

A LA CARTE

[+] SNACKS

- SYDNEY ROCK OYSTERS green apple, chardonnay vinegar (gf,df) 8EA
WOLLEMI DUCK RILLETTES Madeira, brioche 12
KING PRAWN PARFAIT potato rösti, nori (gf) 14
WILD MUSHROOM & CHESTNUT TARTLET aged balsamic, Parmigiano 12
MARINATED OLIVES served warm, orange, garlic (ve,gf) 12

2 COURSES 95 PP
3 COURSES 109 PP

SMALL PLATES

- GRILLED GLOBE ARTICHOKE chèvre, preserved lemon, mint (gf,v)
HOKKAIDO SCALLOPS buttered leek, chive, verjus (gf)
CHARRED CALAMARI green beans, horseradish, squid ink (gf)
SWORDFISH TATAKI fennel, yuzu, extra virgin olive oil (gf,df)
PORK JOWL onion, carrot, fermented chilli (gf)

TO FOLLOW

- ROASTED CELERIAC hazelnut, bbq mushroom broth, rosemary (gf,ve)
PAN ROASTED OCEAN TROUT parsnip, cavolo nero, bergamot (gf)
GRILLED NZ SNAPPER Spring Bay mussels, tomato bouillabaisse (gf)
MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil
WOLLEMI DUCK BREAST beetroot, witlof, black garlic (gf,df)
WAGYU HANGER STEAK cippolini, mustard greens, 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)

SWORDFISH TATAKI

fennel, yuzu, extra virgin olive oil (gf,df)

CHARRED CALAMARI

green beans, horseradish, squid ink (gf)

MORETON BAY BUG SPAGHETTINI

XO shellfish emulsion, Thai basil oil

WAGYU HANGER STEAK

cipollini, mustard greens, jus (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)

SWORDFISH TATAKI

fennel, yuzu, extra virgin olive oil (gf,df)

HOKKAIDO SCALLOPS

buttered leek, chives, verjus (gf)

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