

A LA CARTE

2 COURSES 95 PP

3 COURSES 109 PP

ADD 3G WA WINTER BLACK TRUFFLE [+24]

STARTERS

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

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

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

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

PORK JOWL onion, carrot, fermented chilli (gf)

MAINS

OPEN RAVIOLO wild mushroom ragú, white bean, thyme (v)

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

GRILLED SNAPPER Spring Bay mussels, tomato bouillabaisse (M)(gf)

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

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

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

[+] SIDES

BABY COS radicchio, radish (ve, gf) 18

SAUTÉED SEASONAL GREENS citrus oil, garlic crisp (v, gf, df) 18

ROASTED CARROTS yoghurt, smoked almond (gf) 18

CRISPY EGGPLANT chilli, maple, parsley, gruyère (v, gf) 18

FRIES chilli & lime salt, curry mayo (v, gf, df) 17

[+] DESSERT

COFFEE INFUSED BRULEE biscotti, cinnamon ice cream 21

VANILLA CHEESE CAKE poached pear, almond crumb, yuzu sortbet (gf) 21

PARIS BREST hazelnut praline, caramelised choux, milk ice cream 21

BLOOD ORANGE SORBET coconut mousse, kaffir lime, macadamia praline (gf, df) 21

SAILS

Seafood Origin (A) Australian (l) 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.

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 (A) (gf, df)

SWORDFISH TATAKI

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

CHARRED CALAMARI

garlic cream, charred corn salsa (l) (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

SAILS SIGNATURE TASTING MENU

6 COURSES | 185 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, chives, verjus (l) (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



PLEASE ALLOW 2.5 HOURS FOR THE TASTING MENU

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