

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 7+ WESTHOLME WAGYU HANGER STEAK 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 7+ WESTHOLME WAGYU HANGER STEAK
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