



Autumn
a la carte menu



sails on shore restaurant | 2026

bread -

- Garlic Baguette Loaf** v 6 9
Add mozzarella for \$2, or mozzarella & smoky bacon for \$6
- Gluten Free Garlic Baguette** gf v 10 13
- Cheese, Beer, and Bacon Pull-Apart Damper** . . . 9 12
With smoky butter and tomato relish dipper
- Prosciutto, Fresh Fig, and Ricotta Bruschetta** . 18 21
Served on char grilled sour dough with balsamic drizzle

entrées -

- Soup of the Day with crusty dinner roll** gfo
Full serve 6 9
Petite serve 4 7
- Filipino Inspired Chicken Skewers** 15 18
Sweet savoury tomato BBQ chicken, served with Jasmine rice, pickled green papaya salad, and authentic sweet and chilli vinegar dipper
- Scallop and Lemon Crumbed Arancini** (l) 15 18
With tonkatsu and kewpie mayo
- Spiced Plum Duck Crepes** 16 19
With crunchy fresh veg, pickled carrots, & sweet chilli lime dipper
- Corn, Kimchi, and Miso Fritters** v 16 19
With ranch dressing drizzle and tomato relish dipper
- Salt & Pepper Calamari** (l) gf df 16 19
With salad, cashew nuts, nahm jim dressing, and aioli dipper
- Battered Nori Tacos with Coconut Prawns** (l) . . 19 22
With lettuce, crunchy beetroot and carrot salad, and a siracha mayo dipper

lunch only -

- THIS SECTION IS AVAILABLE LUNCH SERVICE ONLY:**
- Grilled Moroccan Chicken Breast Caesar Wrap with Chips** 16 21
Lettuce, egg, bacon, cheese, and Caesar dressing
 - Crunchy Thai Red Curry Fried Chicken Burger with Chips** 18 23
Lettuce, tomato, and ranch dressing on a milk burger bun
 - Wagyu Beef Premium Works Burger with Chips** 20 25
Egg, bacon, lettuce, tomato, cheese, beetroot, pineapple, pickles, and burger sauce
 - Steak Sandwich with Chips** 22 27
Tomato, lettuce, onion jam, grilled halloumi, and dijonnaise
 - Vegan Burger with Chips** gf vg df 22 27
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

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**
Cos lettuce, crispy bacon, shaved parmesan, boiled egg, croutons, and a Caesar dressing
- Classic (gfo without croutons) vo 17 22
- With Moroccan Chicken 23 28
- With Salt & Pepper Calamari 27 32
- Moroccan Cauliflower Popcorn and Pepita Salad** v 16 21
Mixed leaf, red onion, cucumber, shallots, and pea tendrils; with crunchy cauliflower, tossed with Japanese sesame dressing
- Cajun Chicken, Roasted Chickpea, and Avocado Salad with Japanese Sesame Dressing** gf. . . . 20 25
- Light Chilli Caramel Tasmanian Salmon Salad** (A) 20 25
Mixed leaves, chopped apple, shallots, cherry tomatoes, red onion, bean sprouts, crunchy carrot and beetroot; with a palm sugar, ketchup manis, light chilli caramel, and lime dressing
- Fresh Prawn and Green Papaya Salad** (A) gf . . . 22 27
Wombok, papaya, fresh mint, Thai basil, roasted peanuts, shallots, and chilli, with fresh Mooloolaba prawns and a nuoc cham dressing; with fried shallots and vermicelli garnish
- Vietnamese Beef & Crunchy Noodle Salad** gf. . 22 27
Mixed leaf, cucumber, shallots, snow peas, capsicum, rice vermicelli, crunchy noodles, fresh herbs, juicy tender beef, sweet chilli dressing, and toasted coconut
- Korean Beef Salad** gf. 22 27
Mixed leaf, cucumber, radish, and kimchi; with bulgogi dressing

pastas -

- Creamy Chicken, Bacon and Mushroom Carbonara Fettuccine** gfo 22 27
Finished with shaved parmesan and bacon crumb
- Creamy Tasmanian Salmon, Dill Mascarpone, and Fresh Squeeze Lemon Fettuccine** (A) gfo. . . . 28 33
With capers and baby spinach, topped with parmesan cheese
- Seared Prawn (7) Linguini** (l) gfo 34 39
With fresh lemon shot, mascarpone, garlic champagne cream sauce, baby spinach, and fresh herbs; topped with fresh basil, tomato salsa, and shaved parmesan

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 Rice16 21
Please refer to the menu advertised on the TV screens

Roast of the Day* gf df
Full serve18 23
Petite serve16 21
Please refer to the menu advertised on the TV screens

