SAILS BRASSERIE

Bread & Soup

Sharing Platter for Two **$22.00**
buffalo wings, calamari, pork dumpling & bread

Daily Soup of the Day (GF | V option available) **$12.00**
warm Bread & chunky crouton

Confit Garlic Bread (V option available) **$ 9.00**
truffle salt, garlic butter & sopressa

Small Serve

Bruschetta with Raw Beetroot (V) **$12.00**
ricotta, basil, onion, tomato, olive, black pepper
& French baguette

Teriyaki Chipotle Buffalo Wings **$14.00**
bok choy, sticky rice with sesame, bean sprouts & cilantro

Deep Fried Calamari **$15.00**
mesclun, cherry tomato, pickled lemon & buttermilk
chilli lime dressing

Ginger Butter Poached Sword Fish Supreme (GF) **$16.00**
carrot cream, eggplant tarrator, Spanish onion, frisse
& micro herbs salad

Steamed Pork Dumplings with Garlic Chives **$14.00**
miso broth, bean curd, spring onion, snow pea tendrils & chilli

Stuffed Mushroom with Truffle Scented Cous Cous (V) **$13.00**
vegetable ratatouile, puff pastry cup, shallots, cottage cheese,
pistachio, cauliflower hommus & greens

Caesar Salad (GF option available) **$15.00**
baby cos hearts, smoked bacon, shaved reggiano, crouton,
anchovy dressing with soft poached egg
grilled chicken additional **$ 5.00**
smoked salmon additional **$ 4.00**

V – Vegetarian | GF – Gluten Free
A surcharge of 10% applies on all public holiday

Main

Orecchiette with Kale & Feta (V) **$24.00**
tomato concasse, basil, Bulgarian fetta, roast heirloom
vegetables & soft herbs

Veal & Pork Moussaka **$27.00**
aubergine, zucchini, peppers, onion, tomato,
Gruyere béchamel & salad cup

Flamed Grilled Half Chicken (GF option available) **$28.00**
Canadian maple glazed, soft mascarpone polenta, radicchio, corn
& sweet paprika Tzatziki

Chef's Curry of the Day (GF | V option available) **$28.00**
rice pilaf, mango chutney & roti bread

Herb Crumbed Lamb Shoulder **$31.00**
slow braised lamb shoulder medallion, onion mousse, pumpkin,
zucchini medley & minted shiraz jus

Prawn & Duo of Salmon Risotto **$29.00**
saffron, garden peas, smoked & confit salmon, herb nage,
blistered tomato, chilli & scampi

Twice Cooked Pork Ribs **$31.00**
chickpea croquettes, mustard coleslaw, petit salad
& smoked BBQ sauce

Market Fresh Fish of the Day (GF option available) **$32.00**

Full Blood Tasmanian Wagyu Beef Rump (200g) **$35.00**
(GF option available)

Grass Fed Black Angus Beef Rib Eye (350g) **$36.00**

garnished with truffle scented whipped potato, heirloom green vegetables
with a choice of shiraz jus or Cep mushroom jus

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Side **$7.50 each**

Green Leaf Salad with house dressing

Paris Mash Potato

Sweet Potato Chips

Super Crunch Chips

Steamed Vegetables

Dessert

Soft Centred Warm Chocolate Pudding **$13.00**
snow sugar, madagascan vanilla ice cream, & strawberry

Pavlova with Blueberry & Passionfruit **$13.00**
yoghurt Chantilly, passionfruit jelly crystals, fresh fruit
medley & mint

Mixed Berry & Lychee Parfait (GF) **$13.00**
caramelised macadamia, ricotta cream & pineapple

Soft Cheese Mousse (GF option available) **$13.00**
macerated strawberry, sweet balsamic reduction, brown sugar
crumble & macaron

Sails Cheese Plate **$16.00**
trio of King Island cheeses, blue, brie, cheddar with
quince paste, strawberry and cheese crackers

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