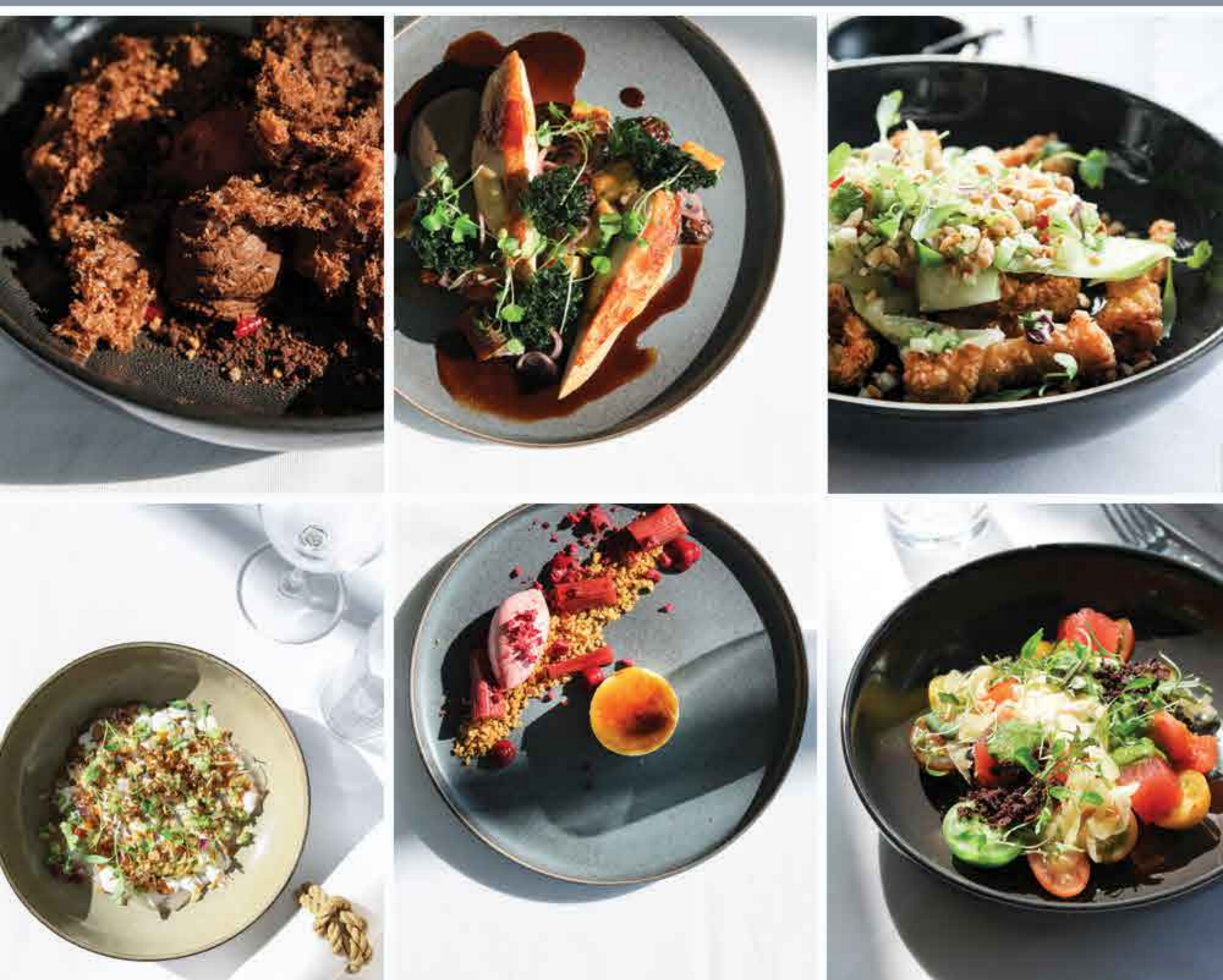


A DINING EXPERIENCE NOT TO BE MISSED



**SEPTEMBER ONLY**

## *The Sails Special Lunch*

EXCEPTIONAL VALUE

**TWO COURSE \$38**  
**THREE COURSE \$48**

MINI LOAF OF HOUSE BAKED FOCACCIA \$9

**ONLY UNTIL THE  
END OF JUNE**

### *Starters*

Snapper Ceviche, coconut,  
coriander, fried shallot,  
sriracha oil

House Ricotta, various  
tomatoes,  
dehydrated olive,  
apple, basil

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

Northland Scallops, brown  
butter, jamon, cauliflower,  
almond, pickled  
golden raisin

(Scallops \$10 Supplement)

### *Mains*

Mushroom Risotto,  
roasted swiss browns,  
truffle mascarpone,  
aged parmesan

Today's Market Fish

Free Range Chicken,  
mushroom puree,  
pickled shallots,  
herb gnocchi

Beef Tenderloin,  
pressed agria, eggplant,  
pearl onions, watercress,  
smoke bone marrow butter

(Beef \$10 Supplement)

### *Sides all \$10*

Charred Broccolini, dukkah, sunflower seeds

Fries, parmesan, truffle oil

Garden Leaves, apple, walnut,  
radish, house dressing

### *Desserts*

Crème Brûlée

pomegranate sorbet, rhubarb, brown butter crumble

Chocolate Cremeaux

sour cherry, pickled raspberry purée, cocoa sponge

Pavlova & Passionfruit

**RESERVE A TABLE HERE**

\*Subject to availability. Bookings essential.