# BREADS

### GARLIC & CHIVE CIABATTA (V)

Garlic & Chive Butter (4 Slices) \$12

## CHEESY GARLIC CIABATTA (V)

Garlic & Chive Butter & Melted Cheese (4 slices) \$14



### CHIPS (V) (GF)

Choice of Gravy, Diane, Mushroom, Pepper, Garlic Aioli, Tomato or BBQ Sauce \$14

## SHOESTRING FRIES (V) (GF)

Choice of Gravy, Diane, Mushroom, Pepper, Garlic Aioli, Tomato or BBQ Sauce \$14

> POTATO WEDGES (V) Sour Cream & Sweet Chilli Sauce

\$17

### SWEET POTATO WEDGES (V) (GF)

Sour Cream & Sweet Chilli Sauce \$17

> **POPCORN CHICKEN** Fried Chicken Pieces & Aioli

\$19

#### **CHICKEN WINGS**

SOUTHERN FRIED - Ranch Sauce & Spicy Chipotle KOREAN - Sticky Chilli, Ginger, Sesame Glaze & Kewpie Mayonnaise FRIED HOT WINGS – Nashville Hot Sauce & Ranch Dipping Sauce \$19

> MEXICAN CORN RIBS (V) (GF) Corn Ribs, Vegan Cheese & Chipotle \$18

## **DIETARY REQUIREMENTS**

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION (GF) - GLUTEN FREE (GFO) - GLUTEN FREE OPTION



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# BURGERS

#### CHEESY MUSHROOM BURGER (V) (GFO)

Grilled Mushroom, Three Cheeses, Onion Relish, Aioli, Rocket, Tomato & Fries \$30

## STEAK SANDWICH (GFO)

Scotch Fillet, Bacon, Caramelised Onion, Tomato, Egg, Lettuce, Aioli, Smokey BBQ Sauce, Toasted Bread & Fries \$32

### PERI PERI CHICKEN BURGER (GFO)

Crumbed Peri Peri Chicken, Bacon, Tomato, Cheese, Smashed Avocado, Lettuce, Aioli & Fries \$32

### DOUBLE BEEF & BACON BURGER (GFO)

2 Beef Patties, Bacon, American Cheese, Aioli, Tomato Sauce, Caramelised Onions & Fries \$34

### PHILLYCHEESE STEAK ROLL (GFO)

Steak Strips, Red Peppers, Onion, Provolone, Cheddar, Ciabatta Roll & Fries \$34

## SALADS

## THAI CRISPY TOFU SALAD (GF) (VG)

Crispy Tofu, Rice Noodles, Cashew Nuts, Asian Slaw, Coriander & Thai Dressing \$32

### GREEK CHICKEN SALAD (GF)

Lemon & Herb Grilled Chicken, Cos Lettuce, Cucumber, Cherry Tomato, Red Onion, Kalamata Olives, Feta & Garlic Yoghurt Dressing \$34

### SMOKED SALMON & KING PRAWN SALAD (GF)

Smoked Salmon, King Prawns, Cos Lettuce, Watercress, Red Onion, Avocado & Tarragon & Dill Dressing \$40

# **SMALL PLATES**

SMOKED SARDINES ON TOAST (GFO) House Smoked Port Lincon Sardines, Tomato & Chilli Sauce

Battered Tiger Prawns, Honey, Soy, Chilli Ginger Glaze \$22

MENU COMPOSITION IS FINAL ANY VARIATIONS MAY INCUR A SURCHARGE

ATLANTIC SALMON PATE (GFO) House Made Atlantic Salmon Pate & Toasted Flat Bread \$16

\$18

## NASHVILLE HOT CHICKEN SLIDERS

Crunchy Chicken Tenders, Nashville Hot Sauce, Bread & Butter Pickles \$18

## SUPPLI DE CARBONARA (V)

Breaded & Fried Spaghetti Carbonara Balls, Alfredo Sauce & Truffle Salsa \$18

## CHORIZO & HALLOUMI PITA (GFO)

Toasted Pita, Halloumi, Chorizo & Peperonata \$18

### **PRAWN & CRAB ARANCINI** Dill & Basil Aioli

\$19

## SOFT SHELL CRAB BAO

Salt & Pepper Soft Shell Crab, Chilli Sauce, Kewpie & Coriander \$20

## CHARGRILLED OCTOPUS (GF)

Chargrilled Octopus Skewers, Aioli, Chilli & Herb Dressing \$22

## BEER BATTERED GARFISH (GFO)

Fries, Tartare & Lemon \$22

## 1/2 SHELL WESTERN AUSTRALIAN SCALLOPS (GF)

Two Scallops, White Miso Butter & Fried Nori \$22

## **DRAGON PRAWNS**



#### MARGHERITA (V) (VO) Napolitana Sauce, Mozzarella, Parmesan,

Fresh Tomato & Fresh Basil \$26

HAWAIIAN Napolitana Sauce, Mozzarella, Ham & Pineapple \$30

SPICY SALAMI Napolitana Sauce, Mozzarella, Hot Sopressa, Capsicum, Onion & Fresh Basil

