

BREADS

GARLIC & CHIVE CIABATTA (V)

Garlic & Chive Butter (4 Slices)

\$12

CHEESY GARLIC CIABATTA (V)

Garlic & Chive Ciabatta, Melted Cheese (4 slices)

\$14

SNACKS

FRIES (V) (GF)

Choice of Gravy, Dianne, Mushroom, Pepper, Garlic Aioli, Tomato or BBQ Sauce

\$14

POTATO WEDGES (V)

Sour Cream & Sweet Chilli Sauce

\$17

SWEET POTATO WEDGES (V) (GF)

Sour Cream & Sweet Chilli Sauce

\$17

POPCORN CHICKEN

Fried Chicken Pieces & Aioli

\$19

1/2 KILO SOUTHERN STYLE CHICKEN WINGS

Ranch Sauce & Spicy Chipotle

\$19

1/2 KILO KOREAN CHICKEN WINGS

Sticky Chilli, Lime, Honey, Ginger & Sesame Glaze & Aioli

\$19

DIETARY REQUIREMENTS

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION

(GF) - GLUTEN FREE (GFO) - GLUTEN FREE OPTION



SAILMASTER

est. 1989

BURGERS

CHEESY MUSHROOM BURGER (V) (GFO)

Grilled Mushroom, Three Cheeses, Onion Relish, Aioli, Rocket, Tomato & Fries

\$30

PORTUGUESE CHICKEN BURGER (GFO)

Grilled Chicken, Bacon, Tomato, Cheese, Lettuce, Spicy Mayonnaise & Fries

\$30

STEAK SANDWICH

Scotch Fillet, Barossa Bacon, Caramelised Onion, Tomato, Egg, Lettuce, Aioli, Smokey BBQ Sauce, Toasted Bread & Fries

\$32

AUSSIE BURGER (GFO)

Beef Patty, Egg, Bacon, Beetroot, Pineapple, Tomato, Burger Sauce, Lettuce, Cheese & Fries

\$32

SALADS

THAI CRISPY TOFU SALAD (V) (GF)

Crispy Tofu, Rice Noodles, Cashew Nuts, Asian Slaw, Coriander & Thai Dressing

\$32

GREEK CHICKEN SALAD (GF)

Lemon & Herb Grilled Chicken, Cos Lettuce, Cucumber, Cherry Tomato, Red Onion, Kalamata Olives, Feta, Avocado & Balsamic Dressing

\$34

SMOKED BRISKET WEDGE SALAD (GF)

Smoked Brisket, Cos Lettuce Wedges, Maple Bacon, Corn, Cherry Tomatoes, Cheddar Cheese & Ranch Dressing

\$36

APPETISERS

MEXICAN CORN RIBS (GF) (VG)

Corn Ribs, Cheese & Chipotle

\$17

SPINACH & BRIE COB LOAF

Baked Cob Loaf, Spinach & Brie Cheese Dip

\$18

MINI BANH MI

Pork Belly, Pickled Carrot, Cucumber, Chilli, Pate & Coriander

\$18

SUNDRIED TOMATO ARANCINI

Pesto Mayonnaise

\$18

CHILLI CON CARNE NACHOS (GF)

Tortilla Chips, Queso Mexican Cheese Sauce, Pulled Brisket Chilli Con Carne, Sour Cream, Salsa & Guacamole

\$18

LAMB PITA

Toasted Pita, Yiros Lamb, Tzatziki, Onion & Feta

\$18

SINGAPORE SOFT SHELL CRAB

Salt & Pepper Soft Shell Crab & Singapore Chilli Sauce

\$19

SPANISH PRAWNS

House Smoked Prawns, Chorizo Cooked in Sofrito & Toasted Garlic Ciabatta

\$20

OYSTERS NATURAL 1/2 DOZ (GF)

Fresh Lemon Wedges

\$28

HOUSE SMOKED OYSTERS 1/2 DOZ (GF)

Creole Butter & Fresh Lemon Wedges

\$29

OYSTERS KILPATRICK 1/2 DOZ (GF)

