



Summer Vibes

sails on shore restaurant
a la carte menu 2025-2026



breads -

Garlic Baguette Loaf v	6	9
<i>Add mozzarella for \$2, or mozzarella & smoky bacon for \$6</i>		
Gluten Free Garlic Baguette gf v	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>		
Seared Scallops on Sourdough Bruschetta (l)	18	21
<i>With smashed avocado and bacon crumb</i>		

entrées -

Soup of the Day with crusty dinner roll gfo		
Full serve	6	9
Petite serve	4	7
Vietnamese Pork Spring Rolls (3)	17	20
<i>With a petite salad garnish and plum sauce dipper</i>		
Crunchy Chicken Noodle Balls	15	18
<i>With a petite salad garnish and satay dipper</i>		
Crunchy Tofu gf v	15	18
<i>With a soy sesame dressing; served with steamed Jasmine rice, bok choy, and pickled cucumber</i>		
Salt & Pepper Calamari (l) gf df	16	19
<i>With salad, cashew nuts, nahm jim dressing, and aioli dipper</i>		
Yuzu Prawn and Avocado Cocktail (A)	16	19
<i>Served in crispy wonton cups gfo without wonton cups</i>		
Tempura Scallops (5) (l)	19	22
<i>Roe off; served with wakame, kewpie mayo, and ponzu sauce</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, 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 vg 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>		

Note: Advertised 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 -

Caesar Salad		
<i>With cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a Caesar dressing</i>		
Classic (gfo without croutons) vo	17	22
With Moroccan Chicken	23	28
With Salt & Pepper Calamari	27	32
Flash Fried Crumbed Goats Cheese Salad	18	23
<i>Mixed leaf, avocado, apple, and fresh herb dressing</i>		
Cajun Chicken, Roasted Chickpea, Sesame, and Avocado Salad gf	20	25
<i>Mixed leaf, red onion, grated carrot, and beetroot; finished with a Greek yoghurt and tahini mustard dressing</i>		
Grilled Moroccan Chicken Salad gf	20	25
<i>Mixed leaf, avocado, flaked almonds, and summer peaches; with a house made poppy seed dressing</i>		
White Bean, Crispy Chorizo, Heirloom Tomato, and Fresh Basil Salad gf	20	25
<i>Mixed leaf, red onion, cucumber, dijon mustard dressing, and Persian fetta</i>		
Korean Beef Salad	22	27
<i>Mixed leaf, cucumber, radish, and kimchi; with bulgogi dressing</i>		
Ginger Prawns, Quinoa, Apple, and Maple Bacon Salad (l) gf	22	27
<i>With kale, radish, nahm jim dressing, and pecan crumble</i>		

pastas -

Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine gfo	22	27
<i>Finished with shaved parmesan and bacon crumb</i>		
Seared Prawn (7) Linguini (l) gfo	34	39
<i>With fresh lemon shot, mascarpone, garlic champagne cream sauce, baby spinach, and fresh herbs; topped with fresh basil, tomato salsa, and shaved parmesan</i>		
Prawn and Crab Ravioli (M)	34	39
<i>Tossed with Tasmanian salmon and a silky lemon and dill cream sauce, topped with shredded grana padano cheese</i>		

wok your bowl -

STEP 1: SELECT YOUR FILLING				
	Full Serve		Petite Serve	
Tofu and Asian Veg v	18	23	14	19
Chicken and Asian Veg	24	29	16	21
Beef and Asian Veg	24	29	16	21
Pork Belly and Asian Veg	24	29	16	21
Duck and Asian Veg	24	29	16	21
Prawn and Asian Veg (l)	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)

