



SPRING

sails on shore restaurant
a la carte menu 2025



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 glaze; finished with shaved parmesan</i>		

entrées -

Soup of the Day with crusty dinner roll gf available		
Full serve	6	9
Petite serve	4	7
House-made Curried Vegetable Pakora Fritters (3) gf vegan	13	16
<i>With tzatziki dipper</i>		
Vietnamese Pork Spring Rolls (3)	13	16
<i>With a petite salad garnish and plum sauce dipper</i>		
Salt & Pepper Calamari gf df	15	18
<i>With salad, cashew nuts, nahm jim dressing, and aioli dipper</i>		
Crunchy Chicken Noodle Balls	15	18
<i>With a petite salad and sweet chilli dipper</i>		
Blue Lipped Mussels gf	15	18
<i>Gently poached in an aromatic Indian spiced coconut broth, served with steamed Jasmine rice</i>		
Sweet & Sour Crunchy Battered Prawn Pops	17	20
<i>With steamed Jasmine rice gf</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 dijonaise</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:		
<ul style="list-style-type: none"> • 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
<ul style="list-style-type: none"> • Basket of chips • Bowl of salad • Potato (roast or mashed) • Steamed seasonal vegetables 		

salads -

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>		
Cajun Chicken, Roasted Chickpea, Sesame, and Avocado Salad	20	25
<i>Mixed leaf, red onion, grated carrot, and beetroot; finished with a Greek yoghurt and tahini mustard dressing</i>		
Crispy Pork Belly with Cashew Nut Caramel and Pickled Watermelon Salad gf	20	25
<i>Mixed leaf, pumpkin, daikon radish, fresh mild chilli, spring onions, squeeze of fresh lime, and a sesame 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>		
Beetroot, Pomegranate, & Labneh Salad gf veg	22	27
<i>Mixed leaf, heirloom tomato, and grilled togarashi halloumi</i>		
Fresh Prawns, Asparagus, and Pickled Carrot Salad gf	23	28
<i>Mixed leaf, ricotta, pistachio nuts, and crunchy vegetables, with a green goddess dressing</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>		
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>		
Vietnamese-style Spiced Caramel Pork Belly	30	35
<i>With fried rice and steamed bok choy gf</i>		
Crispy Skin Boneless Duck gf	33	38
<i>Served on mashed potato with broccolini; finished with a vibrant citrus caramel glaze</i>		
Beef and Bourbon Short Rib	33	38
<i>Decadently tender, served on beetroot hummus, steamed Jasmine rice, and soy braised bok choy</i>		
Sous Vide Lamb Ribs	34	39
<i>Tender, slow cooked; finished with a sticky Jack Daniels plum glaze; served on creamy mashed potato with baby carrots, broccolini, and chimichurri</i>		

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>		
350g 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.

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)

Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine gf available.....	22	27
<i>Finished with shaved parmesan and bacon crumb</i>		
Sand Crab, Avocado, and Almond Fettuccine	30	35
<i>Sand crab, olive oil, garlic, onion, slivered almonds, and fresh avocado tossed with butter and lime juice; finished with baby spinach, fresh coriander, and parmesan</i>		
Prawn and Crab Ravioli with Tasmanian Salmon	34	39
<i>With silky lemon and dill cream sauce, topped with shredded grana padano cheese</i>		

Salt & Pepper Calamari gf df	23	28
<i>Pineapple-cut; with a cashew salad and nahm jim dressing, lemon, and tartare dipper; served with a side of crunchy chips</i>		
Seafood Spaghetti Marinara gf available	30	35
<i>Prawns, scallops, reef fish, calamari, garlic, onions, fresh basil, tomato sugo, and cream; finished with shaved parmesan</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>		
Flash Fried Whole Barramundi (600g)	33	38
<i>Served on steamed Jasmine rice, with Asian vegetables; glazed with Thai spicy sweet chilli lime glaze, topped with fresh Thai herbs</i>		
Crispy Skin Atlantic Salmon	34	39
<i>Served on creamy Tuscan cherry tomato fresh basil sauce, wilted spinach, and creamy mashed potato; dusted with a macadamia, fresh herb, and butter crumb</i>		
Grilled Barramundi gf.....	35	40
<i>Served on a bed of smashed chat potatoes, cherry tomatoes, spinach, and leek</i>		

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

Served with chips or vegetables

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.

Malteser Mascarpone Tiramisu ('our-way') ...	13	16
<i>With biscotti</i>		
New York Baked Cheesecake	13	16
<i>With mixed berry coulis and biscoff crumb</i>		
Lemon Meringue Tart	13	16
<i>With lime passionfruit coulis</i>		
Apple and Rhubarb Crumble	13	16
<i>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



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.

M: \$16 | NM: \$21

Plant based burger \$2 extra | GF Bun \$2 extra



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: \$17 | NM: \$22

Add a Parmi topper for only \$5 extra



WEDNESDAY NIGHTS

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

M: \$20 | NM: \$25

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 allergies or specific dietary requirements, please inform our staff – we'll do our best to accommodate your needs. Our chefs take great care with special requests, though please note our kitchen works with seafood, shellfish, sesame, nuts, wheat, flour, eggs, and dairy.

We'll always try to meet special requests, but the choice to consume a meal remains with you. Once your order is placed and processed, changes can't be made, so please double-check before confirming.

At Sails on Shore Restaurant, we aim to serve your meals promptly, though during peak times service may take a little longer – thank you for your patience.