

SNACKS



BREAD & DIPS

three house made dips (salsa verde, salsa roja, & mild chilli with cream cheese) served with freshly baked flatbread

19

TACOS

- **FISH:** grilled reef fish, purple cabbage slaw, avocado, pickled onions & salsa verde
- **BEEF:** braised beef cheek, purple cabbage slaw, cheese, avocado & chipotle mayo *GFO*
- **EGGPLANT:** fried eggplant, purple cabbage slaw, avocado & chipotle mayo *V, VG, GFO*

15

CHICKEN TENDERS

crispy fried chicken tenderloins, rocket & chilli-lime dipping sauce

18

CROQUETAS

two spanish style croquettes, bechamel, cured ham & truffle aioli

12

staff's favorite

FRIES

V, VGO, GF

chilli, garlic, lemon salt & mild chilli aioli

11

FROM THE OCEAN

FISH & CHIPS

beer battered reef fish, chunky fries, garden salad & tartare sauce

34

CRISPY SQUID

marinated crispy fried baby squid, rocket & tartare sauce

25

SAILS SEAFOOD RICE

reef fish, prawns, scallop, squid, pipis, red claw yabby & peas in rice with mild chili aioli drizzle

48

CEVICHE

GF

cured reef fish, 'leche de tigre' lemon-lime dressing, red chili peppers, sweet potato, plantain crisps, red onion, corn & coriander

25

chef's signature dish

CHARGRILLED OCTOPUS

GF

sous-vide & chargrilled octopus with spiced potato puree, avocado & olive aioli

29



LITTLE SAILORS



ages 12 & under

CHEESEBURGER & FRIES

16

CHICKEN TACO & FRIES

GFO

16

FISH 'N' CHIPS

16

DIXIE CUP ICE CREAM

6



Surcharges apply: all cards 1.3%, public holiday 17%, Saturday 5% & Sunday 9% Penalty Rate Surcharge



Relax, Connect, Savour

FROM THE LAND

KATSU CHICKEN

panko crumbed chicken breast, cabbage, carrot & edamame slaw, sesame dressing & chunky fries

33

REEF & BEEF

GFO

220g eye fillet, grilled prawns, broccolini, creamy peruvian steak sauce, salsa roja & chunky fries

54

SAILS CHEESE BURGER

beef patty, caramelised onions, swiss cheese, crispy bacon, lettuce, pickles, truffle mayo, tempura onion

25

CHILLI BEEF STIRFRY

GF

tender beef fillet strips, tomato, onion, red pepper, soy & garlic served with chunky fries **or** rice

36

guest's favorite

CAESAR SALAD

GFO

baby gem lettuce, croutons, soft boiled egg, crispy bacon, parmesan & caesar dressing

23

Add:

- grilled chicken
- grilled prawns

7

10

- crispy squid
- fried eggplant

8

7

TO FINISH

CHEESE CAKE

lemon cheese cake, passionfruit coolie & whipped creme

16

CHOCOLATE BROWNIE

chocolate brownie, meringue, salted caramel & coconut icecream

16

CHEESE BOARD

assorted cheese (3 x 40g), dried fruit & lavosh bread

29



ORDER HERE

scan here to place your order.



Scan the QR code to order food and drinks and have it served to your table

VVegetarian
VO.....Vegetarian Option
GFGluten Free

GFO..... Gluten Free Option
VG.....Vegan
VGO..... Vegan Option

Please state allergy requirements upon ordering.

WHAT'S ON

scan for a good time...



Scan the QR code for upcoming events.