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* vg	18	23
Crumbed Chicken Breast Schnitzel*	22	27
Crumbed Chicken Breast Parmigiana*	27	32
Potato Gnocchi gf v dfo	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>		
Panko Crumbed Chicken Breast Kiev (I)	30	35
<i>Served on mashed potato, with a creamy garlic prawn skewer, and broccolini</i>		
Vietnamese-style Spiced Caramel Pork Belly	30	35
<i>With fried rice and steamed bok choy</i> gf		
Crispy Skin Boneless Duck gf	34	39
<i>Served on mashed potato with broccolini; finished with a cognac orange glaze, cherry compote, and orange zest</i>		
Crispy Crackle Pork Knuckle gf	34	39
<i>With a sticky Asian glaze, served on steamed Jasmine rice, with bok choy; topped with sesame seeds</i>		

seafood -

Salt & Pepper Calamari (I) gf df	24	29
<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 (M) gfo	30	35
<i>Prawns, scallops, reef fish, calamari, mussels, garlic, onions, fresh basil, tomato sugo, and cream; finished with shaved parmesan</i>		
House Made Seafood Chowder (M)	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 (gfo without the cob loaf)</i>		
Crispy Skin Atlantic Salmon (A) gf	34	39
<i>Served on creamy Tuscan cherry tomato fresh basil sauce, wilted spinach, and creamy mashed potato; dusted with a macadamia and fresh herb crumb</i>		
Coconut Moreton Bay Bugs Risotto (A) gf	35	40
<i>With cream friache, lime, and sugar snaps</i>		
Grilled Barramundi (A) gf	35	40
<i>Served on a bed of smashed chat potatoes, cherry tomatoes, spinach, and leek</i>		

NEW Country of Origin Labelling for Seafood:

(A) = Australian

(I) = Imported

(M) = Mixed Origin: Australian & Imported

From 1 July 2026, all Aussie hospitality venues must use the AIM model to label their seafood — we're getting proactive and starting now.

from the grill -

200g Kilcoy Rump* gf df	21	26
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 New York Black Angus Sirloin* gf df	39	44
<i>MB1-2; 120-day grain fed; from NSW High Country</i>		
300g Southern Ranges Rib Fillet* gf df	44	49
<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	49	54
<i>MB8-9; 400-day grain fed; from Liverpool Plains, NSW</i>		

STEAK TOPPERS:

Onion Rings (5)	3.5	6.5
Tempura Torpedo Prawns (3) (I)	4	7
Panko Crumbed Prawns (3) (I)	4	7
Garlic Prawns (3) (I) gf	6	9

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.

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 (I) # gf df	14	17
Crumbed Chicken Breast Schnitzel #	16	19
Grilled Fish # gf df	16	19

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.

little diggers -

desserts -

Skillet Cookie of the Week	12	15
<i>With ice cream. Please ask our staff for flavour of the week</i>		
Green Tea Matcha Strawberry Cake gf	12	15
<i>With butterscotch sauce, cream, and ice cream</i>		
Death by Chocolate	12	15
<i>Layers of chocolate cake and chocolate mousse, topped with chocolate ganache, served with cream and ice cream</i>		
Vanilla Ice Cream Churros Sandwich	12	15
<i>With fresh strawberries and chocolate sauce</i>		
Sorbet gf vg 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
Chips are Gluten Free. Not all ingredients are listed.
Please alert your server if you have any food allergies.

gf = gluten free | gfo = gluten free option available
v = vegetarian | vo = vegetarian option available
vg = vegan | df = dairy free | dfo = dairy free option



MONDAY NIGHTS

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

BARRA & SUNDAE NIGHT: Enjoy a delicious 2-course meal featuring crispy golden crumbed barramundi served with your choice of sides, tartare sauce and lemon wedge; finished with an ice cream sundae for dessert. (I)

M: \$16 | NM: \$21



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 (I) (3) \$3.50, Panko Prawns (I) (3) \$4, Garlic Prawns (I) (3) \$6



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 Qld Mooloolaba prawns with dinner roll, chips, fresh lemon wedge, and cocktail dipping sauce (A)

350g - M: \$23 | NM: \$28

1/2kg - M: \$34 | NM: \$39

Creamy Garlic Prawns with Steamed Rice (I)

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.