



## *Chef's Specials*

98 per person



### **SALMON CRUDO**

king ora salmon | whole grain mustard vinaigrette | dill | orange-fennel

OR

### **PEA & ASPARAGUS SOUP**

moreton bay bug | potato garlic espuma



### **DORADE**

sea bream a la plancha | piperade | courgette | basil

OR

### **'LITTLE JOE' TENDERLOIN**

potato fondant | natural jus



### **HAZELNUT SOUFFLE**

hazelnut praline | chocolate | house made hazelnut ice cream

OR

### **STICKY TOFFEE PUDDING**

hot toffee sauce | candied pecans | house made vanilla ice cream





## *Sails Signature Cocktails*

### LA PECHE

*Prosecco, Hand-Crafted Peach Nectar Mousse,  
Elderflower, Meyer Lemon Candy*



### PASSION DE MER

*Bolls Vodka,  
Passion Fruit, Pineapple, Lime, Sage*



### LYCHEE MARTINI

*Apricot Vodka, Lychee, Lychee Liqueur, Lemon*



### BLISS d' AZUR

*Mezcal, Rum, Passion Fruit, Pineapple, Cayenne Pepper*



### CAPTAIN ROY

*High Plans Rye, Carpano Antica Formula, Cherry, Angostura Bitters*



### OUR FASHIONED

*High Plans Rye, Home Made Coffee Honey Syrup, Angostura Bitters*

