



Entrées

Garlic Bread		\$9
Toasted garlic bread	Add Cheese	\$4
Grilled Scallops (gfo)		\$22
Grilled Hasselback scallops served with burnt leek velouté, crispy rice paper, pickled cucumber and caviar		
Stuffed Mushrooms (gf)		\$22
Mushrooms stuffed with prawns, red cabbage powder and smoked buttermilk sauce		
Indian Fried Rice (vegan)		Entree \$23
Fried rice, mango chutney, fried shallots and aloo chole (potato and chickpea curry)	Main	\$33
Chicken Bao Buns		\$22
Korean chicken bao buns served with coleslaw, crushed peanuts and Kewpie mayo		
Lamb Pithivier		\$24
French slow cooked tender lamb pie with mushroom sauce, green beans and peas		
Sails Grazing Plate		Entrée \$24
Prosciutto, salami, ham, rockmelon, spinach, Brie and smoked cheddar cheese	Main	\$36
garlic bread, EVOO, Carnarvon Bumbak's seasonal pickles and home-made pickles		
Oysters Natural	½ Dozen	\$24
	Dozen	\$42
Oysters Kilpatrick	½ Dozen	\$28
	Dozen	\$46

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option

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Mains

Imperial Beef Noodle Stir Fry	\$34
Tender marinated beef stir fry with noodles, bamboo shoots, onion, mushrooms and baby corn	
Scotch Fillet (gfo)	\$54
300g Scotch fillet steak served with bacon and onion, loaded diced potatoes and seasonal vegetables with a choice of mushroom thyme & rosemary sauce or garlic sauce	
Prawns	\$7
Masala Pork Ribs	\$36
Masala pork ribs served with chips and mesclun salad	
Chicken Biryani (gf)	\$38
Chicken biryani with fried eggs, cucumber and fried shallots	
Lamb Chops (gf)	\$39
Cocoa rubbed lamb chops with fig puree, beetroot labneh and seasonal vegetables	
Fish à la Marinière (gf)	\$39
Oven baked fish with cherry tomatoes, zucchini, eggplant, shaved fennel, grilled citrus, roasted cannellini beans, capers, red onion, greens, parsley, marinière sauce and salmoriglio	
Sails Seafood Chowder (gf)	\$41
Seafood chowder with prawns, mussels, calamari, squid, scallops and fish in Pernod creamy broth, served with crusty garlic bread	
Vegetable Bourguignon (Vegan)	\$32
French bourguignon – a mixed vegetable stew served on a mirror of cauliflower puree	
Prawn OR Chicken & Avocado Salad	\$32
Choose from prawn or chicken salad with mixed leaves, avocado, red onion, cherry tomatoes, fried noodles and a mango chili dressing	
Chef's Curry (gfo)	\$34
Ask your waitperson about this week's special curry dish, served with turmeric rice and pappadums	
Braised Beef Pasta	\$29
Slow braised beef in red wine tomato sauce with fettucine, spinach and parmesan	

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Side Dishes

Bowl of locally sourced vegetables	\$8
Bowl of chips	\$8
Cheesy potatoes	\$8
Garden salad with vinaigrette	\$8

For the Little Ones

(12 years and under)

Penne & Meatballs	\$19
Penne pasta with meatballs in tomato sauce, plus an ice cream cone for dessert	
Fish & Chips	\$19
Served with salad, plus an ice cream cone for dessert	
Chicken Nuggets & Chips	3 Nuggets \$12
Chicken nuggets, chips and salad, plus an ice cream cone for dessert	6 Nuggets \$19

Desserts

Limoncello & Rum Babà (gf)	\$16
Traditional Neapolitan babà, light and moist Limoncello and rum soaked cake served with mascarpone frosting and macerated cherries	
Sticky Date Pudding (gf)	\$14
Classic, all-time favourite sticky date pudding with caramel sauce and ice-cream	
Dubai Chocolate	\$16
Homemade chocolates filled with pistachio and crispy noodle filling, served with ice cream and strawberries with a caramel glaze swirl	
Fresh Fruit Salad (gf)	\$14
Fresh fruit salad served with ice cream or Chantilly cream	
Cheese Platter	For 1 \$24
A selection of Australian and imported cheeses, fresh fruits, nuts and assorted crackers	For 2 \$34

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