



Welcome to Sails on the Waterfront...

To help us to provide efficient service,
we prefer **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.

A 10% surcharge applies to all tables on public holidays

If you are a Seniors card holder, please present your card to our waiting staff upon 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
- 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!

- 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 \$2 per person cakeage applies

... 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



Entrées & Lite Meals

Herb or Garlic Bread		5.90
Bruny Island Oysters		
<i>Natural</i> served with fresh lemon	½ Doz	14.00
	1 Doz	25.00
<i>Kilpatrick</i> caramelised bacon and Worcestershire sauce	½ Doz	15.00
	1 Doz	27.00
Seafood Chowder	Entrée	13.00
Finished with Tasmanian Atlantic salmon, crusty bread roll and blue lipped mussels	Main	22.00
Tassie Scallops in the half shell	½ Doz	15.00
Grilled with a garlic butter crumb	1 Doz	27.00
Traditional Prawn Cocktail		16.00
Spiced avocado salsa and wild rocket with a house made cocktail sauce and cherry tomatoes		

Main courses

Seafood Catch	28.00
Beer battered flake, Chermoula prawn and scallop skewers, and chilli salt squid. Served with fries, a garden salad, and a garlic aioli.	
Mussel Pot	21.00
Steamed with garlic and white wine, finished with a Napoli sauce and bruchetta	
Seafood Pie	22.00
Hearty seafood ragout, saffron valoute topped with a puff pastry lid and side salad.	
Tassie Scallops	28.00
Crumbed and deep fried served with chips, salad and tartare sauce	
Chilli Salt Squid	21.00
Scored and dusted in a spiced chilli salt, finished with a tangy lemon, lime and palm sugar dressing. Served with fries and a garden salad.	
Chicken Parmagiana	21.50
Chicken schnitzel topped with shaved ham, mozzarella and Napoli sauce. Served with fries and a garden salad.	

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VANTAGE
RESTAURANT



- | | |
|---|---------------|
| Braised Lamb Shanks | 21.50 |
| Served atop sweet potato mash with wilted spinach, and a red wine jus. | |
| Eye fillet Scaloppini | 27.50 |
| Medallions of eye fillet on roasted seasonal vegetables topped with a rich marsala sauce | |
| Grain fed scotch fillet – 300g | 27.50 |
| Prime Australian beef, char grilled to your liking and served with fries and salad with your choice of sauce or butter | |
| Two Tier Seafood Feast for 2 | 100.00 |
| Cold platter including 3 natural oysters, Tasmanian smoked salmon and other ocean delights. Hot platter including Kilpatrick oysters, beer battered flake, Tasmanian crumbed scallops, salt and pepper squid, Chermoula prawn, garlic prawn and scallop skewers, and other seasonal seafood. With a side of crispy fries and garlic aoli. | |
| Includes <u>complimentary</u> bottle of House Sparkling, Chardonnay, Riesling or Shiraz | |

Steak Toppers

- Garlic seafood skewer (2) prawns, scallops 7.50
- Half shell scallops (3) Grilled with a garlic butter crust 7.00
- Sauté sweet chilli prawns and scallops (2) 7.50

Pasta, Risotto, Gnocchi

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| Spaghetti Marinara | 24.00 |
| Prawns, Calamari, Scallops and mussels in a white wine and garlic sauce finished with tomato and fresh herbs | |
| Mushroom Risotto | 21.50 |
| With Huon brown, button mushrooms with garlic and thyme. | |
| Chicken & Sage Gnocchi | 22.50 |
| Pan fried Chicken breast pieces with bacon, garlic and onion. cream and sage reduction. | |



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Salads

- Smoked chicken salad 20.50
with warm roasted pumpkin, prosciutto, rocket and parmesan.
- Thai Beef 23.50
Marinated strips of beef tossed with salad leaves, coriander, spring onion and cucumber finished with toasted peanuts, palm sugar and lime dressing.

Sides & Sauces

Only available as an accompaniment to a meal

- Sauces - Red wine gravy, Mushroom and rosemary sauce, mixed pepper sauce, whipped garlic butter
- Fries w garlic aioli 6.00
- Steamed seasonal vegetables extra virgin olive oil 5.00
- Garden salad 5.50
- Mediterranean side salad 5.50

Dessert

- Apple and cinnamon crumble 9.50
Served with brandy custard and vanilla ice cream
- Vanilla crème brulee 9.50
Served with whipped cream and ice cream
- Tiramisu
Italian for pick me up. Drizzled with espresso syrup and served with ice cream.
- Sticky Date pudding 9.50
Warm steamed date pudding finished with butterscotch sauce, and vanilla ice cream.

Tasmanian cheese, quince paste & fruit plate
For 1 12.00
For 2 16.00

Ask our staff for today's selection of cheeses



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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	
Iced Chocolate or Iced Coffee	5.50
Cafe Affagato	10.00
A scoop of Vanilla Ice Cream served with a shot of hot espresso	
Liqueur Affagato	5.50
A scoop of Vanilla Ice Cream served with a shot of hot espresso and a liqueur of your choice.	
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	



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