



## **Sails Restaurant**

Restaurant Bookings are Essential please Dial 9 before 6pm or Dial 178 after 6pm

Open for dinner Monday to Saturday from 6pm – 8.30pm

Sundays and Public Holidays the Restaurant will be closed

No BYO is permitted

Room Service Dial 179 available Monday-Saturday between 05:30pm–8:15pm

Unless advised otherwise. Delivery fee is \$3.00 per room

### ***STARTERS & ENTREES***

#### ***Garlic Vienna Sourdough***

*Whipped Garlic & Chive butter*

**\$10.00**

#### **OYSTERS**

*Natural*

*Kilpatrick*

*Parmesan Mornay*

***Subject to Availability***

#### ***Grilled Hervey Bay Scallops (GF)***

*Salsa Verde, Fresh Lime*

**\$14.50**

#### ***Four Cheese Arrancini***

*Ricotta, Cheddar, Parmesan, Mozzarella*

*Sundried Tomato Pesto*

**\$12.50**

#### ***Crispy Potato Skins (GF)***

*Bacon Lardons, Cheese, Fresh Chives*

*Sour Cream & Sweet Chilli*

**\$12.50**

*(GF) Denotes Gluten Free however please advise our staff of any food allergies*

**We proudly support local producers and suppliers wherever possible.**



## MAINS

### *Chefs Pasta of the Day*

*Please see Waitress for Today's Flavour*

**\$28.00**

### *Braised Cider Pork Belly with Crackling*

*Served with your choice of Chips & Salad*

OR

*Potato & Seasonal Vegetables*

**\$29.00**

### *New England Frenched Lamb Cutlets (GF)*

*Kumara Mash, Roasted baby onions, Cherry Tomato*

*Smashed Peas, Mint Gel, Jus*

**\$39.50**

### *Fraser Coast Fresh Fish (GF)*

*Locally Sourced and Caught*

*Served with your choice of Chips & Salad*

OR

*Potato & Seasonal Fresh Vegetables*

**M/P**

### *Poached Mustard Chicken Breast (GF)*

*Nicoise salad, Lemon Herb Dressing*

**\$28.00**

### *Vegetarian Cashew Stir-fry (Vegan)*

*Mild or Hot Chefs Sauce, spring seasonal Vegetables*

**\$22.00**

*Add Chicken or Beef*

**Add \$6.00**

### *Pan Seared Duck Breast (GF)*

*Warm Hokkien noodle salad, Spinach*

*Sweet Soy, Toasted Sesame*

**\$32.00**

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## FROM THE GRILL

*300g Grain Fed Black Angus Scotch Fillet - MSA (GF)*  
\$38.00

*250g Eye Fillet Steak - MSA (GF)*  
\$41.00

*King Rib Pork Cutlet (GF)*  
\$34.00

### *Sides*

*Served on a bed of Sweet Potato/ Truffle Mash & Seasonal fresh vegetables*  
OR

*Served with your choice of chips & Fresh Garden Salad*

### *Sauces*

*Garlic Cream, Dianne, Pepper or Mushroom ,Red Wine Jus*  
*All sauces are gluten free*

### *Sides and Toppers*

*Garlic Prawns*  
*Pan fried prawns in a garlic cream sauce*  
\$9.00

## CHILDREN'S MENU

*Served only to Children 12 years of age or under*

*Crumbed Chicken Schnitzel*  
*Spaghetti Bolognaise*  
*Battered Fish & Chips*

*All \$10.50*

*Any children's meal plus an Ice Cream Sundae & Soft Drink*  
\$14.50

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## **DESSERT**

### ***Housemade Cheesecake***

*Please see waitress for Chefs current creation*  
**\$10.00**

### ***Sails Sundae***

*Premium Norgen Vanz Ice-Cream*  
*Toasted Almonds, Flaked Chocolate, Wafer Straw*  
**\$10.00**

### ***Vanilla Bean Crème Panna Cotta (GF)***

*Topped with Mango cheek, Toasted Coconut*  
**\$10.00**

### ***Chocolate Volcano Cake***

*Served with vanilla ice cream or Fresh Cream*  
**\$12.00**

### ***Lemon Meringue Tart (GF)***

*Shortbread Shell, Italian Meringue*  
*Vanilla Ice-cream*  
**\$12.00**

### ***McNevin's Frangelico Affogato (GF)***

*Scoops of vanilla ice cream served with a shot of hot espresso & Frangelico*  
**\$15.00**