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## BREADS

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<b>GARLIC BREAD (4)</b>	9
garlic & chive butter (v)	
<b>CHEESY GARLIC BREAD (4)</b>	10
garlic & chive butter (v)	
<b>CHEESE &amp; BACON GARLIC BREAD (4)</b>	11
garlic & chive butter	
<b>HOUSE MADE DIPS</b>	16.5
see our specials board for today's dips extra pita + 4	

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## TO START

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<b>MUSHROOM &amp; SMOKED CHEDDAR CROQUETTES (3)</b>	15
truffle aioli (v)	
<b>CORN RIBS</b>	12
chimichurri (v)	
<b>TOFU SKEWERS (3)</b>	14
grilled tofu, seasonal vegetables, soy and ginger glaze, toasted sesame (ve) (gf)	
<b>FISH TACOS (3)</b>	16
beer-battered flake, crunchy slaw, pico de gallo, chipotle aioli, lime, toasted tortillas (a)	
<b>SALT &amp; VINEGAR CALAMARI</b>	17
lemon, roasted garlic aioli (i)	
<b>PORK &amp; FENNEL MEATBALLS</b>	15
napolitana sauce, shaved parmesan	
<b>PORK BELLY BITES</b>	18
sticky reduction, sesame & pickled cucumber	
<b>1/2 KILO CHICKEN WINGS</b>	19

SOUTHERN FRIED spicy chipotle

KOREAN sticky BBQ, ginger & sesame glaze, kewpie mayonnaise

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(v) vegetarian (gf) gluten free (ve) vegan (o) option available (a) Australian Seafood (i) Imported Seafood



## SAILMASTER

# MENU

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## OYSTERS

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	<b>3 6</b>
<b>NATURAL</b>	17 33
lemon wedge (a) (gf)	
<b>KILPATRICK</b>	19 37
crispy bacon, smoky BBQ glaze (a) (gf)	
<b>BAKED MORNAY</b>	19 37
creamy mornay sauce, finished with parmesan, baked until golden (a) (gf)	

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## SALADS

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<b>ROASTED PUMPKIN, QUINOA &amp; CHICKPEA</b>	22
baby spinach, toasted seeds, herb vinaigrette (ve) (gf)	
<b>CLASSIC CAESAR</b>	22
cos lettuce, bacon, anchovies, poached egg, parmesan, croutons, Caesar dressing (vo) (gfo)	
<b>ROASTED BEETROOT &amp; WALNUT</b>	22
baby leaves, citrus dressing (ve) (gf)	

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## ADD

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<b>FETA</b>	6
<b>TOFU</b>	6
<b>HALLOUMI (gf) (3)</b>	8
<b>CHICKEN TENDERLOINS (gf) (4)</b>	8
<b>PORK BELLY (125g)</b>	9
<b>SALT &amp; VINEGAR CALAMARI (i) (4)</b>	8
<b>GRILLED PRAWNS (i) (gf) (3)</b>	10

