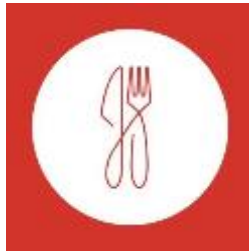




SAILS WATERFRONT

BAR AND GRILL



- *Entrée* -

Oysters

(Natural, Kilpatrick, Mornay)

Half Dozen 17.0 Dozen 29.0 Mixed 33.0

Prawn Gyoza

Prawn parcels steamed with sesame citrus soy

16.0

Lemon Garlic Prawns

Served in hot pot w/ Crusty Bread

18.0

Salmon & Prawn Avocado Stack

Layers of Smoked Salmon, Prawns and Avocado stacked on an Herb
Crusket, Topped w/ a dill & Crème Fraiche Sauce

19.0

Scallops Brochette

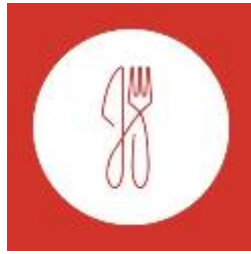
Sautéed Scallops Wrapped in Bacon, on a Bed of Rice Pilaf

17.0

Halloumi Cheese

Char Grilled & Dressed w/ Oregano & Olive Oil

17.0



Salt & Pepper Squid

Served w/ Garlic Aioli

17.0

Veggie Stack

Char Grilled Veggies and Halloumi Cheese with Rocket and Balsamic Reduction

17.0

Mixed Dip Plate

3 tantalizing Mediterranean dips w/ pita bread

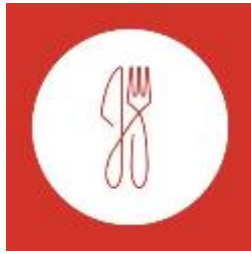
16.0

To Share

Mezze Plate

Halloumi Cheese, Chorizo, Salt & Pepper Squid, Assorted Dips w/ Pita Bread

27.0



- Breads -

Garlic or Herb Bread

4.5

Garlic & Cheese Bread

5.5

Garlic Pita

5.0

Tomato Bruschetta

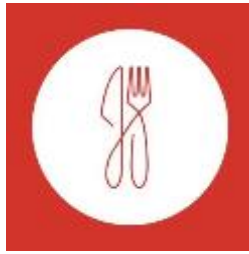
8.0

Olive, Feta & Tomato Bruschetta

10.0

Grilled Haloumi & Tomato Bruschetta

12.00



- Salads -

Greek Salad

Roma tomatoes, cucumber, Spanish onion
Kalamata olives, Danish Feta Cheese on crispy coz lettuce

15.0

Rocket and Parmesan salad

With pine nuts and drizzled with aged balsamic olive oil

15.0

Fatoush Salad

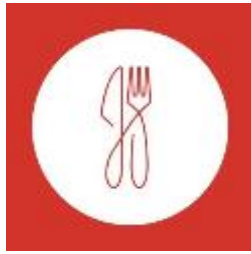
Tomato, Cucumber, Mint, Parsley, Onion, Pomegranate, Radish in a Sumac,
Lemon, Olive Oil Dressing & Oregano Crisp Bread

15.0

- Side Orders -

Bowl of Beer Battered Fries with lime Aoli

9.5



- Pasta & Risotto -

Linguini Marinara

Fresh Local Seafood Tossed in a Tomato Salsa

27.0

Penne Boscaiola

Tossed in a Creamy Bacon & Mushroom Sauce w/ a Splash of White Wine
& Shaved Parmesan Cheese

22.0

Spaghetti Linguini

Prawns Tossed in Olive Oil, Garlic, Chilli & White Wine

27.0

Risotto Tuscany

Grilled Chicken, Mushrooms, Pine Nuts, in a White Wine & Garlic Cream
Sauce

22.0

Seafood Risotto

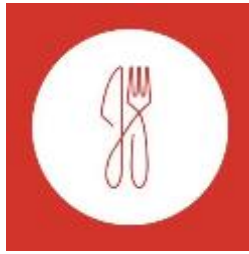
Fresh Local Seafood Tossed in a Tomato Salsa

27.0

Spaghetti Bolognese

Traditional Recipe

18.0



- Meat & Poultry -

Chicken Santorini

Spinach, Goats Cheese, and roasted pepper filled chicken breast on mash and Santorini wine cream sauce. **(GF)**

28.0

Chicken Pascara

Pan Fried & Folded in a Creamed Tomato Salsa, Topped w/ Prawns, on Garlic Mash & Veg **(GF)**

