



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

(V) = vegetarian dish

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



Entrées & Starters

Herb or Garlic Bread 5.90

Bread of the Day See specials menu
Today's specialty bread. Please ask your table attendant for today's flavour

Soup of Yesterday 9.00
Made the way it should be, the day before and accompanied with a fresh crusty roll. Please ask your table attendant for today's flavour

Seafood Chowder
New Orleans style seafood chowder, Entree 13.00
slow seafood braise with tomato, garlic, Main 22.00
fresh fish, **bacon, mussels, scallops,**
calamari and prawns

Fresh Tasmanian Oysters
Natural with fresh lemon ½ Doz 14.00
1 Doz 25.00
Kilpatrick with caramelised bacon and ½ Doz 15.00
Worcester sauce 1 Doz 27.00

Thai style Fish Cakes 15.00
Wok seared white fish patties, flavoured with spices, lime, chilli and coriander served with dipping sauces.

Huon Valley Mushrooms & Willows Brie (V) 16.00
A serving of double crumbed "willow brie" served on honey brown mushroom fritters with our house made pine nut, balsamic & sweet chilli dipping sauce

Pork Belly 15.00
Twice cooked and served with a sticky star anise and Maple syrup glaze with wok seared baby Bok Choy.

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Main courses

Beer battered fresh flake	23.00
Fresh Tasmanian flake fillets battered in <i>James Squire Golden Ale</i> beer and served with fries, garden salad and tartare sauce	
Salt and pepper squid	21.00
Lightly crumbed and dusted in salt and pepper, served with fries, garden salad and a lemon, dill & garlic aioli	
Seafood catch	28.00
Beer battered flake, sesame crumbed prawns, crumbed Tassie scallops, and salt and pepper squid. Served with fries, garden salad and a lemon, dill & garlic aioli	
Tassie Scallops	28.00
A generous 250g serve of Tasmanian scallops crumbed and deep-fried golden brown Served with fries, garden salad and tartare sauce	
Chicken schnitzel	20.50
Lightly crumbed chicken breast served with a lemon wedge, fries and salad	
Chicken parmigiana	21.50
Chicken schnitzel topped with Napoli sauce, shaved ham, mozzarella & parmesan grilled until golden brown. Served with fries and salad	
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 (We cannot guarantee the quality and tenderness of any steak cooked over medium)	
T-bone – 400g	28.50
Prime Australian beef, char grilled to your liking and served with fries and salad with your choice of sauce or butter (We cannot guarantee the quality and tenderness of any steak cooked over medium)	
<u>Toppings for your steak or schnitzel</u>	
Red wine gravy, Mushroom and rosemary sauce, mixed pepper sauce, whipped garlic butter, or (surf and turf sauce extra \$5.00, comes with fresh seafood)	



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Seafood Feast for 2 90.00

A cold served seafood entrée platter including oysters, king prawns, smoked salmon and other ocean dwelling goodies. Followed by a main course hot seafood platter with beer battered flake, Tasmanian bread crumbed scallops, salt and pepper squid, sesame crusted prawns and other seasonal seafood served with a side of crispy fries.

Includes complimentary bottle of House Sparkling, Chardonnay, Riesling or Shiraz

Pasta, Risotto, Gnocchi

Spaghetti Marinara 24.00

Prawns, Calamari, Fish, Scallops, and Mussels tossed with Garlic, fresh Herbs, white wine, tomato, cream and Spaghetti pasta.

Chicken Risotto 21.50

Pan seared breast slices, tossed with roasted pumpkin and Basil pesto.

Prawn and Bacon Gnocchi 22.50

Tiger prawn tossed with sautéed Bacon and Potato dumplings, finished with white wine, tomato and a dash of cream..

Salads

Chicken and Avocado 20.50

Lemon and lime soaked chicken breast fanned and served on a mixed salad with oven dried Roma tomato, avocado pear and kaffir lime dressing.

Cajun Lamb 23.50

Cajun spiced lamb fillets grilled and served on a spring vegetable salad with minted yoghurt dressing.

Sesame Tiger Prawns 21.50

Tiger prawns crusted with sesame seeds and breadcrumbs tossed with mixed tomato salad, cucumber, Spanish onion rings and wild Raspberry and sweet chilli vinegarette

Caesar

Cos lettuce tossed with shredded bacon, croutons, boiled egg, anchovy fillets, shaved parmesan and our special Caesar dressing

- Traditional 16.50
- With King prawns 19.50
- With Smoked Chicken 17.50



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Sides

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 5.00
- Garden side salad 5.50
- Mediterranean side salad 5.50

Dessert

Tiramisu 9.50
Layered Italian dessert, flavoured with Coffee, Masala wine, sponge fingers and mascarpone cheese.

Liquorice Ice-cream 9.50
Served with a meringue finger, sticky lime syrup and fresh mint leaves

Rhubarb and Apple crumble. 9.50
Baked Apple and Rhubarb with a Coconut, brown sugar topping, served with icecream and warm Apple brandy custard.

Chocolate Mousse 9.50
Cadbury dark chocolate swirl, topped with whipped cream, chocolate lattice, biscuit wafers and a Strawberry.

Vanilla bean Panna cotta 9.50
Cream jelly flavoured with Vanilla beans, with a red wine jelly topping, mixed berry compote and berry Coulis.

Sticky Date pudding 9.50
Warm steamed date pudding finished with burnt sugar butterscotch sauce, and vanilla icecream.

Valhalla sorbet trio 9.00
Ask your server for today's flavours

Liqueur affagato 10.00
Vanilla Ice Cream served with a shot of hot espresso & a shot of Liqueur
Recommended Liqueurs:

Frangelico, Kahlua, Baileys, or Cointreau

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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VANTAGE
SAILING

menu



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	5.50
A scoop of Vanilla Ice Cream served with a shot of hot espresso	
Liqueur coffee	8.00
<i>Some suggestions... Frangelico, Kahlua, Baileys, Tia Maria, Jameson's Irish whisky, Drambuie or Cointreau</i>	
Pot of Tea	3.70
English breakfast, Earl grey, Lemon, Peppermint, Green, Chamomile, Darjeeling	



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