



Head Chef

Nathan Darling

Proprietors

Greg Anderson & Patricia Nunes

Please notify staff of any food allergies

www.sailsrestaurant.com.au

Sails Tasting Menu

(Entire table to order)

\$105 per person

(\$160 with matching wines)

Amuse bouche

Hindmarsh goats curd, baby beetroot, hazelnut, baby herbs, vincotto

NV Pirie Brut, Pipers Brook

Seared scallops, bassan fritter, mint yoghurt, cucumber, coriander, tumeric oil

2010 Keith Tulloch Semillon, Hunter Valley

**Pan fried wild river barramundi, cauliflower puree, spinach,
caper, currant and pine nut salsa**

2010 Farago Hill Pinot Gris, Canyonleigh

Roasted grimaud duck breast, chorizo, beluga lentils, apple, oregano

2009 Scotchmans Hill Pinot Noir, Bellarine Peninsula

Mirrool creek lamb loin, smoked eggplant puree, baby zucchini, piquillo dressing

2008 Geddes Wines Petit Verdot, McLaren Vale

Brillat Savarin and organic muscatels

2009 Margan Botrytis Semillon, Hunter Valley

Caramel parfait, chocolate and praline crunch, pear and poire william jelly

Campbells Muscat, Rutherglen

Coffee or tea with petit fours

ENTREE

FRESHLY SHUCKED OYSTERS sydney rock oysters, mignonette dressing, lemon	(6) 24	(12) 48
HINDMARSH GOATS CURD baby beetroot, hazelnut, baby herbs, vincotto		24
HIRAMASA KINGFISH TARTARE blood orange, fennel, salmon roe, pomegranate		27
PORK AND RABBIT TERRINE celeriac and grain mustard remoulade, rye and spelt toast		26
SEARED SCALLOPS bassan fritter, mint yoghurt, cucumber, baby coriander, tumeric oil		29
CRYSTAL BAY PRAWNS & SNOW CRAB pumpkin gnocchi, sage and muscatel burnt butter		28

MAIN COURSE

REGAL KING SALMON green tea noodles, spring greens, shiitake mushrooms, daikon, dashi broth		38
PAN FRIED WILD RIVER BARRAMUNDI cauliflower puree, spinach, pine nut, caper and currant salsa		39
ROASTED GRIMAUD DUCK BREAST chorizo, beluga lentils, apple, oregano		38
MIRROOL CREEK LAMB LOIN pressed shoulder, smoked eggplant puree, baby zucchini, piquillo dressing		39
CAPE GRIM RIB EYE salsa verde butter, crinkle cut chips		44
JERUSALEM ARTICHOKE AND POTATO 'FEUILLETTE' White asparagus, king brown mushrooms, manchego, porcini, micro parsley		34

SIDE DISHES

Broccoli with chestnut butter		10
Rocket, eschallot, lemon and extra virgin olive oil		10
Tomato, shaved fennel, feta, dried olive and mint salad		11
Fries with rosemary and chilli salt		9

DESSERT

LEMON THYME CRÈME BRULEE 18
rhubarb and frangipane tart, crème chantilly

GINGERBREAD PUDDING 17
caramelised pineapple, crème fraiche ice cream

ICED CARAMEL PARFAIT 17
chocolate and praline crunch, poached pear, poire william jelly

CHOCOLATE ORANGE DELICE 18
white chocolate mousse, orange panna cotta, sherbert

CHEESE 14
individual cheese with accompaniments

selection of four cheeses with accompaniments 28

COFFEE & TEA

Schibello coffee or T2 tea
served with petit fours 6

DESSERT WINES

2007 Grande Maison Monbazillac(90ml) 16

2008 Margan Botrytis Semillon, Hunter Valley (90ml) 15

NV Romate Pedro Ximenez 'Cardinal Cisneros', Jerez, Spain (60ml) 19

NV Romate Palo Cortado 'Regente', Jerez, Spain (60ml) 11

FORTIFIED WINES

Campbells Muscat, Rutherglen (60ml) 11

Campbells 'Liquid Gold Classic Tokay', Rutherglen (60ml) 15

Grant Burge 10 Year Old Tawny Port Barossa Valley (60ml) 13

2001 Quinta du Noval 'Late Bottled Vintage' Port 16

Penfolds 'Grandfather' Old Liqueur Tawny, South Australia 21

COGNACS

Frapin VSOP Grand Champagne 15

Frapin 'Chateau Fontpinot XO' Grand Champagne 22

Tesseron 'Lot No. 53' Grand Champagne 30

Hennessey Paradis 60

EAU de VIE

Salomon Riesling Vom Kogl, Kremstal, Austria 12