29.0

Chicken Bosciola

Tossed in a Creamy Bacon & Mushroom Sauce w/ a splash of White Wine & Shaved Parmesan Cheese **(GF)**

27.0

Sirloin New York

350g cape Byron pasture feed MSA **(GF)**

29.0

Ship to Shore

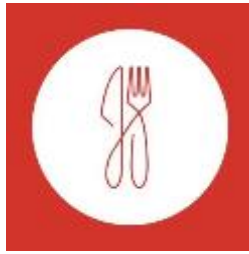
Grain Fed Steak, Topped w/ King Prawns & Hollandaise Sauce, Served w/ Roasted Potatoes & Veg **(GF)**

31.0

Lamb Lemonato

Slow Roasted Lamb Shoulder Infused w/ Lemon & Garlic served with Lemon roasted Potatoes & carrots **(GF)**

29.0



Sails Meat Platter

Marinated Greek Style Lamb, Chicken, Souvla, Lamb Cutlets, Chorizo and baked lamb Shoulder served with Chips, Dips & Salad **(GF)**

70.0

BBQ American Pork Ribs

Marinated in a Smoky Prime Special Sauce served with corn and Beer battered fries **(GF)**

Half Rack 29.0 Full Rack 36.0

Cyprus Lamb

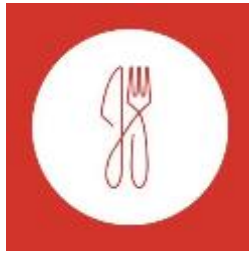
Baked and Marinated in garlic, oregano nested on a bed of mash, flat mushroom, baby eggplant and finished with our port red wine and tomato Jus **(GF)**

29.0

400g Cape Byron T-Bone

Served with Mash, Greens and BBQ Corn **(GF)**

29.0



- Seafood -

Atlantic Salmon

Fresh Petuna Grilled with Seared Japanese Scallops rested on crushed garlic potatoes and Spinach Finished with Wasabi Mayo - **(GF)**

31.0

Three Way Fish

Barramundi, Salmon & Snapper rested on Garlic potato mash and finished with a Ratatouille Briam **(GF)**

29.0

BBQ Snapper Fillet

Topped w/ Prawns & a Lime & Coconut Curry Sauce, on a Bed of Rice Pilaf & Veg **(GF)**

29.0

Wild Barramundi Fillet

Grilled & Topped w/ BBQ King Prawns, on a Bed of Tomato, Rocket, Mushrooms & Olives **(GF)**

32.0

Battered Flathead Fillets

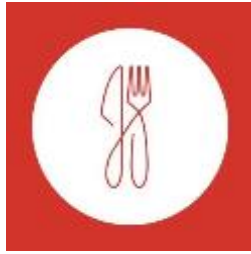
Lightly Battered & Fried w/ Beer Battered Chips & Salad

26.0

Whole Lemon Sole

BBQ'd & Served w/ Lemon Butter Sauce, Beer Battered Chips & Salad

27.0



BBQ Seafood Platter For 2

A Tantalising Selection of Local Fresh Seafood BBQ'd to Perfection **(GF)**

90.0

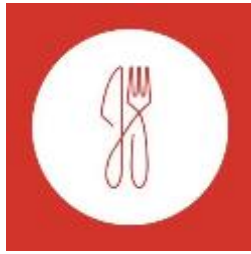
Hot & Cold Seafood Platter For 2

A Tantalising Selection of Hot & Cold Local Fresh Seafood **(GF)**

120.0

Seafood On Platter Will Vary Due To Market Availability

Please Ask Your Waiter



- Desserts -

Belgian Chocolate Waffles

With Strawberries and Ice Cream

12.0

Star Anise Vanilla Crème Brulée

12.0

Chocolate and Tahini Mousse

With Berries

12.0

New York Baked Cheese Cake

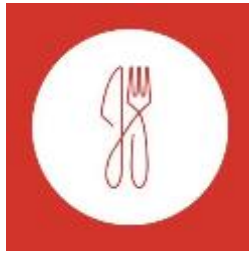
With Summer Berries

12.0

Prime Time Tiramisu

Lady Finger Biscuits Soaked in espresso and Marsala, Layered with Mascarpone and Chocolate served with Coffee Syrup

12.0



- Children's Menu -

Available to children up to the age of 10 years

Nuggets & Chips

12.0

Spaghetti Bolognese

12.0

Beef or Chicken Burger & Chips

12.0

Fish & Chips

13.0

Chicken Schnitzel & Chips

13.0

Calamari & Chips

13.0

Mini Steak & Chips

14.0

***Children Under the age of five eat free on Sundays.**

Conditions Apply