\$30

**BBQ CHICKEN & BACON** BBQ Sauce, Mozzarella, Bacon, Chicken, Mushroom & Onion \$33

**MEAT LOVERS** BBQ Sauce, Mozzarella, Bacon, Chicken, Salami & Ham \$35

PROSCIUTTO Napolitana Sauce, Mozzarella, Fresh Basil, Rocket, Parmesan & Prosciutto \$36

Gluten Free Bases Available

## SIDES

Extra Sauce / Gravy(GF)\$4	Steamed Rice (GF) \$6
Side Salad (GF) \$6	Potato Mash (GF) \$8
Side Vegetables (GF) \$6	Garlic Prawn Sauce (GF) \$14

## **FOOD ALLERGIES**

Please be aware that within the Sailmaster Tavern we handle a variety of allergens including nuts, shellfish, wheat & dairy. Customer requests will be catered for to the best of our ability, but ultimately the decision to consume a meal is the sole responsibility of the customer.

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# MAINS

#### **CHICKEN OR BEEF SCHNITZEL**

Gravy, Mushroom, Diane, Pepper, Hollandaise, Garlic Cream Sauce, Parmigiana or Hawaiian, Salad & Chips \$33

CHICKEN SALTIMBOCCA (GF)

Pan Fried Chicken, Prosciutto, Sage, Broccolini, Mashed Potato & Pesto Cream \$38

## SPANISH PAELLA (GF)

Bomba Spanish Rice, Saffron, Paprika, Tomato, Herbs, Chorizo, Prawns & Chicken \$38

PAN ROASTED LAMB RUMP (GF)

Roasted Rosemary & Thyme Lamb Rump, Root Vegetables, Greens & Jus \$46

### **PORK RIBS**

House Smoked Pork Rib Rack, Jalapeno & Bourbon BBQ Sauce, Potato Salad & Fried Pickles \$48

## PORTERHOUSE STEAK (GF)

400g Black Angus 150 day Grain Fed Porterhouse Steak, Chips, Salad & Choice of Sauce \$49

### SURF & TURF (GF)

350g Black Angus 150 day Grain Fed Scotch Fillet, Prawns, <u>Garlic Cream Sauce, Chips & Salad</u>

\$59

## **RIB EYE STEAK FOR TWO (GF)**

800g Chargrilled Rib Eye, Chilli Garlic Greens, Fries, Bearnaise Sauce & Jus \$100

PLEASE BE AWARE THAT PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE ON LISTED PRICES

Flake - Beer Battered, Panko Crumbed or Grilled in Lemon & Herb Butter, Tartare, Lemon Wedges, Salad & Chips \$36

Beer Battered, Panko Crumbed or Salt & Pepper Coating served with Chips \$46



## OYSTERS 1/2 DOZ (GF)

Natural, House Smoked or Kilpatrick \$30

### **SALT & PEPPER SOUID**

Tartare, Lemon Wedges, Salad & Chips \$36

## FISH & CHIPS (GFO)

## **BOSTON BAY MUSSELS (GF)**

Tomato, Chilli & Herb Sauce & Garlic Bread \$38

### **FETTUCCINE MARINARA**

Prawns, Squid, Mussels, Fish, Garlic, Chilli, Basil, Parsley & Cream Sauce \$39

#### WHOLE BABY BARRAMUNDI

Salt & Pepper Baramundi finished with Chow Chee Sauce, Rice & Bok Choy \$ 39

## BAKED ATLANTIC SALMON (GF)

Sauteed Potatoes, Zucchini, Baby Spinach & Bearnaise Sauce \$45

## **TIGER PRAWN BUCKET (GFO)**

Garlic Cream or Sambal, Garlic & Coconut Cream with Rice

## WATERFRONT PLATTER (GF) (2PPL)

King Prawns, Natural Oysters, Smoked Sardines, Pickled Octopus, Smoked Salmon, Tartare, Saily Seafood Sauce, Lemon Wedges & Fries \$90

## **DOCKSIDE BANQUET (2PPL)**

Panko Crumbed Flake, Battered Garfish, Salt & Pepper Squid, House Smoked Oysters, Garlic Prawns, Saily Seafood Sauce, Tartare & Fries \$100