

# Sails Sunset Menu

3-Course Prix Fixe Menu \$69

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

## FIRST COURSE

### Pea & Asparagus Soup

*Moreton Bay Bug, Garlic Potato Espuma*

### 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 Mariniere*

### 'Little Joe' Grass-Fed Beef Tartare\*

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

### Crispy Pork Belly

*Miso-Glaze, Fennel, Slow Roasted Pineapple*

## MAIN COURSE

### Wild Australian Tiger Prawns

*Garlic Herb Butter, Roast Vegetables*

### Fish du Jour

*Grilled Asparagus, Lemon Beurre Blanc*

### Organic Chicken

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

### Lamb Duo

*Potato Fondant, Asparagus, Onion, Sauce Paloise*

### "Little Joe" Tenderloin

*Pearl Onions, Natural Jus  
(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.