15% public holiday surcharge

## BURGERS

### BRIOCHE BUN & CHIPS

**PUMPKIN & CHICKPEA** 24  
spiced pumpkin & chickpea patty, mixed leaves, herb sauce (veo) (v)

**SAILY CHEESEBURGER** 25  
beef patty, American cheese, caramelised onion, pickles, mustard, tomato sauce (gfo)

**MAKE IT A DOUBLE PATTY + 6**  
**ADD BACON + 3** 26

**SOUTHERN FRIED CHICKEN**  
buttermilk fried chicken, slaw, pickles, house mayonnaise (gfo)

**ADD BACON + 3**

**STEAK SANDWICH** 32  
scotch fillet, bacon jam, tomato, lettuce, onion, smoky BBQ sauce, aioli (gfo)

**ADD BACON + 3**

## PIZZAS

**ADD GLUTEN FREE 12" BASE + 5** 12"

**CONFIT GARLIC** 20  
slow roasted garlic, mozzarella, thyme, garlic base (veo) (v)

**MARGHERITA** 22  
fior di latte, fresh basil, fresh tomato, napolitana sauce (veo) (v)

**HAM & PINEAPPLE** 23  
ham, pineapple, mozzarella, napolitana sauce

**SPICY SALAMI** 27  
spicy salami, mozzarella, napolitana sauce

**PERI PERI CHICKEN** 27  
peri peri chicken, roasted capsicum, red onion, mozzarella, fresh herbs

**MEAT LOVERS** 27.5  
slow cooked beef, pepperoni, ham, bacon, mozzarella, napolitana sauce

**CHILLI PRAWN** 28.5  
prawns, garlic, herbs, mozzarella, napolitana sauce (i)

## MAINS

**SPANISH RISOTTO** 32  
chorizo, prawns, chicken, Bomba Spanish rice, saffron, peas, paprika, tomato (gf) (i)

**SALT & VINEGAR CALAMARI** 26  
chips, salad, lemon, roasted garlic aioli (a)

**GARLIC PRAWNS** 27.5  
white wine, leeks, parsley, cream sauce, rice (gf) (i)

**BATTERED PRAWNS** 27.5  
chips, salad, house made tartare, lemon (i)

**FLAKE & CHIPS** 1P|2P 22|28  
*Coopers* Coopers beer battered, herb crumbed or baked with dill, lemon & chive butter, salad, lemon, house made tartare (gfo) (a)

**BARRAMUNDI & CHIPS** 1P|2P 24|30  
*Coopers* Coopers beer battered, herb crumbed or baked with dill lemon & chive butter, salad, lemon, house made tartare (gfo) (a)

**PORK BELLY** 32  
cauliflower purée, sautéed greens, roasted potatoes, red wine jus (gfo)

**CHICKEN ROULADE** 29  
spinach, mushroom, ricotta, pumpkin puree, greens, sweet potato crisps (gf)

**ROAST OF THE DAY** POA  
see our specials board

**PAN FRIED BARRAMUNDI** 32  
broccolini, roasted cherry tomatoes, herb salsa verde, puffed rice (gf) (i)

**300G SCOTCH FILLET** 49  
creamy mash, broccolini, red wine jus (gf)

**BUTCHER'S CUT** POA  
weekly premium butcher's cut. see our specials board for today's special

**WHAT'S ON AT THE SAILY >**



(v) vegetarian (gf) gluten free (ve) vegan (o) option available  
(a) Australian Seafood (i) Imported Seafood  
15% public holiday surcharge

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# SCHNITZELS

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**CHICKEN SCHNITZEL** 28  
chips, salad, choice of sauce

**BEEF SCHNITZEL** 28  
chips, salad, choice of sauce

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## LOADED TOPPINGS

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**PARMI** 4  
mozzarella, napolitana sauce

**KILPATRICK** 5  
crispy bacon, BBQ glaze, mozzarella

**MEXICAN** 6  
corn chips, sour cream, guacamole, pico de gallo, mozzarella, napolitana sauce

**MEATLOVERS** 8  
bacon, salami, ham, mozzarella, BBQ base

**CREAMY GARLIC PRAWNS** 10  
garlic prawns, mozzarella (i)

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## SAUCES

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GRAVY, MUSHROOM, DIANE, PEPPER,  
RED WINE JUS, BEARNAISE,  
GARLIC CREAM SAUCE (GF)

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## SIDES

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**GARDEN SALAD** 10  
lettuce, cherry tomatoes, cucumber, onion,  
lemon dressing (gf) (ve)

**CHIPS** 11  
aioli (v)

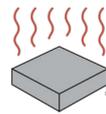
**SEASONAL VEGETABLES** 12  
brussel sprouts, broccoli, green beans, garlic  
butter (veo) (gf)

**WEDGES** 14  
sour cream & sweet chilli (veo) (v)

**ONION RINGS** 15  
chipotle aioli (ve)

**SWEET POTATO WEDGES** 16.5  
sour cream & sweet chilli (veo) (v)

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# STONEGRILL

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SAILY POTATOES & CHOICE OF SAUCE

STONEGRILL DINING ALLOWS YOU TO ENJOY YOUR MEAT FRESHLY GRILLED TO YOUR TASTE. YOUR MEAL COOKS BEFORE YOUR EYES ON VOLCANIC STONE, HEATED TO 400°C. HIGH TEMPERATURES SEAR IN ALL THE NATURAL JUICES ENSURING YOUR LAST BITE IS AS HOT AND JUICY AS YOUR FIRST (GFO)

