



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

Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs, and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

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

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

ALLERGEN DISCLAIMER

Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs, and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

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 22|28.5

Coopers beer battered, herb crumbed or baked with dill, lemon & chive butter, salad, lemon, house made tartare (a) (gfo)

BARRAMUNDI & CHIPS 1P|2P 24|30

Coopers beer battered, herb crumbed or baked with dill lemon & chive butter, salad, lemon, house made tartare (a) (gfo)

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

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

SCHNITZELS

CHICKEN SCHNITZEL	28
chips, salad, choice of sauce	
BEEF SCHNITZEL	29
chips, salad, choice of sauce	

LOADED TOPPINGS

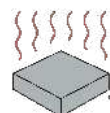
PARMI	4
mozzarella, napolitana sauce	
KILPATRICK	5
crispy bacon, BBQ glaze, mozzarella	
MEXICAN	6
corn chips, sour cream, guacamole, pico de gallo, mozzarella, napolitana sauce	
MEATLOVERS	9
bacon, salami, ham, mozzarella, BBQ base	
CREAMY GARLIC PRAWNS	10
garlic prawns, mozzarella (i)	

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)

ALLERGEN DISCLAIMER

Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs, and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

\$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

vanilla ice cream, chocolate wafer, whipped
cream, 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

SPANISH STYLE CHURRO

cinnamon sugar, fresh strawberries, chocolate
fudge sauce

16.5

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

15% public holiday surcharge

ALLERGEN DISCLAIMER

Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs, and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.

SAILY DAILYS

MONDAY

\$20 SCHNITZELS

+ \$2 PARM

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? >



TO START

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

SIDES

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

MAINS

PUMPKIN & CHICKPEA BURGER spiced pumpkin & chickpea patty, mixed leaves, herb sauce (veo)	24
ROASTED PUMPKIN, QUINOA & CHICKPEA SALAD baby spinach, toasted seeds, herb vinaigrette (ve) (gf)	23
CLASSIC CAESAR SALAD cos lettuce, bacon, anchovies, poached egg, parmesan, croutons, Caesar dressing (vo) (gfo)	23
ROASTED BEETROOT & WALNUT SALAD baby leaves, citrus dressing (ve) (gf)	23

ADD

HALLOUMI (3) (gf)	8
FETA	6
TOFU (gf)	6

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

15% public holiday surcharge

ALLERGEN DISCLAIMER

Our menu items may contain or come into contact with common allergens including gluten, dairy, nuts, seafood, eggs, and soy. While we take care in preparation, our kitchen is not allergen-free and cross-contact may occur, including through shared equipment and fryers. We cannot guarantee any dish is completely free from allergens. Please inform our staff of any allergies or dietary requirements before ordering.