WINE

HOUSE

GLASS

Brut
Sauvignon Blanc
Shiraz

CHAMPAGNE & SPARKLING

Woolshed Brut
Woolshed Moscato
2019 Dalz Otto Prosecco Col Fondo
N/V Quartz Reef Méthode Traditionnelle Rosé
N/V Taittinger Champagne

WHITE

N/V Woolshed Pino Grigio
2021 Abellio Albarino
2017 Del Luliis Aged Semillion
2019 Moss Wood Semillion
N/V Woolshed Sauvignon Blanc
2023 Philippe Bouchard Chardonnay
N/V Woolshed Chardonnay
2018 Mountadam Chardonnay
2021 La Clef du Récit Sancerre
2015 Domaine Jean Dauvissat Chablis Côte
2019 Leeuwin Estate Art Series Chardonnay

BLUSH

N/V Woolshed Rosé
2022 Giant Steps Rosé
2021 San Giusto Rosato

RED

2023 Labrune Et Fils Pinot Noir
2022 Bream Creek Pinot Noir
2021 Oakridge Hazeldene Pinot Noir
N/V Woolshed Pinot Noir
2019 Vinestral Rioja
2021 Yangarra Grenache
2018 Le Cinciole Chianti
2020 Mr Riggs JFR McLaren Vale Shiraz
2021 Bondar R2019 Castello Romitorio Syrah Toscana
N/V Woolshed Shiraz
2009 Mount Langi Ghiran Cliff Edge Shiraz
2019 Leeuwin Estate Art Series Shiraz
2020 Man O'War Ironclad Bordeaux Blend
N/V Woolshed Cabernet Sauvignon
2018 Henschke Keyneton 'Euphonium' Cabernet Blend

DESSERT

2024 Quealy Tussie Mussie Pinot Gris



Bar & Restaurant

Relax. Connect. Savour

BOTTLE

BOTTLE

BOTTLE

BOTTLE

BOTTLE

SPIRITS & LIQUEURS

VODKA

Merchant Mae
Belvedere

GIN

Merchant Mae
Hendricks

WHISKY

Famous Grouse
Suntory whisky

BOURBON

Buffalo Trace
Woodford Reserve

TEQUILA

Olmea Reposado
Don Julio Blanco

RUM

Merchant Mae
white/dark
Diplomatico Reserva

LIQUEURS

Fireball, Midori
Sambuca white | black,
Agwa de Bolivia,
St Germain, Pisco



SAILS COCKTAILS

MARGARITA

classic | mango | spicy

MOJITO

white rum, lime, mint, soda

APEROL SPRITZ

aperol, prosecco, soda water

SOUR KISS

dry gin, apricot liqueur,
passionfruit, lemon juice

SAKURA

dry gin, hibiscus, grapefruit, lime

BLACKBERRY BERET

vodka, chambord, blackberry
puree, vanilla, lemon, prosecco

ESPRESSO MARTINI

vodka, espresso, coffee
liqueur

SAILOR'S PUNCH

dark rum, pineapple juice,
lime, grenadine, soda

PINKY SWEAR

vodka, watermelon, lychee,
lemon

SWIZZLE MY TIE

spiced rum, pineapple rum,
midori, aperol, disaronno

BEER

Locally made

★★★★★★★★★★★★

ON TAP

425ml

CIDER & GINGER BEER

330ml bottle

Hemingway's Canecutter
Lager
ABV 3.5%
IBU 16

Cheeky Tiki
Apple Cider (QLD)
ABV 5.3%

Hemingway's 7th Heaven
Tropical Ale
ABV 4.5%
IBU 25

Matso's
Ginger Beer (WA)
ABV 3.5%

MORE BEER

355ml can

Hemingway's Pitchfork Betty's
Pale Ale
ABV 5.1%
IBU 35

Hemingway's The Prospector
Pilsner
ABV 4.8%
IBU 38

Heaps Normal
Lager
ABV 0.5%

Two Bays
Gluten Free Pale Ale
ABV 4.5%



0% COCKTAILS

PINA CON NADA 13
pineapple, coconut, lime

GINGER MOJITO 17
ginger puree, lime, mint,
yuzu & lime soda

★★★★★★★★★★★★

SOFT DRINKS

SINGLE SPIRIT
SERVE ADD ON

Bundaberg Ginger Beer 8 4
Fever Tree Soda Range 7 3.5
(tonics, sodas)

Coke, Coke Zero Sugar, 6 1
Sprite, Fanta

Juices 6 1

750ml Sparkling 12
Mineral Water

HOT DRINKS

A variety of milks available

Coffees 6
Tea 6
Hot chocolate 6



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