

3 COURSE SET MENU

3 COURSES | 119 PP

ENTRÉE

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

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

PORK JOWL onion, carrot, fermented chilli (gf)

MAIN

OPEN RAVIOLI parsnip, wild mushroom ragú, white bean, thyme (ve)

PAN ROASTED OCEAN TROUT Jerusalem artichoke, cavolo nero, bergamot (A) (gf)

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

SIDES TO SHARE

BABY COS radicchio, radish (ve, gf)

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

DESSERT

COFFEE INFUSED BRULEE biscotti, cinnamon ice cream (gf, df)

PARIS BREST hazelnut praline, caramelised choux, milk ice cream

BLOOD ORANGE SORBET coconut mousse, kaffir lime, macadamia praline (gf, df)



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on 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 (A) (gf, df)

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

HOKKAIDO SCALLOPS buttered leek, chive, verjus (I) (gf)

MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil (M)

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 (gf)

PARIS BREST hazelnut praline, caramelised choux, milk ice cream



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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 (A) (gf, df)

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

CHARRED CALAMARI garlic cream, charred corn salsa (I) (gf)

MORETON BAY BUG SPAGHETTINI XO shellfish emulsion, Thai basil oil (M)

WAGYU HANGER STEAK cipollini, mustard greens, jus (gf, df)

[+] ADD ON:

INDIVIDUAL CHEESE 9 PP

with accompaniments

PARIS BREST hazelnut praline, caramelised choux, milk ice cream



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