



S A I L S  
RESTAURANT

N Z

## Starters

**Tuna Crudo**, jalapeno dressing, pickled tomato,  
puffed rice, watermelon radish

**Venison Tataki**, jerusalem artichoke,  
sour cherry, cocoa soil, truffle oil, watercress

**Spiced Calamari**,  
peanut and cucumber relish,  
chilli caramel, mint nam jim

## Mains

**Beef Tenderloin**  
eggplant puree, braised pearl onions,  
pressed agria, watercress

**Free Range Chicken**, mushroom puree, roasted  
swiss browns, pickled shallots, herb gnocchi

**Market Fish**, spinach & green herb risotto,  
fennel, sauce veirge, winter leaves

## Desserts

**Crème Brûlée**  
pomegranate sorbet, rhubarb,  
brown butter crumble

**Chocolate Cremeaux**  
sour cherry, pickled raspberry puree,  
cocoa sponge

**A Selection Of Local Cheese**  
quince jelly and homemade flatbread crackers