

# SAILS DINNER MENU

## ENTREE / STARTER

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|--|--------|---------|
| ➤ Pan seared garlic bread for 2  |        | \$ 8.00 |
| ➤ Tasmanian Scallops (6) - pan seared in a burnt butter & spring onion & garlic braise |        | \$18.00 |
| ➤ Assorted Dumplings x 6 (including Teriyaki)  |        | \$10.00 |
| ➤ Tandoori Chicken Wings (6)   |        | \$12.00 |
| ➤ Lemon Myrtle Salt & Pepper Squid   | Entrée | \$15.00 |
|  | Main   | \$30.00 |

## MAIN COURSES - Seafood

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|--|----------|
| ➤ Fish of the day (fresh local) pan seared, Lemon Myrtle Crumb or battered   | \$33.00  |
| ➤ Whole Flounder in burnt butter sauce with shallots   | \$32.00  |
| ➤ Prawn & Scallop Plate - 2 of each Panko Spicy Prawns, Crumbed scallops, lemon pepper scallops & prawn twists   | \$35.00  |
| ➤ Seafood Platter for 2 - three tiered platter with a large variety of Seafood (some locally sourced) served with chips & salad and a special seafood sauce. | \$120.00 |

**Note** : platter must be ordered in advance of dining

## MAIN COURSES - Poultry & Meat

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|--|---------|
| ➤ Chicken Parma  | \$25.00 |
| ➤ Crumbed Lamb Cutlets with your choice of gravy or Home-made relish | \$32.00 |
| ➤ Plum & Ginger Ribs - full rack                                     | \$35.00 |

All above mains served with your choice of Salads, Chips or Vegetables

## INDIAN DISHES

- Red fish curry (fish of the day) \$33.00
- Roganjosh Beef \$28.00
- Green Chicken Curry \$26.00
- Beef Vindaloo \$28.00
- Aloo Gobi : Potato & Cauliflower Side \$ 8.00  
Main \$15.00
- Yellow Curry Seafood infused with Mango & Coconut \$26.00
- Yellow Curry Vegetables infused with Mango & Coconut \$20.00

All Indian mains served with your choice of Plain or Saffron rice

## SIDES

- Roti or Naan Bread \$ 4.00
- Bowl of Chips Small \$ 6.00  
Large \$10.00
- Garden Salad (lettuce, cheese, tomato, onion) \$ 5.00
- Yacht Club Salad - Avocado, Sundried tomatoes, onion  
Fetta, Sweet potato, mixed lettuce, olives \$ 8.00

## DESSERTS

- Crème Brulee \$10.00
- Individual Pavlova with cream & strawberry \$ 8.00
- Chocolate Mousse \$10.00
- Affogato - Ice cream & cream with espresso Coffee and a  
Shot of a spirit Kahlua \$15.00  
Frangelico \$17.00