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**200G ANGUS RUMP** 34

**400G ANGUS RUMP** 46

**300G SIRLOIN** 43

**SURF & TURF** 44  
200g Angus rump, prawns (i)(3),  
calamari (a)(3)

**SEAFOOD SELECTION** 45  
100g barramundi (a), prawns (i)(3),  
calamari (a)(3)

**STONEGRILL RUMP & SEAFOOD FOR 2** 90  
2 x 200g Angus rumps, prawns (i)(3),  
calamari (a)(3), 100g barramundi (a)

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## STONEGRILL EXTRAS

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**PRAWNS (i) (3)** 10

**CALAMARI (a) (4)** 8

**BACON** 5

**HALLOUMI (3)** 8

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## SAUCES

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GRAVY, MUSHROOM, DIANE, PEPPER,  
RED WINE JUS, BEARNAISE,  
GARLIC CREAM SAUCE (GF)

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## \$15 KIDS

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INCLUDES CHOICE OF JUICE OR SOFT  
DRINK + ICE CREAM CUP & TOPPING

### CHICKEN NUGGETS & CHIPS

tomato sauce

### HAM & PINEAPPLE PIZZA

ham, pineapple, mozzarella, napolitana sauce

### SPAGHETTI NAPOLITANA

parmesan cheese (v)

### CHEESEBURGER

beef patty, cheese, tomato sauce & chips (gfo)

### FISH & CHIPS

battered flake, lemon & house made tartare  
sauce (gfo) (a)

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## DESSERTS

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### SAILY SUNDAE

vanilla ice cream, chocolate wafer, chocolate  
crisp pearls, choice of chocolate, strawberry,  
banana or caramel topping (gfo) (veo) (v)

12

### STICKY DATE PUDDING

rich butterscotch sauce, crème anglaise, vanilla  
ice cream

13

### LEMON TART

zesty lemon curd, golden toasted meringue (gf)

14

### APPLE CRUMBLE

baked apples, golden oat crumble, vanilla bean  
ice cream, crème anglaise. served warm

16.5

### LOADED WAFFLES FOR 2

waffles, honeycomb, caramel popcorn, ice  
cream, salted caramel sauce, vanilla floss

22

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# SAILY DAILYS

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## MONDAY

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### \$20 SCHNITZELS

+ \$2 PARM I

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## TUESDAY

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### \$20 BURGERS

SERVED WITH CHIPS

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## WEDNESDAY

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### STONEGRILL

\$27 200G RUMP | \$38 400G

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## THURSDAY

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### \$25 PAELLA

LOOKING TO HOST  
AN EVENT? >



## TO START

<b>GARLIC BREAD (4)</b> garlic & chive butter (v)	9
<b>CHEESY GARLIC BREAD (4)</b> garlic & chive butter (v)	10
<b>MUSHROOM &amp; SMOKED CHEDDER CROQUETTES (3)</b> truffle aioli (v)	15
<b>MEXICAN CORN RIBS</b> chimichurri (v)	12
<b>TOFU SKEWERS (3)</b> grilled tofu, seasonal vegetables, soy and ginger glaze, toasted sesame (ve) (gf)	14

## SIDES

<b>GARDEN SALAD</b> lettuce, cherry tomatoes, cucumber, onion, lemon dressing (gf) (ve)	10
<b>CHIPS</b> roasted garlic aioli (v)	11
<b>SEASONAL VEGETABLES</b> brussel sprouts, broccoli, green beans, garlic butter (veo) (gf)	12
<b>WEDGES</b> sour cream & sweet chilli (veo) (v)	14
<b>ONION RINGS</b> chipotle aioli (ve)	15
<b>SWEET POTATO WEDGES</b> sour cream & sweet chilli (veo) (v)	16.5

## MAINS

<b>PUMPKIN &amp; CHICKPEA BURGER</b> spiced pumpkin & chickpea patty, mixed leaves, herb sauce (veo) (gfo)	24
<b>CONFIT GARLIC PIZZA</b> slow roasted garlic, mozzarella, thyme (veo)	20
<b>MARGHERITA PIZZA</b> fior di latte, fresh basil, fresh tomato (veo)	22
<b>ROASTED PUMPKIN, QUINOA &amp; CHICKPEA SALAD</b> baby spinach, toasted seeds, herb vinaigrette (ve) (gf)	22
<b>CLASSIC CAESAR SALAD</b> cos lettuce, bacon, anchovies, poached egg, parmesan, croutons, Caesar dressing (vo) (gf)	22
<b>ROASTED BEETROOT &amp; WALNUT SALAD</b> baby leaves, citrus dressing (ve) (gf)	22

## ADD

<b>HALLOUMI (3)</b>	8
<b>FETA</b>	6
<b>TOFU</b>	6

(v) vegetarian (gf) gluten free (ve) vegan (o) option available (a) Australian Seafood (I) Imported Seafood

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