

Breads

<i>Herb and garlic grilled Turkish bread with smoked tomato relish</i>	8.9
<i>Bruschetta, Ciabatta, roasted pumpkin and pine nuts</i>	8.9
<i>Crispy pita breads with trio of dips</i>	8.9
<i>Antipasto platter of artichokes, Kalamata olives, feta cheese, grilled eggplant, fire roasted red peppers, basil pesto, hummus, champagne ham and salt grissini</i>	23.5

Oysters

<i>1/2 doz Tasmanian oysters, served natural with lime, sea salt and pepper</i>	17.9
<i>1/2 doz Tasmanian oysters, grilled with Kilpatrick sauce and smokey bacon</i>	19.9

Ripples

<i>Grilled Thai chicken salad, grilled Thai spiced chicken tossed with a salad of herbs, cucumber, tomato, onion with a Thai style dressing and cashew nuts</i>	16.9
<i>Pear and Persian feta tart, crispy puff pastry filled with a salad of caramelized poached pears, feta cheese and baby leaves with a raspberry vinaigrette</i>	15.5
<i>Scallops pan fried with pumpkin ravioli, asparagus and garlic infused white wine and cream sauce topped with parmesan</i>	17.5
<i>Salt and pepper fried soft shell crab served on an Asian herb and bean shoot salad finished with a coconut palm sugar dressing and fresh lime</i>	22.9
<i>1/2 doz half shell Hervey Bay scallops grilled with basil pesto and chorizo</i>	24.9
<i>Teriyaki king prawns, wok tossed with ramen noodles, pak choy and teriyaki sauce with chilli sesame cracker</i>	17.9



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Waves

<i>Creamy garlic prawns, king prawns sautéed with confit garlic and beans finished with white wine and cream sauce with steamed jasmine rice</i>	26.5
<i>Chilli beef noodle soup, ramen noodles with pak choy and Asian shoot salad topped with aromatic beef stock and grilled wagyu beef</i>	22.0
<i>200g eye fillet, roasted kipflers, buttered spinach and a creamy shiraz and mushroom ragout</i>	32.9
<i>250g rib fillet char grilled, pommes frites, cafe de Paris, aioli and tossed baby leaf salsa with house dressing</i>	27.5
<i>Tuna nicoise, grilled tuna with a salad of beans, olives, tomato, potato and egg with dijon dressing</i>	26.5
<i>Tasmanian salmon, roasted with lemon and thyme served with creamy mash, asparagus and a tarragon tomato and red wine vinaigrette</i>	31.9
<i>Rigatoni puttanesca, chorizo, Kalamata olives, confit garlic, capers, anchovies, tossed together in a rich Napoli sauce with basil and parmesan</i>	17.9
<i>Roasted chicken breast fillet, kipflers, beans and king prawns in a creamy white wine and garlic sauce</i>	31.9

Sides

<i>Crispy fries with garlic aioli</i>	6.9
<i>Garden salad with house dressing</i>	6.9
<i>Seasonal vegetables with garlic herb butter</i>	6.9
<i>Rosemary roasted kipflers and spinach</i>	6.9



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Sails Favourites

<i>Crumbed dory, crispy panko crumbed dory fillet with crispy fries and garden salad with homemade tartare sauce</i>	22.5
<i>Seafood share plate, hot selection of crumbed – dory-scallops-calamari and king prawns with fries tartare and a fresh garden salad</i>	46.5
<i>Wagyu burger 150g, premium wagyu beef, lettuce, tomato, onion, smoked cheddar, dijonaise and crispy fries</i>	18.9
<i>Calamari, crispy calamari rings marinated with chilli lemon and garlic served with a petite garden salad, fries and garlic aioli</i>	16.5
<i>B.L.T crispy Turkish bread layered with bacon lettuce and tomato with aioli and crispy fries</i>	12.5
<u>Add grilled chicken</u>	18.5
<i>Sails Greek salad, dressed with lemon and evoo, cucumber, red capsicum, olives, baby leaves, red onion and Persian fetta</i>	16.9
<u>Add grilled chicken</u>	20.9
<u>Add 5 crumbed prawns</u>	22.9
<i>Caesar salads crisp baby cos leaves tossed with parmesan, crispy bacon and anchovy aioli with poached egg and crisp croutons</i>	16.9
<u>Add grilled chicken</u>	20.9
<u>Add 5 crumbed prawns</u>	22.9



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Dessert

<i>Dark chocolate mousse with pistachio nut crumble, Persian fairy floss and cumquat coulis</i>	14.9
<i>Warm Belgian waffles stacked with vanilla ice cream, fresh strawberries and butterscotch sauce</i>	12.9
<i>Bombe Alaska, creamy vanilla ice cream and toffee shard ice cream, vanilla sponge, strawberry salsa encased in soft meringue</i>	14.9
<i>King Island dairy cheeses, served with quince paste, strawberries and crackers 50g per slice. Ask for today's selection</i>	
<u>One Cheese</u>	8.5
<u>Two Cheese</u>	12.5

Please be sure to check our cake display for today's sweets and treats

Hot Beverages

<i>Espresso coffee: Flat White, Cappuccino, Café Latte, Long Black, Short Black and Macchiato</i>	3.6
<i>Hot chocolate</i>	3.9
<i>Mochaccino</i>	3.9
<i>Chai latte</i>	3.9
<i>Selection of loose leaf teas: English breakfast, Earl grey, Chamomile, Green, Peppermint and Chai</i>	3.9
<i>Mugs also available</i>	4.6
<i>(Please note: decaf coffee, soy milk and extra espresso shots will incur an additional charge)</i>	
<i>Ice coffee</i>	6.5
<i>Ice chocolate</i>	6.0



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