



LUNCH MENU

11.30am to 3.30pm

our lunch menu changes daily
please head into to Sails to see our lunch and takeaway menu

DINNER MENU

5.30pm to late

starters

chilli salted black sesame & coconut rice crackers	9
tiger prawn betel leaf w peanuts lime leaf saw tooth coriander & coconut	6 ea
steamed edamame beans w nori butter & fried garlic	10
crispy silken tofu w daikon ginger & isaan salad	17
crispy sweet potatoes w roast coconut glaze coconut yogurt & sesame dip	16
salt & pepper squid w red nahm jim & herbs	18
crispy chicken wings w lime leaf coriander & house sweet chilli	19
cured kingfish w green mango kohlrabi roasted rice citrus nuoc mam	24
spicy beef tartare w king brown mushroom bone marrow grana padano & cassava cracker	26
crispy pork belly noodle salad w radish cucumber vietnamese slaw peanut	28
DIY roasted duck breast spring rolls w pickles spring onion pineapple & chilli vinegar	34

mains

yellow curry w roasted pumpkin kale coconut yogurt & cashew pepitas dukkah	34
stir-fry noodle w wild mushroom spring onion broccolini onsen egg	35
chicken stir-fry w snake bean cashew thai basil & chilli jam	36
massaman curry w braised beef cheek kipfler potato cashew & pickled cucumber	40
crispy half duck w sour plum sauce sichuan pepper & lemon	39
jungle curry w local fish prawns baby corn enoki mushroom thai noodle & herb salad	44
master stock braised lamb ribs w sticky black vinegar & ar jard cucumber relish	42
crying tiger grilled beef w cucumbers peanut thai noodles & baby gem cos	46
crispy whole baby barramundi w 3 flavour caramel red nahm jim & apple mint slaw	48

sides

stir fried asian greens shitake mushroom oyster sauce	12
chargrilled broccolini w nori crumbs lemon & garlic anchovy dip	12
roti bread w peanut sauce	10
seasoned prawn crackers	6
steamed jasmine or brown rice	5

menu subject to change without notice. 15% surcharge on public holidays
please inform our team of any food allergies or intolerances
all pastes and accompaniments are made fresh on site
please be aware we are unable to guarantee dishes to be completely free of residual traces of nuts & shellfish



TAKEAWAY DINNER MENU

5.30pm to late

takeaway available from 5.30pm

chilli salted black sesame & coconut rice crackers	9
steamed edamame beans w nori butter & fried garlic	10
crispy silken tofu w daikon ginger & isaan salad	17
crispy sweet potatoes w roast coconut glaze coconut yogurt & sesame dip	16
salt & pepper squid w red nahm jim & herbs	18
crispy chicken wings w lime leaf coriander & house sweet chilli	19
yellow curry w roasted pumpkin kale coconut yogurt & cashew pepitas dukkah	34
stir-fry noodle w wild mushroom spring onion broccolini onsen egg	35
chicken stir-fry w snake bean cashew thai basil & chilli jam	36
massaman curry w braised beef cheek kipfler potato cashew & pickled cucumber	40
stir fried asian greens shitake mushroom oyster sauce	12
chargrilled broccolini w nori crumbs lemon & garlic anchovy dip	12
roti bread w peanut sauce	10
seasoned prawn crackers	6
steamed jasmine or brown rice	5