

GRANOLA BOWL (v)	21
Nut & seed granola, greek yoghurt, honey & tropical fruit	
AÇAÍ BOWL (vgn, df, gf)	23
Açaí purée, pomegranate, fresh fruit, maple, vegan yoghurt, toasted almonds, pistachios & chia seeds	
BEETROOT FLATBREAD (vgn)	26
Roasted beets, hummus, crushed macadamias, spinach & mint salad	
Add haloumi or bacon	+6
MOROCCAN EGGS (v)	27
Spiced chickpeas, tomato & capsicum, herb oil w two poached eggs & flatbread	
SMASHED AVOCADO (v)	28
Sourdough, whipped feta, tomato, lemon & dukkah	
Add one poached egg	+3
SAIL'S BENEDICT	29
Poached eggs, smoked salmon, wilted spinach, preserved lemon hollandaise & english muffin	
TURKISH SCRAMBLE (v)	26
Scrambled eggs, tomato, capsicum, onion, feta, oregano & sourdough	
Add bacon	+6
HOTCAKES (v)	25
Caramelised banana, whipped ricotta, toasted pistachios, orange blossom honey & crushed almonds	

add-ons

Wilted spinach +4 / Haloumi +6 / Smoked salmon +7 / Bacon +6
Poached egg (one) +3 / Smashed avo +5

kids

MINI PANCAKES	20
Stacked pancakes w banana slices & a drizzle of honey	
SCRAMBLED EGGS ON TOAST	20
Scrambled eggs served on toasted white bread	
HAM & CHEESE TOASTIE	20
Toasted leg ham & cheddar	



sails RESTAURANT

BREAKFAST

(v) vegetarian / (vgn) vegan / (gf) gluten free / (df) dairy free

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light & shareable

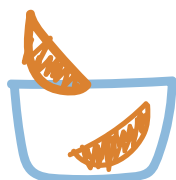
DOLMADES (4) & OLIVES (v, gf, df)	24
Vine leaf-wrapped herbed rice w lemon	
CRISPY ZA'ATAR & SUMAC SQUID (gf, df)	26
Served w rocket & za'atar aioli	
PITA & DIP (v)	18
Warmed pita w choice of one dip	
MEZE PLATE (v)	28
Pickled vegetables, olives & za'atar pita	
Charred beet hummus & feta (v, gf)	
Minted pea & feta (v, gf)	
Chickpea hummus (vgn, gf, df)	
Extra pita	+6
FLATBREAD W ZA'ATAR & OLIVE OIL	
topped w	
Roasted beets, pomegranate molasses, beetroot hummus, crispy kale & crushed macadamias (vgo)	28
Haloumi, tomato ragout, charred lemon & parsley (v)	30
Lamb & harissa, sumac onion, crispy kale & lemon yoghurt	34
Spiced chicken, roast vegetables, sumac onion & labneh	32
Prawn, garlic, preserved lemon, pomegranate, rocket & lemon yogurt	36

wholesome & filling

ROAST EGGPLANT & QUINOA SALAD (v)	28
Spiced buttermilk, cherry tomatoes, rocket & pomegranate	
Add haloumi	+ 6
BAKED CAULIFLOWER STEAK (vgn, gf, df)	32
Brushed w harissa & lemon, served w almond-tahini, green chermoula, toasted almonds & herbs	
GRILLED PRAWNS W MEDITERRANEAN VEGETABLES (df)	38
Zucchini, cherry tomatoes, fennel, olives, herbed orzo & garlic preserved lemon dressing	
CHERMOULA CHICKEN SKEWERS (df)	32
Kale & romaine, roast grapes, croutons & tahini caesar dressing, toasted pita	
BARRAMUNDI SOUVLAKI	36
Tomato ragout, romaine, lemon yoghurt, pickled onion served w chips & za'atar aioli	
HARISSA BEEF BURGER	32
Wagyu beef, lettuce, harissa, potato bun, served w chips & za'atar aioli	
Add cheddar	+3
LAMB KOFTA BURGER	32
Smashed cucumber, chermoula, yoghurt, rocket, served w chips & za'atar aioli	
Add cheddar	+3

on the side

GREEK SALAD (v, gf)	19
Tomatoes, cucumber, olives, onion, feta & olive oil	
KALE & ROMAINE (vgn, df)	19
Roasted grapes, croutons & tahini caesar dressing	
CHIPS (v, gf)	16
w za'atar aioli	



