

3 COURSE SET MENU

3 COURSES | 119 PP

ENTRÉE

CARAMELISED CAULIFLOWER golden romesco, pickled sultana, chive (df, gf, v)

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

BERKSHIRE PORK TERRINE savoy cabbage, fennel, pink lady (gf)

MAIN

GLOBE ARTICHOKE toasted fregola, tomato, whipped ricotta, basil (v)

PAN ROASTED SPANISH MACKEREL greek yoghurt, rainbow chard, caper, dill (A) (gf)

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

SIDES TO SHARE

BABY COS watercress, apple, pickled shallot (ve, gf)

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

DESSERT

CASSIS PANNACOTTA mascovado crumble, blueberries, buttermilk sorbet (gf)

PARIS BREST hazelnut praline, caramelised choux, milk ice cream

PASSION FRUIT SORBET coconut mousse, mango, macadamia praline (gf, df)

[+] CHOCOLATE UNVEILING kataifi, pistachio, saffron (gf, df) 15PP



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)

SWORD FISH CRUDO pomegranate, crème fraîche, smoked olive oil (A) (gf)

HOKKAIDO SCALLOPS green dashi espuma, daikon, wasabi (l) (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



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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)

SWORD FISH 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



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