

# A LA CARTE

## [+] SNACKS

- FRESHLY SHUCKED 'AOC' OYSTERS mignonette dressing (gf/df) 8EA  
CHICKEN LIVER PARFAIT 'CANNOLO' fig, champagne vinegar gel 12  
OCEAN JACKET CHEEK TACO avocado, tomato salsa (df) 12  
SPANNER CRAB DOUGHNUTS caviar, sweet citrus mayo (2) (df) 16  
MARINATED OLIVES served warm, orange, garlic (ve/gf) 15

2 COURSES 95 PP  
3 COURSES 109 PP

## SMALL PLATES

- NEW SEASON ASPARAGUS almond mousse, compressed melon, smoked almond, verjus (gf/v)  
YELLOWFIN TUNA CRUDO gazpacho, pickled tomato, wasabi oil (gf/df)  
BARBECUE KING PRAWNS tamarind beurre blanc, green garlic emulsion, cashew (n)  
CHARRED FREMANTLE OCTOPUS gochujang, baby corn, leek crisp, shiso oil  
WAGYU BEEF TARTARE kombu, nori, rice crisp (gf/df)

## TO FOLLOW

- FARRO RISOTTO zucchini, broad beans, smoked cheddar crisp (v)  
ROASTED BLACK COD rainbow chard, tomato fondue, turnips  
NZ SNAPPER ROULADE scallop mousse, pickled daikon, herb oil (gf) (10 SUPP)  
MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil  
WOLLEMI DUCK BREAST charred cucumber, eggplant purée, pistachio, pomegranate jus (gf/df)  
JUNEE LAMB RUMP romesco, confit fennel, aji amarillo jus (gf/df/n)  
MBS 5+ BLACK MARKET BAVETTE cauliflower purée, wild garlic, tarragon, mustard jus (gf/df)

## [+] SIDES

- BABY COS radicchio, radish (ve/gf) 18  
SAUTÉED SEASONAL GREENS citrus oil, garlic crisp (v/gf/df) 18  
WATERMELON SALAD fennel, lime, basil (gf/df) 18  
CRISPY EGGPLANT chilli, maple, parsley, gruyère (v/gf) 18  
FRIES chilli & lime salt, curry mayo (v/gf/df) 17

# SAILS

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts  
Please notify staff of any food allergies

A 10% surcharge applies on weekends. A 15% surcharge applies on all public holidays.  
All Visa, MasterCard & American Express cards will incur a 1.65% processing fee.  
All debit cards will incur a 0.55% processing fee.

# SHARED TASTING MENU

CLASSIC WINE PAIRING 75 PP  
PREMIUM WINE PAIRING 125 PP

## CHEF'S CHOICE TASTING MENU

5 COURSES | 155 PP

### CHEF'S SNACKS

[+] ADD ON:

THREE FRESHLY SHUCKED OYSTERS 24 PP  
wakame oil, finger lime (gf/df)

### YELLOWFIN TUNA CRUDO

gazpacho, pickled tomato, wasabi oil (gf/df)

### CHARRED FREMANTLE OCTOPUS

gochujang, baby corn, leek crisp, shiso oil

### MORETON BAY BUG SPAGHETTINI

XO shellfish emulsion, Thai basil oil

### MBS 5+ BLACK MARKET BAVETTE

cauliflower purée, wild garlic, tarragon, mustard (gf/df)

[+] ADD ON:

INDIVIDUAL CHEESE 9 PP  
with accompaniments

### WHIPPED DARK CHOCOLATE GANACHE

cardamom caramel, pistachio ice cream, chantilly,  
brown butter crumb (gf)

## SAILS SIGNATURE TASTING MENU

6 COURSES | 185 PP

### CHEF'S SNACKS

[+] ADD ON:

THREE FRESHLY SHUCKED OYSTERS 24 PP  
wakame oil, finger lime (gf/df)

### YELLOWFIN TUNA CRUDO

gazpacho, pickled tomato, wasabi oil (gf/df)

### BARBECUE KING PRAWNS

tamarind beurre blanc, green garlic emulsion,  
cashew (n)

### MORETON BAY BUG SPAGHETTINI

XO shellfish emulsion, Thai basil oil

### RANGERS VALLEY SCOTCH FILLET

chat potatoes, cos salad,  
Bordeaux butter (gf)

[+] ADD ON:

INDIVIDUAL CHEESE 9 PP  
with accompaniments

### PRE DESSERT

chef's choice palate cleanser

### WHIPPED DARK CHOCOLATE GANACHE

cardamom caramel, pistachio ice cream, chantilly,  
brown butter crumb (gf)



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

# TO FINISH

## DESSERT

PINEAPPLE SORBET coconut mousse, kaffir lime, compressed pineapple, macadamia praline (gf/df)  
2024 FROGMORE CREEK 'ICED RIESLING' Coal River Valley, Tasmania 18

STRAWBERRY & MATCHA GÂTEAU condensed milk, berry coulis  
2023 YALUMBA FSW BOTRYTIS VIOGNER Wrattenbully, South Australia 18

EARL GREY CRÈME BRÛLÉE biscoff, bergamot sorbet  
2017 CHÂTEAU COUTET - SAUTERNES GRAND CRU CLASSÉ Bordeaux, France 38

WHIPPED DARK CHOCOLATE GANACHE cardamom caramel, pistachio ice cream, chantilly, brown butter crumb (gf)  
NV STANTON & KILLEEN CLASSIC MUSCAT Rutherglen, Victoria 13

## CHEESE

INDIVIDUAL CHEESE with accompaniments (v) 10 SUPP  
SELECTION OF THREE CHEESES with accompaniments (v) 42

PLEASE ASK FOR TODAY'S SELECTION



## FORTIFIED

VALDESPINO PEDRO XIMENEZ 'EL CANADO' Jerez, Spain 19  
QUINTA DO VALLADO 20YO TAWNY PORT Douro Valley, Portugal 23  
HENRIQUES & HENRIQUES 'MALVASIA' 10YO Madeira, Portugal 28  
HENRIQUES & HENRIQUES 'SERIAL' 15YO Madeira, Portugal 38  
STANTON & KILLEEN CLASSIC MUSCAT Rutherglen, Victoria 13  
NV STANTON & KILLEEN CLASSIC TOPAQUE Rutherglen, Victoria 13

## COFFEE & TEA

LITTLE MARIONETTE COFFEE OR T2 TEA served with petit fours 8

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