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LUNCH

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light & shareable

DOLMADES (4) & OLIVES (v, gf, df)	24
Vine leaf-wrapped herbed rice w lemon	
CRISPY ZA'ATAR & SUMAC SQUID (gf, df)	26
Served w rocket & za'atar aioli	
PITA & DIP (v)	18
Warmed pita w choice of one dip	
MEZE PLATE (v)	28
Pickled vegetables, olives & za'atar pita	
- Charred beet hummus & feta (v, gf)	
- Minted pea & feta (v, gf)	
- Chickpea hummus (vgn, gf, df)	
Extra pita	+6
FLATBREAD W ZA'ATAR & OLIVE OIL	
topped w	
- Roasted beets, pomegranate molasses, beetroot hummus, crispy kale & crushed macadamias (vgo)	28
- Haloumi, tomato ragout, charred lemon & parsley (v)	30
- Lamb & harissa, sumac onion, crispy kale & lemon yoghurt	34
- Spiced chicken, roast vegetables, sumac onion & labneh	32
- Prawn, garlic, preserved lemon, pomegranate, rocket & lemon yogurt	36

seafood bar

TIGER PRAWNS (5) Caper citrus yoghurt (gf)	37
BARRAMUNDI SKEWERS (2) Grilled zucchini & onion, chermoula (gf, df)	23
BLUE SWIMMER CRAB Mustard & lemon (gf, df)	27
GREEN LIP MUSSELS Olives & preserved lemon vinaigrette (gf, df)	24
SCALLOPS (4) Garlic & lemon herb (gf)	28
SQUID PANZANELLA Tomatoes, sourdough, capers, basil, mustard & olive oil	25
DIAMOND CLAMS Spiced red pepper, sumac & paprika (gf, df)	27
CHEF'S SELECTION	118
Half shell scallops (4), blue swimmer crab, marinated fish skewers (2), diamond clams, squid panzanella. Served w caper & citrus yoghurt, olives & preserved lemon vinaigrette	

wholesome & filling

BAKED CAULIFLOWER STEAK (vgn)	32
Brushed w harissa & lemon, served w almond-tahini, green chermoula, toasted almonds & herbs	
GRILLED OCTOPUS	44
Warm kipfler potatoes, rocket, olives & salsa verde	
REEF FISH	46
Grilled market fish, caramelised carrots, harissa, labneh & toasted seeds	
PERI-PERI CHICKEN	38
Broccolini, farro, tahini, lemon & herbs	
GRILLED HERB LAMB CUTLETS	54
Cous cous, zucchini, lemon vinaigrette, roast tomato & onion, rocket, seeded mustard jus	
GRASS FED STRIP LOIN STEAK 300G	68
Sumac roasted potatoes, black garlic & olive tapenade, red wine jus, chermoula butter	

on the side

CHIPS (v, gf)	16
w za'atar aioli	
ROAST POTATOES (v, gf)	18
Lemon & garlic	
GRILLED ZUCCHINI & BROCCOLINI (v, gf)	22
Lemon, basil, pecorino	
CARAMELISED CARROTS (v, gf)	22
Harissa, orange honey blossom, toasted seeds	
GREEK SALAD (v, gf)	19
Tomatoes, cucumber, olives, onion, feta & olive oil	

sweet finish

BURNT BASQUE CHEESECAKE (v)	22
Honeyed citrus & fig compote, pistachio crumb	
BAKLAVA ICE CREAM SANDWICH	22
Vanilla ice cream, rose water syrup	



sails

RESTAURANT

DINNER

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