Bacon, Kilpatrick Sauce & Fresh Lemon Wedges

\$30

SEAFOOD

SALT & PEPPER SQUID

Tartare, Lemon Wedges, Salad & Chips
\$36

FISH & CHIPS (GFO)

Flake - Choice of Beer Battered, Panko Crumbed or Grilled in Lemon & Herb Butter, Tartare, Lemon Wedges, Salad & Chips
\$36

FRESH MUSSELS MEUNIERE (GF)

1 kg Boston Bay Mussels, White Wine, Leek, Herb & Cream Sauce & Fries
\$36

SPAGHETTI MARINARA

Spaghetti, Prawns, Squid, Mussels, Fish, Garlic, Chilli, Basil & Tomato Sugo
\$38

BAKED ATLANTIC SALMON

Roasted Fennel, Herb & Potato Salad & Salsa Verde
\$38

PRAWN BUCKET

Choice of Beer Battered, Panko Crumbed or Salt & Pepper Coating, Tartare, Lemon Wedges, Salad & Chips
\$44

SOUTH AUSTRALIAN KING GEORGE WHITING (GFO)

Choice of Panko Crumbed, Beer Battered or Grilled with Lemon & Lime Wedges, Tartare, Salad & Fries
\$52

WATERFRONT PLATTER (GF) (2PPL)

King Prawns, Natural Oysters, Smoked Prawns, Pickled Octopus, Smoked Salmon, Tartare, Saily Seafood Sauce, Lemon Wedges, Salad & Fries
\$80

DOCKSIDE BANQUET (2PPL)

Panko Crumbed King George Whiting, Battered Flake, Salt & Pepper Squid, House Smoked Oysters, Garlic Prawns, Saily Seafood Sauce, Tartare, Salad & Fries
\$95



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CLUB CLASSICS

CHICKEN OR BEEF SCHNITZEL

Gravy, Mushroom, Dianne, Pepper, Parmigiana or Hawaiian, Salad & Chips
\$33

CHICKEN SALTIMBOCCA (GF)

Pan-Fried Chicken, Prosciutto, Sage, Broccoli, Italian Potatoes & Pesto Cream
\$36

PRAWN & CHICKEN CHOW MEIN

Singapore Noodles, Prawns, Chicken, Spring Onion, Capsicum & Stir Fry Sauce
\$38

LAMB CUTLETS (GF)

Char-Grilled Lamb Cutlets, Roasted Potatoes, Sauteed Greens, Chimichurri & Jus
\$40

BEEF RIB EYE (GFO)

400g Rib Eye, Yorkshire Pudding, Horseradish Cream, Mashed Potato, Beans, Carrots & Jus
\$50

SURF & TURF (GF)

350g Black Angus Porterhouse Steak, Prawns, Garlic Cream Sauce, Salad & Chips
\$55

*MENU COMPOSITION IS FINAL
ANY VARIATIONS MAY INCUR
A SURCHARGE*

PIZZAS

MARGHERITA

Napolitana Sauce, Mozzarella, Parmesan, Fresh Tomato & Fresh Basil
\$26

SPICY SALAMI

Napolitana Sauce, Mozzarella, Hot Sopressa, Olives, Onion & Fresh Basil
\$30

PROSCIUTTO

Napolitana Sauce, Mozzarella, Fresh Basil, Rocket, Parmesan & Prosciutto
\$36

BBQ CHICKEN & BACON

BBQ Sauce, Mozzarella, Bacon, Chicken, Mushroom & Onion
\$33

MEAT LOVERS

BBQ Sauce, Mozzarella, Bacon, Chicken, Salami & Ham
\$35

Gluten Free Bases Available

SIDES

Extra Sauce / Gravy (GF) \$4 Roast Potatoes (GF) \$8
Side Salad (GF) \$6 Potato Mash (GF) \$8
Side Vegetables (GF) \$6 Garlic Prawn Sauce (GF) \$10

FOOD ALLERGIES

Please be aware that within the Sailmaster Tavern we handle a variety of allergens including nuts, shellfish, wheat & dairy. Customer requests will be catered for to the best of our ability, but ultimately the decision to consume a meal is the sole responsibility of the customer.