



Welcome to Sails on the Waterfront...

To help us to provide efficient service,
we prefer 1 payment per table only.

If you are a Seniors card holder, please present your card to
our waiting staff upon arrival in order to receive a 15%
discount on food.

- 15 % off Entrées, Salads, Light meals & Main meals only
- Excludes: half serves & promotions
- Offer not valid Friday or Saturday evenings, public holidays or special events*
- You also receive a free \$1 keno voucher!

- Some dishes can be altered to cater for dietary requirements
- Our Aioli is made with raw egg product
- Our meals may contain traces of nuts
- We are happy for you to bring along a cake to celebrate your special event, however a \$3.50 per person cakeage applies if you would like it plated with cream & strawberries or \$1 cakeage to cut & plate yourself

... Now sit back, relax and enjoy!



Sails

ON THE WATERFRONT

If you enjoyed your meal, please tell your friends!
If there is something we can improve, please tell us!
ALL PRICES INCLUDE GST



menu

House bread served with (V) \$7.00
garlic butter, chilli butter & herb butter

Garlic & mozzarella pizza bread (V) \$10.00

Seafood taste plate serve 1 \$18.00
serve 2 \$35.00

A selection of Tasmanian seafood including an oyster natural, oyster Kilpatrick, smoked salmon roulade, chilli prawn skewer, salt & pepper squid & steamed mussels served with lightly dressed salad leaves & condiments

Bucket of prawns \$25.00
Whole prawns served with fresh lemon, garlic aioli, tartare sauce & creamy cocktail sauce

Smoked salmon roulade \$16.00
Lemon & dill cream cheese rolled in Tasmanian smoked salmon & served between dill & fetta pikelets with herb oil & fresh lemon

Angel hair prawns 6 per serve \$15.00
12 per serve \$25.00

Tempura battered & coated in shredded coconut served with a sweet chilli, coriander & palm sugar dipping sauce

Oysters Kilpatrick \$15.50
1/2 dozen \$15.50
Dozen \$27.50

Oysters natural \$14.00
1/2 dozen \$14.00
Dozen \$25.00

Salt & Pepper squid Entree \$16.00
With fresh citrus segments & herb yoghurt Main \$24.00

Seafood Chowder \$16.00
prawns, calamari, fish, scallops, smoked salmon, mussels & vegetables in a creamy fish soup served with a crusty bread roll

Warm Cajun beef salad \$19.50
mesclun, cucumber, Capsicum & Spanish onion with Cajun spiced beef strips & finished with tzatziki

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- Traditional Caesar salad** \$ 15.50
crisp cos lettuce leaves, croutons, bacon, shaved grana, anchovy dressing & soft poached egg
- Grilled chicken** \$18.00
- Cauliflower & blue cheese tart (V)** Entree \$16.00
With lightly dressed rocket leaves & Main \$25.50
caramelised onion
- Ploughman plate** serve 1 \$18.00
Selection of cured meats, cheese, dips, serves 2 \$35.00
Antipasto vegetables & continental breads
- Cold rare roast beef** \$17.50
Served with salad leaves, med veg & horseradish cream on garlic crostini
- Tempura button mushroom (V)** serve 1 \$14.50
tossed through honey & sesame seeds and served with kecap manis serves 2 \$25.00
- Pan fried local catch** \$28.50
served with your choice of chips & salad or potato & vegetables
- Beer battered fish & chips** 1 piece \$17.00
garden salad, lemon wedges, and tartare sauce 2 piece \$22.00
- Chicken parmigiana** \$ 22.00
chicken breast schnitzel topped with Napoli sauce, ham and mozzarella & parmesan cheese.
Served with crunchy chips & a garden salad
- Seafood catch-** \$ 28.00
crumbed prawns, battered fish, angel hair prawns, calamari fritte & a sweet chilli prawn skewer served with roasted garlic mayonnaise, fresh lemon, chips & salad
- Herb & parmesan crumbed beef schnitzel** \$ 22.00
Golden onion rings, salad leaves & crunchy chips
- Mushroom, semi-dried tomato & basil Gnocchi (V)** \$24.00
in a creamy garlic & white wine sauce with shaved parmesan
- Creamy prawn & prosciutto risotto** \$27.50
with tomato concasse, spinach , garlic & cheese



