



BREADS

GARLIC & CHIVE CIABATTA (4 SLICES) (V)	\$10
Garlic & Chive Butter	
CHEESY GARLIC BREAD (4 SLICES)	\$11
Garlic & Chive Ciabatta topped with Melted Cheese	
BACON, CHEESE, CHILLI & HERB CIABATTA (4 SLICES)	\$14
Bacon, Melted Cheese, Fresh Herbs & Chilli Flakes	

SNACKS

SHOESTRING FRIES (V) (GF)	\$14
Choice of Gravy, Dianne, Mushroom, Pepper, Red Wine Jus, Garlic Aioli, Tomato or BBQ Sauce	
CHIPS (V) (GF)	\$14
Choice of Gravy, Dianne, Mushroom, Pepper, Red Wine Jus, Garlic Aioli, Tomato or BBQ Sauce	
FRIED ONION RINGS (V)	\$16
Mustard Mayonnaise	
POTATO WEDGES (V)	\$17
Sour Cream & Sweet Chilli Sauce	
SWEET POTATO CHIPS (V)	\$17
Sour Cream & Sweet Chilli Sauce	
1/2 KILO SOUTHERN STYLE CHICKEN WINGS	\$19
Honey Mustard Mayonnaise & Spicy Chipotle	
1/2KILO KOREAN GLAZED CHICKEN WINGS	\$19
Sticky Chilli, Lime, Honey, Ginger & Sesame Glaze	

****menu composition is final, any variations may incur a surcharge**

SMALL PLATES

SPANISH POTATOES (VO) (GF)	\$ 14
Golden Fried Potatoes, Chorizo, Onion, Capsicum, Spicy Tomato & Garlic Aioli	
ARANCINI BALLS (4) (V)	\$18
Baby Spinach, Cauliflower, 3 Cheese, Rich Onion, Mushroom & Tomato Ragout	
STICKY PORK BELLY BAO BUNS (2)	\$19
Crispy Pork Belly, Carrot, Red Onion, Corriander, Sticky Asian Sauce, Steamed Bao Buns	
MALAYSIAN CHICKEN SATAYS (3)	\$19
Chicken Satays, Red Onion, Cucumber, Rice Cake & Peanut Satay Sauce	
DUCK SPRING ROLLS (4) (V)	\$19
Nam Jim Dipping Sauce	
THAI CHICKEN CURRY	\$19
Chicken Pieces, Onion, Coriander, Basil, Green Curry Sauce & Scented Rice	
SALT & PEPPER CROCODILE	\$ 20
Crocodile Bites, Cos Lettuce, Lemon Wedges & Citrus Aioli	
GARLIC PRAWN POT (GF)	\$22
Prawns, Garlic, Onion, Cream, Spring Onion & Scented Rice	
SEAFOOD CREPE	\$22
Thin Crepe, Onion, Garlic, Veloute Sauce & Gratinated Cheese	

BURGERS

VEGO BURGER (V)	\$30
Chickpea Patty, Caramelised Onion, Roasted Capsicum, Iceberg Lettuce, Beetroot Relish & Sweet Potato Chips	
STEAK SANGA	\$32
Scotch Fillet, Barossa Bacon, Caramelised Onion, Tomato, Egg, Lettuce, Smokey BBQ Sauce, Café Toasted Bread & Chips	
SOUTHERN FRIED CHICKEN BURGER (GFO)	\$32
Spicy Fried Chicken, Bacon, Triple Cheese Melt, Red Cabbage Slaw on a Brioche Roll & Chips	
NEW YORK CHEESE BURGER (GFO)	\$32
Double Beef Patties, Double American Cheese, Double Pastrami, Jalapenos, Mustard Mayonnaise, Dill Pickle on a Brioche Roll & Chips	

PIZZAS

TOMATO MARGARITA (V) (GFO)	\$29
Tomato Base, Cheese, Fresh Tomato, Fresh Basil Leaves & Buffalo Mozzarella	
POTATO GARLIC & ROSEMARY (V) (GFO)	\$29
Garlic, Olive Oil, Rosemary, Sea Salt Potatoes, Onion & Fresh Basil	
CHICKEN & LAMB YIROS	\$33
Tomato Base, Cheese, Marinated Lamb, Spanish Onion, Fresh Tomato, Garlic Tabouli, Iceberg Lettuce & Citrus Yoghurt Drizzle	
BBQ MEATLOVERS (GFO)	\$33
BBQ Base, Chicken, Barossa Bacon, Chorizo, Shaved Ham, Hungarian Salami & Mozzarella	
PRAWN & CHORIZO PIZZA (GFO)	\$35
Tomato Base, Prawns, Chorizo, Spanish Onion, Red Capsicum, Rocket & Buffalo Mozzarella	



