



SAILS WATERFRONT

BAR AND GRILL

ENTREE

Oysters

(Natural, Kilpatrick, Mornay)
Half Dozen \$21.0 Dozen \$32.0 Mixed \$36.0

Lemon Garlic Prawns

Served in hot pot w/ Crusty Bread \$22.0

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

MEAT & POULTRY

Chicken Santorini

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

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

SIDE ORDERS

Bowl of Beer Battered Fries with lime Aioli
\$10.0

Bowl of Vegetables
\$10.0

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**

PASTAS & RISOTTOS

Linguini Marinara

Fresh Local Seafood Tossed in a Tomato Salsa
\$30.0

Penne Boscalola

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 creamy white
wine sauce \$29.0

Spaghetti Bolognese

Traditional Recipe
\$20.0

SALADS

Greek Salad

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