



SAILMASTER

M E N U

BREADS

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

OYSTERS

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

TO START

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

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

15% public holiday surcharge

ALLERGEN DISCLAIMER

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SALADS

ROASTED PUMPKIN, QUINOA & CHICKPEA	23
baby spinach, toasted seeds, herb vinaigrette (ve) (gf)	
CLASSIC CAESAR	23
cos lettuce, bacon, anchovies, poached egg, parmesan, croutons, Caesar dressing (vo) (gfo)	
ROASTED BEETROOT & WALNUT	23
baby leaves, citrus dressing (ve) (gf)	

ADD

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

BURGERS

BRIOCHE BUN & CHIPS

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

SAILY CHEESEBURGER	26
beef patty, American cheese, caramelised onion, pickles, mustard, tomato sauce (gfo)	

MAKE IT A DOUBLE PATTY + 6

ADD BACON + 3	26
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SOUTHERN FRIED CHICKEN	
buttermilk fried chicken, slaw, pickles, house mayonnaise	

ADD BACON + 3

STEAK SANDWICH	33
scotch fillet, bacon jam, tomato, lettuce, onion, smoky BBQ sauce, aioli (gfo)	

ADD BACON + 3

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MAINS

SALT & VINEGAR CALAMARI	27
chips, salad, lemon, roasted garlic aioli (a)	

GARLIC PRAWNS	28
white wine, leeks, parsley, cream sauce, rice (i) (gf)	

BATTERED PRAWNS	28
chips, salad, house made tartare, lemon (i)	

 FLAKE & CHIPS	1P 2P
Coopers beer battered, herb crumbed or baked with dill, lemon & chive butter, salad, lemon, house made tartare (a) (gfo)	
	22 28.5

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

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

CHILLI CRAB FETTUCCINE	32
blue swimmer crab meat, garlic chilli pesto, garlic pangrattato (i)	

NASI GORENG	28
wok fried rice, chicken, prawns, capsicum, onion, carrot, snow peas, indonesian seasonings (i)	

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

HERB MARINATED CHICKEN LEG	31.5
grilled chicken leg, potato mash, garden vegetables, garlic cream sauce (gf)	

ROAST OF THE DAY	POA
see our specials board	

300G SIRLOIN	44
chips, salad, choice of sauce (gfo)	

300G SCOTCH FILLET	54
creamy mash, broccolini, red wine jus (gf)	

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

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SCHNITZELS

CHICKEN SCHNITZEL 28

chips, salad, choice of sauce

BEEF SCHNITZEL 29

chips, salad, choice of sauce

LOADED TOPPINGS

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 9

bacon, salami, ham, mozzarella, BBQ base

CREAMY GARLIC PRAWNS 10

garlic prawns, mozzarella (i)

SAUCES

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

SIDES

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

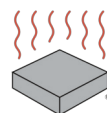
sour cream & sweet chilli (veo) (v)

ONION RINGS 15

chipotle aioli (ve)

SWEET POTATO WEDGES 16.5

sour cream & sweet chilli (veo) (v)



STONEGRILL

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 SEAL IN ALL THE NATURAL JUICES ENSURING YOUR LAST BITE IS AS HOT AND JUICY AS YOUR FIRST (GFO)

200G ANGUS RUMP 34

400G ANGUS RUMP 46

200G LAMB RUMP 35

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)

STONEGRILL EXTRAS

PRAWNS (i) (3) 10

CALAMARI (a) (4) 8

BACON 5

HALLOUMI (3) 8

SAUCES

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

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\$15 KIDS

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

CHICKEN NUGGETS & CHIPS

tomato sauce

SPAGHETTI NAPOLITANA

parmesan cheese (v)

CHEESEBURGER

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

FISH & CHIPS

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

MINI DAGWOOD DOGS (3)

tomato sauce

DESSERTS

SAILY SUNDAE 12

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

STICKY DATE PUDDING 13

rich butterscotch sauce, crème anglaise, vanilla
ice cream

LEMON TART 14

zesty lemon curd, golden toasted meringue (gf)

APPLE CRUMBLE 16.5

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

SPANISH STYLE CHURRO 16.5

cinnamon sugar, fresh strawberries, chocolate
fudge sauce

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SAILY DAILYS

MONDAY

\$20 SCHNITZELS

+ \$2 PARMI

TUESDAY

\$20 BURGERS

SERVED WITH CHIPS

WEDNESDAY

STONEGRILL

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

THURSDAY

LOCALS NIGHT

SUNDAY

\$25 ROAST

LOOKING TO HOST
AN EVENT? >

