palm sugar)
- Laksa df (Malaysian spicy coconut)

pastas -

Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine gf available.....	22	27
<i>Finished with shaved parmesan and bacon crumb</i>		
Coconut Lime Prawn Risotto gf.....	30	35
<i>With crunchy sugar snaps, finished with mascarpone, toasted coconut, and parmesan crisp</i>		
Prawn and Crab Ravioli with Tasmanian Salmon and Avocado	34	39
<i>With silky lemon and dill cream sauce, topped with shredded grana padano cheese</i>		

seafood -

Salt and Pepper Calamari gf df	23	28
<i>Pineapple-cut; with a cashew salad and nahm 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</i>		
<i>(gf available without the cob loaf)</i>		
Seafood Bourbon Curry	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</i>		
<i>(gf available without naan bread)</i>		
Crispy Skin Atlantic Salmon Thai Red Curry gf.....	34	39
<i>With Asian vegetables, served on Jasmine rice with aromats and crispy fried shallots</i>		
Grilled Barramundi gf.....	35	40
<i>Served on a bed on smashed chat potatoes, cherry tomatoes, spinach, and leek</i>		
Wok Flashed Cajun Butter Seafood	39	44
<i>With corn ribs, crab cluster, mussels, prawns, and calamari; with garlic, onions, and cajun butter gently cooked with lemon ponzu; served with fragrant mango coconut rice</i>		
<i>(gf available without ponzu)</i>		

little diggers -

AVAILABLE FOR CHILDREN 12YRS & UNDER ONLY

Spaghetti & Meatballs df.....	14	17
Beef and Cheese Burger with Chips	14	17
Crumbed Chicken Breast Nuggets #	14	17
Salt & Pepper Calamari # gf df	14	17
Crumbed Chicken Breast Schnitzel #	16	19
Grilled Fish # gf df	16	19
200g Rump Steak # gf df	19	22
<i># Served with chips or vegetables</i>		

Little Diggers meals include a soft serve ice cream and a 200ml soft drink.

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

desserts -

Cinnamon Donuts gf.....	12	15
<i>Served with chocolate fudge dipper and lactose free ice cream</i>		
Chocolate Fudge Pudding gf.....	12	15
<i>Served with vanilla ice cream (please allow 15min for cooking)</i>		
Salted Caramel Chocolate Tart	12	15
<i>Served with toffee brittle and ice cream</i>		
Apple and Rhubarb Chimichanga	12	15
<i>Served with ice cream and custard</i>		
Sorbet gf vegan df	6	9
<i>Please ask our staff for sorbet flavour of the day</i>		
Riva Soft Serve Ice Cream in Waffle Cone	3.5	4.5

Members price | Non Members price
gf = gluten free | veg = vegetarian | df = dairy free

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



MONDAY NIGHTS

PASTA NIGHT: Your choice of house-made beef lasagne, fettuccine carbonara, spaghetti & meatballs with sugo, or pesto char-grilled vegetable fettuccine (vegetarian); served with salad and parmesan cheese (GF pasta available)
M: \$16 | NM: \$21. Add a Garlic Bread for \$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: \$17 | NM: \$22

Add a Parmi 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: Tender pork ribs, slow cooked to perfection, smothered in a rich sticky BBQ glaze; served with your choice of sides..

1/2 Rack - M: \$19 | NM: \$24
Full Rack - M: \$32 | NM: \$37



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 fulfil 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!