



# SAILS WATERFRONT

## BAR AND GRILL ON ARRIVAL

Champagne (One Glass Each)

Damper Bread w/ Butter, Balsamic & Olive Oil

### ENTREE

Sails Style Squid  
Lightly fried Calamari  
Cyprus Halloumi  
Grilled w/ Cherry Tomatoes, Rocket, Citrus and olive oil  
Half Dozen Sydney Rock Oysters w/ Lemon

### MAINS

#### FROM THE Paddock

Wagyu Ribeye 450g  
W/ Grilled Field mushroom, Mash Puree topped w/ Vine Ripe  
Cherry tomato w/ choice of sauce

#### FROM THE OCEAN

Blue Eye Cod Cutlet  
W/ Sweet Potato Puree & Lemon herb dressing

#### FROM THE COOP

Grilled Chicken Breast w/ Wild Mushrooms, cream sauce w/  
white wine, garlic and Grana Padano cheese

### DESSERT

Ekmek Kataifi  
Layers of Kataifi Pastry dough baked and bathed in lemon  
scented syrup and topped w/ custard, whipped cream and  
almonds

Pistachio slice  
w/ Belgium Chocolate and white chocolate ice cream

Fresh Strawberries  
W/ Belgium Chocolate Dipping Sauce

**\$89pp**