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- Eye fillet 250gm (G/F) \$29.50
Scotch fillet 300gm (G/F) \$29.50
Porterhouse 300gm (G/F) \$28.50

All steaks cooked on a char grill & served with your choice of crunchy chips & salad or potato & steamed vegetables

Sauces- peppercorn jus, mushroom & rosemary jus or red wine jus

- Lemon & herb marinated chicken breast \$28.50
With a parmesan polenta, pimento & zucchini stack and balsamic reduction

- Char grilled pork cutlet \$29.50
Wrapped in puff pastry with a pear, pecan & cream cheese farce, served with zucchini frittata & red wine jus

- Crispy skinned Atlantic salmon Fillet \$28.50
Served with fried rice noodles, Chinese cabbage & julienne vegetables

Sides

- Crunchy potato chips with roast garlic mayonnaise \$7.50
Char grilled corn on the cob with garlic butter \$6.50
Celeriac, apple & carrot salad \$6.50
Garden salad- lightly dressed salad greens \$6.50
Steamed seasonal vegetables \$7.50

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Dessert

- Lemon curd sundae** **\$9.50**
Creamy vanilla ice-cream layered with house made lemon curd with lashings of cream & candied lemon zest
- Chocolate fondant pudding** **\$9.50**
served with rocky road ice-cream, whipped cream & chocolate fudge sauce
- White Chocolate ganache torte** **\$9.50**
served with passionfruit ice-cream, cream & chocolate chards
- Orange & almond cake (G/F)** **\$9.50**
served with vanilla ice-cream, whipped cream & praline
- Raspberry panna cotta (G/F)** **\$9.50**
served with vanilla sugar syrup & raspberry gel
- Cheese selection** **\$16.00**
A selection of local & imported cheese, seasonal fruits, crackers & quince paste



Wine List

Sparkling Wines

Yellow or Pink Sparkling Piccolo – 200m	6.90	
Stony Peak Brut Reserve (S.E. Aust)	5.90	27.50
Brown Brothers Zibibbo (Great Western, VIC) Bursting with bubbles and summer fruit flavours with a clean stylish finish.		30.00
Jansz N.V. Cuvee (Tamar Valley, Tasmania) Medium texture and fruit flavors of citrus and apple; long, delicate, refined finish."	9.00	40.00
Bay of Fires Cuvee Rose (Tamar Valley, Tasmania) The palate exhibits red berry fruits completed by earthy, mushroom and autolytic characters.		45.00

Chardonnay

Bilyara Chardonnay (S.E.Aust) Our cellar selected house pour. A soft, round and light Chardonnay style	5.90	27.50
Schild Estate Unwooded Chardonnay (Barossa-S.A.) Some fresh melons and tropical characters forward on the nose followed by hints of lime blossoms.	6.50	30.00
Penfolds Thomas Hyland Chardonnay (Barossa-S.A.) Provides creamy stonefruit notes with a fine minerality down the middle of the palate	7.00	32.00

Riesling

Annie's Lane Riesling (ClareValley-S.A.) Classic lime, citrus and fresh spring flowers supported by a steely, mineral, flinty backbone on the lingering finish.	7.00	32.00
Pewsey Vale Riesling (Eden Valley – S.A) Renowned for their delicacy, finesse and intense lemon and lime characters.		35.00

Sauvignon Blanc

Angel Cove (Marlborough – N.Z) Angle cove is an intense aromatic wine that displays elegant citrus and tropical fruit characters.	6.50	30.00
Crowded House Sauvignon Blanc (Marlborough – N.Z) The palate has outstanding intensity. The wine is dry and has a rich fruit driven mid palate, with a long clean finish.	7.00	32.00
Squealing Pig Sauvignon Blanc (Marlborough – N.Z) Tropical fruit and passionfruit dominated followed by some ripe gooseberry and a touch of citrus.	7.50	34.00
Craigow Sauvignon Blanc (Coal River Valley - Tasmania) The palate has good weight and intensity displaying greengages, a strong mineral backbone and taught acidity		36.00

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Other Varietals

T'Gallant Juliet Pinot Grigio (Yarra Valley – Vic)	6.50	31.00
Has a clean savory palate – green olive and wild honey. Lifted aromas of musk, pear and salt air - vibrant and delicious.		
Pirie South Pinot Gris (Tamar Valley - Tasmania)	8.00	36.00
In the mouth, the wine has good weight and a velvety texture, but is dry and clean on the finish.		

