



Sails

ON THE WATERFRONT

Welcome to Sails on the Waterfront...

To assist us in providing efficient & accurate service in our busy restaurant, we require 1 payment per table only.

Due to our popularity, it is highly recommended that you book in advance to ensure you are guaranteed a table and to help us provide you and your guests with efficient service.

- All Prices Include GST-
- \$2 per person surcharge applies on public holidays -

If you are a Seniors card holder, please present this on arrival in order to receive a complimentary drink and 15% discount on food.

- 15 % off Entrées, Salads, Light meals & Main meals only
- Excludes: half serves & the seafood platter
- Complimentary drink options: tap cascade premium light, draught beer, juice, soft drink or house wine.
- Offer not valid Friday or Saturday evenings, public holidays or special events*
- You also receive a free \$1 keno voucher!

- If required, some dishes may be altered to cater for dietary requirements -
- We use 100% rice bran oil in our deep-fryers which contain no trans-fats –
- 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 \$2 per person cakeage will apply-

... Now sit back, relax and enjoy!

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Herb or Garlic bread		5.80
Baguette served with Balsamic vinegar & olive oil for dipping		6.60
Tasmanian Oysters		
▪ Natural with shallot vinaigrette & lemon wedge	½ doz - 13.50	1doz - 24.00
▪ Kilpatrick	½ doz - 14.50	1doz - 26.00
▪ Parmagiana oysters Baked oysters topped with napoli sauce and mozzarella cheese	½ doz - 14.50	1doz - 26.00
Tasmanian Oyster Fusion		14.50
6 Tasmanian oysters - 2 of each of style above		
Waterfront Anti Pasto Plate for 2		23.50
Assortment of Italian inspired nibbles with dipping sauces and tramenzini bread		
Pirates Bay Octopus		16.00
Char-grilled with chilli jam and crunchy Vietnamese salad		
Bread Crumbed Huon Valley Mushrooms and Tasmanian Brie		15.00
Deep-fried and served with a pine nut, balsamic and sweet chilli dip.		

Salads & Light Meals

Smoked chicken caesar salad	17.50
Smoked salmon caesar salad	18.50
Traditional Caesar salad with cos lettuce, crispy prosciutto and croutons lavished in a creamy anchovy dressing, shaved Parmesan and topped with a poached egg	
Herb crusted lamb cutlets	17.50
Served with Greek salad and minted tzatziki	
Curried Moreton Bay bug	16.50
Served on fried chick pea and watermelon salad with a cucumber and turmeric dressing	
Italian bocconcini salad	15.50
Tossed through rocket and cherry tomatoes and finished with balsamic reduction	
Tiger prawn salad	18.50
Tossed with asparagus, mango and a crisp citrus dressing	
Chilli non carne tortilla wraps (vegetarian option)	17.50
Vegetarian chilli beans slowly cooked and served Mexican style with jalapenos guacomole and sour cream	

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If there is something we can improve, please tell us!



Sails Classics

Cascade Premium beer battered fish	22.50
Fresh fish fillets beer battered in cascade beer and served with fries, garden salad and tartare sauce	
Bread crumbed salt and pepper squid	20.00
Served with fries, garden salad and a lemon, dill & garlic aioli	
Seafood catch	25.00
Cascade Premium beer battered fish and prawns, scallops , crumbed salt and pepper squid. Served with fries, garden salad and a lemon, dill & garlic aioli	
Crumbed Australian scallops	27.00
Served with fries, garden salad and tartare sauce	
Chicken schnitzel	19.50
Served with fries and salad <u>or</u> seasonal vegetables and potato mash - Your choice of gravy, mushroom, pepper or seeded mustard sauce	
Chicken parmigiana	21.00
Chicken schnitzel topped with Napoli sauce, mozzarella & parmesan and grilled until golden brown. Served with fries and salad <u>or</u> seasonal vegetables and potato mash	
Grain fed scotch fillet – 300g	26.50
Prime Australian beef, char grilled to your liking and served with fries and salad <u>or</u> seasonal vegetables and potato mash. Your choice of gravy, mushroom, pepper or seeded mustard sauce. (We cannot guarantee the quality and tenderness of any steak cooked over medium)	

Something Special

Garlic prawn linguini	24.00
With braised baby fennel and chilli breadcrumbs	
Mixed seafood risotto	24.00
Topped with shaved pecorino cheese and fresh herbs	
Macquarie Harbour ocean trout	25.00
With a macadamia and chilli jam crust served on Vietnamese salad	
Reef 'n' Beef	29.50
A scotch fillet steak marinated in oyster sauce, chargrilled to your liking and topped with pan-fried seafood and served with fries and salad and a garlic and dill aioli (We cannot guarantee the quality and tenderness of any steak cooked over medium)	

Side Orders

'Side Orders' are only available as an accompaniment to a meal

▪ Fries with lemon & dill aioli	6.00
▪ Potato wedges with sweet chilli & sour cream	7.50
▪ Steamed seasonal vegetables	6.00
▪ Garden side salad	5.50
▪ Mediterranean side salad	6.50

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Dinner options

- Roast chicken breast stuffed with garlic and brie** 24.50
Served on potato mash, seasonal greens and lavished with a creamy sun-dried tomato sauce
- 300 gm Eye fillet** 28.50
Prime Australian beef, char grilled to your liking served with rosemary chat potatoes, seasonal greens and pepper berry jus
(We cannot guarantee the quality and tenderness of any steak cooked over medium)
- Australian seafood platter for 2 –** 90.00
Includes complimentary bottle of House sparkling, Chardonnay, Riesling or Shiraz
- **Entrée - cold platter**
Barilla Bay natural oysters, Queensland prawns, Tasmanian smoked salmon and Pirates Bay octopus served with garden salad and sweet chilli, lemon & dill aioli & tartare sauce
 - **Main - hot platter**
Beer battered Cascade Premium fish fillets and prawns & Tasmanian scallops, salt & pepper squid & breaded crab claws served with fries, salad and sweet chilli, lemon & dill aioli & tartare sauce

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Desserts

The Mount Wellington – A Knickerbocker glory for 2	16.50
Vanilla ice cream, mixed nuts and fresh fruit all lavished with mixed berry and caramel topping	
White chocolate and raspberry cheesecake	9.00
Served with freshly made blackberry coulis	
Tiramisu	9.00
Served with summer berry and caramel coulis	
Fresh fruit tart	9.00
With a short crust pastry, served with vanilla ice cream and macadamia nut praline	
Sticky toffee pudding	9.00
Sticky & sweet pudding served with butterscotch sauce and vanilla ice cream	
Valhalla sorbet trio	8.50
Ask your server for todays flavours	
Liqueur affagato	9.50
Vanilla Ice Cream served with a shot of hot espresso & a shot of Liqueur	
<u>Recommended Liqueurs:</u>	
Frangelico, Kahlua, Baileys, Cadbury Cream Liqueur or Cointreau	
Tasmanian cheese, quince paste and fresh fruit plate	For 1 13.00
Ask our staff for today's selection of cheeses	For 2 18.00

Tea or 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
Iced Chocolate or Iced Coffee	5.50
Cafe affagato	5.50
A scoop of Vanilla Ice Cream served with a shot of hot espresso	
Liqueur coffee	8.00
<u>Some suggestions...</u> 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	

After Dinner Options

Liqueurs: Baileys, Cointreau, Frangelico, Kahlua, Grand Marnier, Drambuie

Ports: Handwood, Galway, Penfolds Club

Cognac: Hennessy or Paradis

*** For a full selection, ask one of our staff or refer to the bar ***



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