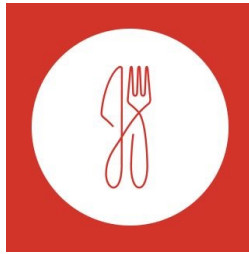




SAILS WATERFRONT

BAR AND GRILL



- *Entrée* -

Oysters

(Natural, Kilpatrick, Mornay)

Half Dozen 21.0 Dozen 32.0 Mixed 36.0

Prawn Gyoza

Prawn parcels steamed with sesame citrus soy

18.0

Lemon Garlic Prawns

Served in hot pot w/ Crusty Bread

22.0

Salmon & Prawn Avocado Stack

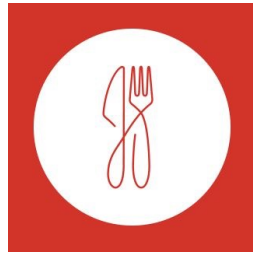
Layers of Smoked Salmon, Prawns and Avocado stacked on an Herb
Crusket, Topped w/ a dill & Crème Fraiche Sauce

21.0

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

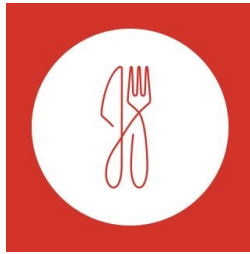
18.0

To Share

Mezze Plate

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

29.0



- Breads -

Garlic or Herb Bread

5.0

Garlic & Cheese Bread

6.0

Garlic Pita

5.5

Tomato Bruschetta

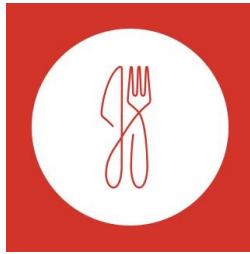
12.0

Olive, Feta & Tomato Bruschetta

15.0

Grilled Haloumi & Tomato Bruschetta

15.00



- Salads -

Greek Salad

Roma tomatoes, cucumber, Spanish onion

Kalamata olives, Danish Feta Cheese on crispy coz lettuce

16.0

Rocket and Parmesan salad

With pine nuts and drizzled with aged balsamic olive oil

14.0

Fatoush Salad

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

16.0

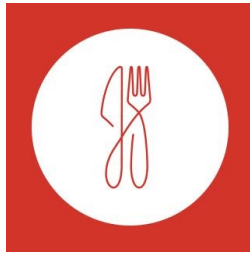
- Side Orders -

Bowl of Beer Battered Fries with lime Aioli

10.0

Bowl of Vegetables

10.0



- Pasta & Risotto -

Linguini Marinara

Fresh Local Seafood Tossed in a Tomato Salsa

30.0

Penne Boscaiola

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

24.0

Linguini Gamberi

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

28.0

Risotto Tuscany

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

26.0

Seafood Risotto

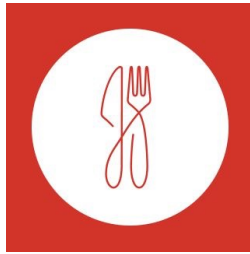
Fresh Local Seafood Tossed in a Tomato Salsa

29.0

Spaghetti Bolognese

Traditional Recipe

20.0



- Meat & Poultry -

Chicken Santorini

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

29.0

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)**

28.0

Sirloin New York

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

30.0

Ship to Shore

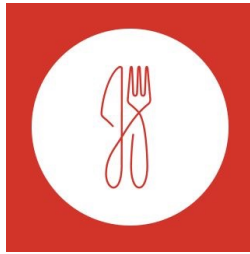
Grain Fed Steak, Topped w/ King Prawns & Hollandaise Sauce, Served w/ Roasted Potatoes & Veg **(GF)**

35.0

Lamb Lemonato

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

32.0



BBQ American Pork Ribs

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

Half Rack 30.0 Full Rack 38.0

Cyprus Lamb

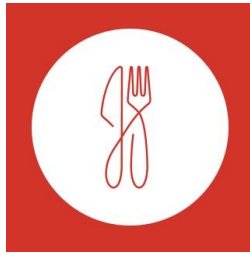
Baked and Marinated in garlic, oregano nested on a bed of mash, flat mushroom, baby eggplant and finished with our port red wine and tomato Jus **(GF)**

32.0

400g Cape Byron T-Bone

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

32.0



- Seafood -

Atlantic Salmon

Fresh Petuna Grilled with Asparagus rested on crushed garlic potatoes and Spinach with Lime Aioli - **(GF)**

30.0

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)**

32.0

Wild Barramundi Fillet

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

34.0

Battered Flathead Fillets

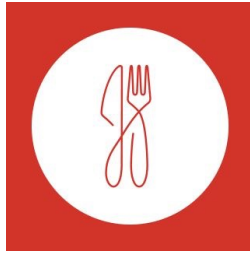
Lightly Battered & Fried w/ Beer Battered Chips & Salad

29.0

Whole Lemon Sole

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

29.0



BBQ Seafood Platter

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

60.0 pp

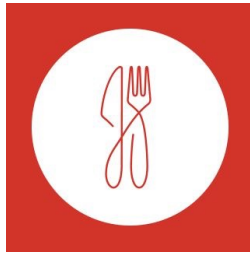
Hot & Cold Seafood Platter

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

75.0 pp

Seafood On Platter Will Vary Due To Market Availability

Please Ask Your Waiter



- Children's Menu -

Available to children up to the age of 10 years

Nuggets & Chips

13.0

Spaghetti Bolognese

13.0

Beef or Chicken Burger & Chips

13.0

Fish & Chips

13.0

Chicken Schnitzel & Chips

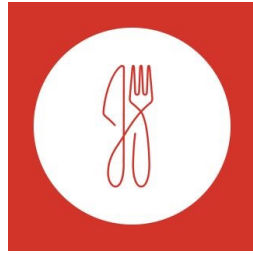
14.0

Calamari & Chips

14.0

Mini Steak & Chips

16.0



- Desserts -

Belgian Chocolate Waffles
With Strawberries and Ice Cream

15.0

Star Anise Vanilla Crème Brulée

15.0

Movenpick Ice-cream (3 Scoops of your choice)

15.0

New York Baked Cheese Cake

With Summer Berries

15.0

Prime Time Tiramisu

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

15.0

- Coffee & Tea -

Cappuccino, Latte, Flat White, Mocha, Hot Chocolate

4.0

Espresso, Piccolo Latte

3.5

Affogato

18.0

Tea

(English Breakfast, Earl Grey, Peppermint, Green & Chamomile)

4.0