SAILMASTER
est. 1989

SALADS

SEAFOOD

OYSTERS NATURAL 1/2 Doz (GF)	\$26
Fresh Lemon Wedges	
OYSTERS KILPATRICK 1/2 doz (GF)	\$28
Bacon & Kilpatrick Sauce, Fresh Lemon Wedges	
FISH & CHIPS (GFO)	\$36
S.A. Flake - Choice of Beer Battered, Crumbed in Panko or Grilled in Lemon & Herb Butter, Tartare, Lemon Wedges, Salad & Chips	
SALT & PEPPER SQUID	\$36
Tartare Sauce, Lemon Wedges, Beanshoot Salad & Chips	
PRAWN & CRAB PAPPARDELLE	\$38
Pappardelle Pasta, Prawns, Crab Meat, Fresh Chilli, Garlic, Pesto, Cream & Shaved Parmesan	
ATLANTIC SALMON FILO	\$42
Atlantic Salmon, Cream Cheese & Baby Spinach wrapped in Filo Pastry with a Garlic & Chive Cream Sauce, Salad & Chips	
SOUTH AUSTRALIAN GARFISH (GFO)	\$42
S.A. Garfish - Choice of Beer Battered or Crumbed in Panko, Tartare Sauce, Lemon & Lime Wedges, Salad & Chips	
PRAWN BUCKET	\$44
Choice of Beer Battered, Crumbed in Panko or Salt & Pepper, Tartare Sauce, Lemon Wedges, Salad & Chips	
SEAFOOD BASKET	\$49
S.A. Flake Crumbed in Panko, Salt & Pepper Prawn Skewer, Salt & Pepper Squid, Soft Shell Crab, Tartare Sauce, Lemon Wedges, Salad & Chips	
SOUTH AUSTRALIAN KING GEORGE WHITING (GFO)	\$52
Choice of Panko Crumbed, Beer Battered or Grilled with Lime & Lemon Wedges, Tartare, Salad & Chips	
SAILY SEAFOOD PLATTER	\$175
12 Oysters (Natural or Kilpatrick), Whole Cooked Prawns, Garlic Prawns, Panko Prawns, Salt & Pepper Squid, Beer Battered Garfish, Flake Crumbed in Panko, Soft Shell Crab, Smoked Salmon, Spicy Beanshoot Salad & Chips	

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CHEF'S SELECTIONS

ROAST OF THE DAY (GFO)	\$ 29
Chef's Selection with Hasselback Potatoes, Vegetables & Gravy	
1/2 ROASTED CHICKEN (GFO)	\$32
Served with Gravy, Roasted Hasselback Potatoes, Green Beans, Honey Glazed Carrots	
SCHNITZELS	\$33
Beef or Chicken - Served with Salad & Chips - Choice of Gravy or Topping - Dianne, Mushroom, Pepper, Plain, Red Wine Jus, Hollandaise, Parmigiana, Hawaiian, or Hot & Spicy	
NASI GORENG (GFO)	\$38
Indonesian Style Fried Rice - Chicken, Prawns, Onion, Shredded Omelette, Fried Shallots, Carrots, Fresh Chilli & Lime Wedge	
PORK STIR FRY (GFO)	\$38
Marinated Pork, Onion, Carrot, Capsicum, Snowpeas, Beanshoots, Hokkien Noodles, Sweet Chilli & Hoisin Sauce.	
CHARGRILLED CHICKEN & PRAWNS (GF)	\$38
Chargrilled Chicken Breast, Prawns, Garlic, Cream & Spring Onions	
KANGAROO FILLET (GF)	\$40
Chargrilled Kangaroo, Sweet Potato Mash, Braised Onions, Plum & Ginger Glaze & Broccolini	
300g SIRLOIN (GF)	\$49
300gm Sirloin Basted in Thyme Butter with Baby Potatoes & Asparagus Spears Choice of Gravy - Dianne, Mushroom, Pepper, Plain, Red Wine Jus	
SCOTCH FILLET & GARLIC PRAWNS (GF)	\$55
300gm Scotch Fillet, Garlic Prawns, Salad & Chips	

CHICKEN & BACON CAESAR SALAD (GFO)	\$36
Grilled Chicken Pieces, Bacon, Cos Lettuce, Red Onions, Cherry Tomatoes, Croutons, Poached Egg & Anchovy Dressing, Parmesan Cheese	
CRISPY BEEF SALAD	\$36
Crispy Beef Pieces, Spanish Onion, Beanshoots, Mint, Coriander, Basil, Red Capsicum, Rice Noodles & Nam Jim Dressing	
VIETNAMESE PRAWN & RICE NOODLE SALAD (GF)	\$36
Prawns, Rice Noodles, Cucumber, Carrots, Bean Shoots, Chilli, Basil, Coriander, Mint & Nam Jim Dressing	
MEXICAN SMOKED PRAWN POKE BOWL (GF)	\$36
Smoked Prawns, Charred Corn, Capsicum, Black Beans, Black Rice, Chorizo, Coriander, Red Onion, Cherry Tomatoes, Cucumber, Avocado & Tomatillo Salsa Verde	

SIDES

Extra Sauce / Gravy	\$4
Side Salad	\$6
Side Vegetables	\$6
Sweet Potato Mash	\$8
Potato Mash	\$8
Garlic Prawn & Spring Onion Sauce	\$14

DIETARY REQUIREMENTS

(V) - Vegetarian (VO) - Vegetarian Option
(GF) - Gluten Friendly (GFO) - Gluten Friendly Option

FOOD ALLERGIES

Please be aware that within the Sailmaster we handle a variety of allergens from 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.