SAILMASTER

MENU

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

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

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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

SOUTHERN FRIED CHICKEN 26
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

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 31.5
grilled chicken, 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

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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

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

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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? >

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VEGETARIAN & VEGAN

TO START

GARLIC BREAD (4) 9
garlic & chive butter (v)

CHEESY GARLIC BREAD (4) 10
garlic & chive butter (v)

MUSHROOM & SMOKED CHEDDER CROQUETTES (3) 15
truffle aioli (v)

MEXICAN CORN RIBS 12
chimichurri (ve)

TOFU SKEWERS (3) 14
grilled tofu, seasonal vegetables, soy and ginger glaze, toasted sesame (ve) (gf)

SIDES

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

CHIPS 11
roasted garlic 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)

MAINS

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

ROASTED PUMPKIN, QUINOA & CHICKPEA SALAD 23
baby spinach, toasted seeds, herb vinaigrette (ve) (gf)

CLASSIC CAESAR SALAD 23
cos lettuce, bacon, anchovies, poached egg, parmesan, croutons, Caesar dressing (vo) (gfo)

ROASTED BEETROOT & WALNUT SALAD 23
baby leaves, citrus dressing (ve) (gf)

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

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