

A LA CARTE

2 COURSES 95 PP
3 COURSES 109 PP

STARTERS

CARAMELISED CAULIFLOWER golden romesco, pickled sultana, chive (df, gf, v)
HOKKAIDO SCALLOPS green dashi espuma, daikon, wasabi (l) (gf)
CHARRED CALAMARI garlic cream, charred corn salsa (l) (gf)
SWORDFISH CRUDO pomegranate ,crème fraîche, smoked olive oil (A) (gf)
BERKSHIRE PORK TERRINE savoy cabbage, fennel, pink lady (gf, df)

MAINS

GLOBE ARTICHOKE toasted fregola, tomato, whipped ricotta, basil (v)
PAN ROASTED SPANISH MACKEREL greek yoghurt , rainbow chard, capper, dill (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)
[+ 15PP] WESTHOLME STRIPLOIN STEAK horseradish cream, charred spring onion, jus (gf, df)

[+] SIDES

BABY COS watercress, apple, pickled shallot (ve, gf) 18
SAUTÉED SEASONAL GREENS citrus oil, garlic crisp (v, gf, df) 18
CUCUMBER SALAD chilli, sesame, pickled onion, shiso (gf, df) 18
GRILLED HISPI CABBAGE Harissa, labneh, pangrattato (v) 18
FRIES chilli & lime salt, curry mayo (v, gf, df) 17

DESSERT

CASSIS PANNA COTTA mascovado crumble, blueberries, buttermilk sorbet (gf)
VANILLA CHEESE CAKE strawberry, almond crumb, yuzu sortbet (gf)
PARIS BREST hazelnut praline, caramelised choux, milk ice cream
PASSION FRUIT SORBET coconut mousse, mango, macadamia praline (v, gf, df)
[+ 15PP] CHOCOLATE UNVEILING kataifi, pistachio, saffron

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 CRUDO

pomegranate, crème fraîche, smoked olive oil (A) (gf)

CHARRED CALAMARI

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

MORETON BAY BUG SPAGHETTINI

XO shellfish emulsion, Thai basil oil (M)

WESTHOLME WAGYU STRIPLOIN

horseradish cream, charred spring onion, 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 CRUDO

pomegranate, crème fraîche, smoked olive oil (A) (gf)

HOKKAIDO SCALLOPS

green dashi espuma, daikon, wasabi (I) (gf)

MORETON BAY BUG SPAGHETTINI

XO shellfish emulsion, Thai basil oil (M)

WHESTHOLME WAGYU 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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