



Sails Restaurant

Restaurant Bookings are Essential please Dial 9 before 5.30pm or Dial 178 after 5.30pm

Open for dinner Monday to Saturday from 6.00pm unless advised otherwise

Sundays and Public Holidays the Restaurant will be closed

No BYO is permitted

Room Service Dial 179 available Monday-Saturday between 6.00pm-8.00pm

Unless advised otherwise. Delivery fee is \$3.00 per room

STARTERS & ENTREES

Garlic & Cheese Turkish Bread

\$9.00

Soup De'jour (GF)

Chef's Homemade Soup of the Day

Served with slices of Turkish bread (not GF)

\$12.00

Oysters Natural (GF)

½ Doz \$16.50 / 1 Doz \$32.00

Or

Oysters Kilpatrick

½ Doz \$18.50 / 1 Doz \$36.00

Hervey Bay Scallops (GF)

Topped with a sweet corn puree, chorizo & chives

\$14.50

Honey Sesame Glazed Chicken Bites

\$12.50

Thai Pork Balls (GF)

Served with sweet chilli sauce

\$12.50

Crumbed Camembert Bites

Served with quince paste

\$8.00

(GF) Denotes Gluten Free however please advise our staff of any food allergies



MAINS

Stuffed Chicken Breast (GF)

Chicken breast stuffed with Boccocini & basil pesto wrapped in prosciutto served on garlic mash & asparagus, dressed with a light mustard cream sauce

\$33.00

Sweet Chilli & Pineapple Glazed Pork Cutlet (GF)

Served with a roasted vegetable medley

\$27.00

Moroccan Lamb Tajine

Served with a Mediterranean style couscous

\$28.00

Fraser Coast Fresh Fish of the Week

Locally caught fish cooked & served with your choice of Chips & Salad OR Potato & Seasonal Vegetables

\$29.50

Seafood Paella (GF)

Prawns, squid, mussels & fish pan seared & tossed through a tomato based risotto

\$28.00

Vegetarian Grilled Vegetable Stack

Grilled zucchini, carrot, eggplant, onion & pumpkin stack served with a rich Napoli sauce chips & salad

\$20.00

Atlantic Salmon (GF)

Oven baked Atlantic salmon fillet

served on a crunchy apple coleslaw, drizzled with a lime vinaigrette

\$28.00

Prawn & Scallop Conchiglie

Fresh prawns & scallops cooked in a tomato & garlic cream reduction tossed through a large shell pasta with parmesan

\$28.00



FROM THE GRILL

*300g Grain Fed Black Angus Scotch Fillet - MSA (GF)
Served with buttered chats & seasonal vegetables
\$34.00*

*400g Grain Fed T-Bone - MSA (GF)
Served with buttered chats & seasonal vegetables
\$35.00*

Sauces

*Garlic Cream, Dianne, Pepper or Mushroom
All sauces are gluten free*

Sides and Toppers

*Garlic Prawns
(Pan fried Queensland prawns in a garlic cream sauce)
\$9.00*

*Side of Garden Salad
Side of Chips
\$7.50*

CHILDREN'S MENU

Served only to Children 12 years of age or under

*Crumbed Chicken Tenders
Spaghetti Bolognaise
Battered Fish & Chips*

All \$10.50

*Any children's meal plus an Ice Cream Sundae & Soft Drink
\$14.50*



DESSERT

Cheesecake of the Week
Served with Chantilly cream
\$10.00

Sweet Toffee & Whisky Pudding
Served with vanilla ice cream & butterscotch sauce
\$10.00

Chocolate Slice & Candied Pistachio
Served with vanilla ice cream & raspberry coulis
\$10.00

Warm Apple & Rhubarb Crumble (GF)
Served with vanilla ice cream
\$10.00

McNevins Frangelico Affogato (GF)
Scoops of vanilla ice cream served with a shot of hot espresso & Frangelico
\$12.50

ESPRESSO COFFEE

<i>Short Black</i>	\$4.00
<i>Long Black</i>	\$4.00
<i>Flat White</i>	\$4.50
<i>Cappuccino</i>	\$4.50
<i>Café Latte (Glass)</i>	\$4.50
<i>Mocha (Glass)</i>	\$5.00
<i>Macchiato</i>	\$4.00
<i>Hot Chocolate</i>	\$5.00

NAUGHTY NIGHT CAPS \$12.00

<i>Midnight Maria</i>	<i>Tia Maria, Brandy, Coffee & Cream</i>
<i>Coffee Bomb</i>	<i>Cointreau, Baileys, Coffee & Cream</i>
<i>Irish Coffee</i>	<i>Whiskey, Coffee & Cream</i>
<i>Jamaican Coffee</i>	<i>Jamaican Rum, Coffee & Cream</i>
<i>Roman Coffee</i>	<i>Galliano, Coffee & Cream</i>
<i>Spanish Coffee</i>	<i>Grand Marnier, Coffee & Cream</i>
<i>Velvet Coffee</i>	<i>Baileys, Coffee & Cream</i>
<i>Coffee Delight</i>	<i>Kahlua, Coffee & Cream</i>