

Sails Sunset Menu

3-Course Prix Fixe Menu \$69

Reservations 4:30pm - 5:00pm Monday through Thursday

FIRST COURSE

Squash Soup

Pomegranate, Walnuts, Mascarpone

Organic Beet Salad

Feta, Moscato Vinaigrette, Cucumber, Endive, Apple

Tuna Tartare*

Fennel Marmalade, White Soy Vinaigrette, Avocado Mousse, Sesame Tuile

Shark Bay Scallops

Wild Australian Scallops, Sauce Marinere, Mushroom

'Little Joe' Grass-Fed Beef Tartare*

Pepper Jam, Smoked Onion Purée, Quail Egg, Capers, Beef Chicharron

Crispy Pork Belly

Charred Oranges, Fennel, Slow Roasted Pineapple

MAIN COURSE

Wild Australian Tiger Prawns

Garlic Herb Butter, Roast Vegetables

Fish du Jour

Grilled Asparagus, Lemon Beurre Blanc

Gnocchi

Cauliflower Purée, Asparagus, Mushroom

Organic Chicken

House Made Chicken-Fennel Sausage, Broccolini, Pistachio Puree, Roasted Red Pepper

Chateaubriand Tenderloin

Roasted Pearl Onions, Bearnaise
(supplemental 12)

ACCOMPANIMENTS

Roasted Vegetables | Potato Gratin
(\$10 each)

DESSERT

Sticky Toffee Pudding

House Made Vanilla Ice Cream, Brown Sugar Caramel, Candied Pecans

Pineapple Pavlova

Passionfruit, Pineapple Ice Cream, Meringue, Raspberry Coulis

Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise, House Made Vanilla Ice Cream
(supplemental 12)

Montenegro

Goat's Milk Yoghurt, Raw Walnuts, Mountain Honey

22% SERVICE CHARGE IS ADDED TO EACH CHECK

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.