Fruity Whites

Wolf Blass Red Label Traminer Riesling (S. E. Aust)	5.90	27.50
If it's a fruity white you're looking for then try this one....		
Brown Brothers Crouchen Riesling (Milawa – Vic)	6.00	28.00
The aromas follow through to the palate which is mouth filling with natural grape sweetness and a crisp balancing finish.		
Brown Brothers Moscato (Milawa – Vic)	6.50	29.00
In the mouth the wine is vibrant and mouth filling with a sherbet like flavour.		

Shiraz

Bilyara Shiraz (S. E. Aust)	5.90	27.50
Our cellar selected house pour. Smooth velvety taste of ripe warm slightly spicy plums with overtones of peppers and vanilla.		
Yalumba Patchwork Shiraz (Barossa – S.A.)	7.50	34.00
Barossa Valley hallmarks of richness, density and concentration		
Elderton Estate Shiraz 2008 (Barossa – S.A.)		45.00
Plum, Chocolate and spice; fine, lingering and integrated tannins.		

Cabernet Sauvignon & Blends

Woodstock Shiraz Cabernet (McLaren Vale – S.A.)	7.00	32.00
A burst of juicy grape flavours showing dark berries, black currants and a touch of spice.		
Pepper Jack Cabernet Sauvignon (Barossa - S.A.)		36.00
Aromas of blackcurrants and spice develop into an elegant palate with a hint of mint and cedar.		
O'Leary Walker Cabernet Sauvignon (Clare Valley – SA)	8.00	38.00
The fruit shows real power with blueberries, violets with great depth, length and fine grain tannins.		

Merlot & Cabernet Merlot

Annie's Lane Cabernet Merlot (Clare Valley - S.A.)	7.00	30.00
Violets and berries develop into a rich, soft palate balanced with subtle integrated oak and refined tannins		
Jamiesons Run Merlot (Coonawarra – S.A.)	6.90	31.00
Varietal aromas of dark cherry, spicy plums, and blackberry with a soft finish.		



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Pinot Noir

Josef Chromy Pepik Pinot Noir (Tamar Valley, Tasmania) 7.50 34.00
A soft, balance palate of dark plum with rounded tannins and a subtle spicy tone

Pirie South Pinot Noir (Tamar Valley - Tasmania) 8.00 36.00
In the mouth, the soft richness of the pinot noir fruit is balanced by the taut, fine-grained and dry tannins on the finish.

42 Degrees South Pinot Noir (Coal River Valley - Tasmania) 40.00
In the mouth, the soft richness of the pinot noir fruit is balanced by the taut, fine-grained and dry tannins on the finish.

Dessert

Peter Lehman Botrytis Semillon 375ml (S.A.) 29.00
A fantastic Botrytis Semillon which is sweet with amazing freshness, wonderful flavours and tantalising complexity.

Tea & Coffee

Short black, long black or Macchiato 3.20

Cappuccino, Flat white or Café latte 3.70

Mocha or Hot chocolate 3.70

Decaf or Mugs - Add 50c

Cafe Affagato 5.50
A scoop of Vanilla Ice Cream served with a shot of hot espresso

Liqueur Affagato 10.00
A scoop of Vanilla Ice Cream served with a shot of hot espresso and a liqueur of your choice.

Liqueur coffee 8.00
Some suggestions... Frangelico, Kahlua, Baileys, Tia Maria, Jameson's Irish whisky, Drambuie or Cointreau

Pot of Tea 3.70
English breakfast, Earl grey, Lemon, Peppermint, Green, Chamomile, Darjeeling



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