

# *SAILS DINNER MENU*

## **ENTREE / STARTER**

- Pan seared garlic bread for 2 \$ 8.00
- Soup of the day - home made - with dinner roll \$10.00
- Assorted Dumplings x 6 (Teriyaki, prawn, pork, vegie) \$12.00
- Trio of Spring Rolls (Duck, Singapore noodle, Vegie) \$12.00
- Chilli Mussels (8) in a Tomato based broth \$15.00

## **MAIN COURSES**

- Fish of the day (fresh local) - See Specials Board  
pan seared, Lemon Myrtle Crumb or battered \$33.00
- Duck Breast - in a plum glaze served on a bed of wild rice  
with your choice of salad or vegetables \$32.00
- Rack of Lamb - lemon myrtle crusted with potato & beetroot  
puree and seasonal vegetables \$38.00
- Free-range Chicken breast filled with spinach & camembert  
cheese, wrapped in prosciutto, topped with a Hollandaise  
sauce. \$28.00
- Chicken Parma - a full chicken breast crumbed & topped with  
home-made salsa, honey-cured ham & mozzarella cheese \$27.00
- Pot Pie of the day - See Specials Board \$30.00
- Pork Ribs (full rib cage) in chef's special Plum & Ginger sauce \$38.00
- Mushroom Risotto - served with a garden salad \$20.00
- Add Prawns \$28.00
- Add Chicken \$25.00

The main meals that do not specify sides are served with your choice of Salad,  
Chips or Vegetables

## **SIDES**

- |  |       |         |
|--|-------|---------|
| ➤ Bowl of Chips  | Small | \$ 6.00 |
|  | Large | \$10.00 |
| ➤ Garden Salad (lettuce, cheese, tomato, beetroot, onion)  |       | \$ 6.00 |
| ➤ Yacht Club Salad - Avocado, Sundried tomatoes, onion<br>Fetta, Sweet potato, mixed lettuce, olives |       | \$ 8.00 |

## **DESSERTS - All Home-made**

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|---|--|---------|
| ➤ Crème Brulee  |  | \$10.00 |
| ➤ Chocolate Mousse  |  | \$10.00 |
| ➤ Sticky Date Pudding - served warm with your choice of<br>cream or ice cream                               |  | \$12.00 |
| ➤ Warm Apple Crumble - stewed apples topped with a coconut<br>crumble and your choice of cream or ice cream |  | \$12.00 |