Plant-Based Protein Schnitzel* vg18 23

Crumbed Chicken Breast Schnitzel*.....22 27

Crumbed Chicken Breast Parmigiana*27 32

Potato Gnocchi gf v dfo 22 27
Pan flashed with char grilled vegetables; finished with toasted pine nuts, a creamy pesto sauce, fresh basil, baby spinach, cherry tomatoes, and shaved parmesan

Creamy Coconut Korean Chicken Gnocchi...27 32
With bok choy and fried shallots gfo dfo

Vietnamese-Style Spiced Caramel Pork Belly..30 35
With fried rice and steamed bok choy gf df

Chicken Breast Supreme (I)33 38
Filled with diced bacon and brie, served on mashed potato with broccolini; topped with creamy garlic prawns

Crispy Skin Boneless Duck gf df34 39
Served on mashed potato with broccolini; finished with a cognac orange glaze, cherry compote, and orange zest

Sous Vide, Char Grilled Lamb Backstrap gf ...38 43
With romesco, bok choy, fondant potato, red wine jus, and chimichurri

seafood -

Salt & Pepper Calamari (I) gf df24 29
Pineapple-cut; with a cashew salad and nahm jim dressing, lemon, and tartare dipper; served with a side of crunchy chips

House Made Seafood Chowder (M)30 35
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)

Seafood Bourbon Curry (M)33 38
Prawns, scallops, reef fish, calamari, and mussels in a red bourbon coconut curry with steamed rice, charred naan bread, and mango salsa (gfo without naan) dfo

Coconut Prawn (6) Risotto (I) gf34 39
With crème fraîche, lime, and sugar snaps

Grilled Barramundi (A) gf (df without parmesan). 35 40
On roasted chat potatoes, pear, rocket, and parmesan cheese

Crispy Skin Atlantic Salmon (A) gf 40 45
On creamy Tuscan cherry tomato fresh basil sauce, wilted spinach, and mashed potato; dusted with a macadamia and fresh herb crumb

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 df33 38
Texas BBQ rub, char grilled; served with mashed potato, broccolini, papaya mojo (salsa- with fresh papaya, black turtle beans, coriander, lime zest, and chilli), and Davidson plum sauce

Char Grilled Lamb Rump (served MR) gf 39 44
With white bean and mint puree, fondant potatoes, and broccolini; topped with red wine jus

300g New York Black Angus Sirloin* gf df 39 44
MB1-2; 120-day grain fed; from NSW High Country

300g Southern Ranges Rib Fillet* gf df 44 49
MB2+, 100% grass fed; Angus Cross, from Dandenong, Vic. Royal Queensland Branded Beef Award Winner 2025.

300g Jack's Creek Wagyu Rump* gf df..... 49 54
MB8-9; 400-day grain fed; from Liverpool Plains, NSW

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 df16 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 -

Cookies and Cream Skillet Cookie12 15
Topped with cookies and cream ice cream and strawberry fan

Limoncello and Pistachio Biscuit Tiramisu....12 15
With pistachios, finger lime pearls, toffee shard, and vanilla ice cream

Death by Chocolate.....12 15
Layers of chocolate cake and chocolate mousse, topped with chocolate ganache, served with cream and ice cream

Vanilla Ice Cream Churros Sandwich12 15
With fresh strawberries and chocolate sauce

Riva Soft Serve Ice Cream in Waffle Cone...3.5 4.5

Gelato — 1 scoop \$5 | 2 scoops \$7 | 3 Scoops \$8
See display fridge for flavours. Non members add \$1

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 | DAY & NIGHT

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

BARRA & SUNDAE (2-COURSE): Enjoy 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: \$19 | NM: \$24



TUESDAY | DAY & NIGHT

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

CURRY & COMFORT (2-COURSE): Your choice of beef korma, chicken laksa, or roasted cauliflower, tofu & chickpea red curry; served with steamed jasmine rice. Finish with a warm apple & rhubarb crumble, with custard and ice cream for dessert.
M: \$19 | NM: \$24



WEDNESDAY | NIGHT

STEAK: 250g Jacks Best Rump served with an Idaho potato and charred cob of corn.
M: \$20 | NM: \$25

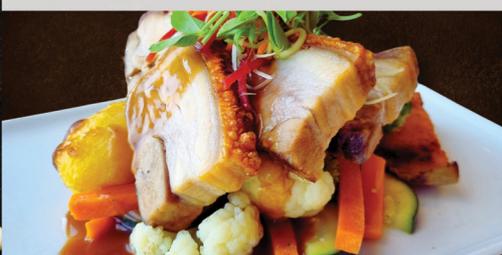
Add a Sidekicker: Onion Rings (5) \$3.50, Panko Prawns (I) (3) \$4, Garlic Prawns (I) (3) \$6



THURSDAY | NIGHT

SCHNITTY: 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



SUNDAYS | DAY & NIGHT

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.