

# SAILS

## ENTRÉE

GRILLED GLOBE ARTICHOKE chèvre, preserved lemon, mint (gf,v)

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

PORK JOWL onion, carrot, fermented chilli (gf)

## MAIN

PAN ROASTED OCEAN TROUT parsnip, cavolo nero, bergamot (gf)

WOLLEMI DUCK BREAST beetroot, witlof, black garlic (gf,df)

ROASTED CELERIAC hazelnut, bbq mushroom broth, rosemary (gf,ve)

## SIDES TO SHARE

BABY COS radicchio, radish (ve,gf)

FRIES chilli & lime salt, curry mayo (v,gf,df)

## DESSERT

PINEAPPLE SORBET coconut mousse, kaffir lime, compressed pineapple, macadamia praline (gf,df)

WHIPPED DARK CHOCOLATE GANACHE cardamom caramel, pistachio ice cream, brown butter crumb (gf)

EARL GREY CRÈME BRÛLÉE Biscoff, bergamot sorbet



(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free

A 10% gratuity applies to the final bill. 10% weekend surcharge applies on Saturdays & Sundays.  
15% public holiday surcharge applies. 1.65% surcharge on all credit cards and 0.55% on debit cards.

# CHEF'S CHOICE TASTING MENU

5 COURSES | 155 PP

CLASSIC WINE PAIRING 75 PP  
PREMIUM WINE PAIRING 125 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 cippolini, 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)



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

(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.

# SAILS SIGNATURE TASTING MENU

6 COURSES | 185 PP

CLASSIC WINE PAIRING 75 PP  
PREMIUM WINE PAIRING 125 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, chive, 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)



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