Sails CAIRNS

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SNACKS

BREAD & DIPS 20.5
three house made dips (salsa verde, salsa roja, and mild chilli with cream cheese) served with freshly baked flatbread

TACOS 16.5
- **FISH:** grilled reef fish (I), 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)*

CHICKEN TENDERS 19.5
crispy fried chicken tenderloins, rocket & chilli-lime dipping sauce

STAFF PICK
CROQUETAS 13.5
two spanish style croquettes, bechamel, cured ham & truffle aioli

FRIES *(V, VGO, GF)* 12.5
chilli, garlic, lemon salt & mild chilli aioli

FROM THE OCEAN (MAINS)

FISH & CHIPS *(I)* 36.5
beer battered reef fish, chunky fries, garden salad & tartare sauce

CRISPY SQUID *(I)* 27
marinated crispy fried baby squid, rocket & tartare sauce

HOUSE SPECIALITY
SAILS SEAFOOD RICE *(M)* 51.5
reef fish, prawns, scallop, squid, pipis, red claw yabby & peas in rice with mild chilli aioli drizzle

CHEF'S CHOICE
CEVICHE *(A) (GF)* 27
cured reef fish, 'leche de tigre' lemon-lime dressing, red chilli peppers, sweet potato, plantain crisps, red onion, corn & coriander

CHARGRILLED OCTOPUS *(I) (GF)* 31
sous-vide & chargrilled octopus with spiced potato puree, avocado & olive aioli

LITTLE SAILORS

ages 12 & under

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

*Kids Eat ½ price 4-6pm**

CHEESEBURGER & FRIES	16
CHICKEN TACO & FRIES *(GFO)*	16
FISH 'N' CHIPS *(I)*	16
HAM & CHEESE TOASTIE	14
DIXIE CUP	6

**Minimum spend $40 in one transaction (up to 3 kids meals)*

Surcharges apply: public holiday 20%, Sat 7% & Sun 10%

FROM THE LAND (MAINS)

KATSU CHICKEN 35.5
panko crumbed chicken breast, cabbage, carrot & edamame slaw, sesame dressing & chunky fries

REEF & BEEF *(GFO)* 58
220g eye fillet, grilled prawns (M), broccolini, creamy peruvian steak sauce, salsa roja & chunky fries

SAILS CHEESE BURGER 27
beef patty, caramelised onions, swiss cheese, crispy bacon, lettuce, pickles, truffle mayo, tempura onion

CHILLI BEEF STIRFRY *(GF)* 37.5
tender beef fillet strips, tomato, onion, red pepper, soy & garlic served with chunky fries **or** rice

CAESAR SALAD *(GFO)* 25
baby gem lettuce, croutons, soft boiled egg, crispy bacon, parmesan & caesar dressing

Add:

• grilled chicken	8	• crispy squid	9
• grilled prawns	11	• fried eggplant	8

Enjoy!

TO FINISH

CHEESECAKE 17.5
lemon cheesecake, passionfruit coulis & whipped creme

CHOCOLATE BROWNIE 17.5
chocolate brownie, meringue, salted caramel & coconut icecream

CHEESE BOARD 31
assorted cheese (3 x 40g), dried fruit & lavosh bread

ORDER FOOD & DRINKS HERE

Scan to Order
Pay on your Phone
OR
USE ONE OF THE KIOSKS

ALLERGIES? PLEASE TALK TO OUR STAFF FOR ADVICE

V .....Vegetarian
VO.....Vegetarian Option
GF .....Gluten Free
GFO..... Gluten Free Option
VG.....Vegan
VGO..... Vegan Option

Seafood: (A) = Australian (I) = Imported (M) = Mixed

Please state allergy requirements upon ordering.

WINE

HOUSE

GLASS BOTTLE

Brut Sparkling
Pinot Grigio
Sauvignon Blanc
Chardonnay
Rosé
Pinot Noir
Shiraz

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Bar & Restaurant
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CHAMPAGNE & SPARKLING

BOTTLE

N/V Foundstone Brut
N/V Woolshed Moscato
2019 Dalz Otto Prosecco Col Fondo
N/V Quartz Reef Méthode Traditionnelle Rosé
N/V Taittinger Champagne
Jean-Noell NV Champagne FRA

WHITE

BOTTLE

2024 Delle Venezie Pinot Grigio
2021 Abellio Albarino
2017 Del Luliis Aged Semillion
2019 Moss Wood Semillion
2024 Woolshed Sauvignon Blanc
2023 Philippe Bouchard Chardonnay
2023 Woolshed Chardonnay
2018 Mountadam Chardonnay
2021 La Clef du Récit Sancerre
2015 Domaine Jean Dauvissat Chablis Côte
2019 Leeuwin Estate Art Series Chardonnay

BLUSH

BOTTLE

2024 Chez Rosé
2022 Giant Steps Rosé
2021 San Giusto Rosato

RED

BOTTLE

2023 Labrune Et Fils Pinot Noir
2022 Bream Creek Pinot Noir
2021 Oakridge Hazeldene Pinot Noir
N/V Woolshed Pinot Noir
2019 Vinestral Rioja
2019 Felix Solis Autentica Tempranillo Rioja SPN
2021 Yangarra Grenache
2018 Le Cinciole Chianti
2020 Mr Riggs JFR McLaren Vale Shiraz
N/V Woolshed Shiraz
2021 Curtis Shiraz McLaren Vale SA
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

BOTTLE

2024 Quealy Tussie Mussie Pinot Gris

SPIRITS & LIQUEURS

Ask for locally made — DEVILS THUMB DISTILLERY

Award-winning gin, rum & whisky

VODKA

NIP 30ml

Merchant Mae
Belvedere

GIN

Merchant Mae
Hendricks

WHISKY

Famous Grouse
Suntory whisky

BOURBON

Buffalo Trace
Woodford Reserve

TEQUILA

NIP 30ml

Olmeca 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

Hemingway's Canecutter
Lager
ABV 3.5%
IBU 16

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

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%

CIDER & GINGER BEER

330ml bottle

Cheeky Tiki
Apple Cider (QLD)
ABV 5.3%

Matso's
Ginger Beer (WA)
ABV 3.5%

Hemingway's Tunnel 10
Lager
ABV 4.2%
IBU 20

Hemingway's Mr Wong
Hef
ABV 5%
IBU 14

Hemingway's Wharf St
IPA
ABV 6%
IBU 65

All packaged alcohol is available for takeaway

0% COCKTAILS

PINA CON NADA 12
pineapple, coconut, lime

GINGER MOJITO 14
ginger puree, lime, mint, yuzu & lime soda

SODAS

	SINGLE SERVE	SPIRIT ADD ON
Bundaberg Ginger Beer & fruit soda	9	5
Cascade Soda Range (tonics, sodas)	8	4.5
Coke, Coke Zero Sugar, Sprite, Fanta	7	2
Juices	7	2
750ml Sparkling Mineral Water	13.5	

HOT DRINKS

A variety of milks available

Coffees	5.5 - 7
Tea - in a pot	5.5
Hot chocolate	6.5

MILK: full cream, skim
OTHER: almond, soy, oat +1.5

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BREAKFAST

by the water

WED-SUN 8AM - 11.30AM

BAR OPEN FROM 10AM

BREAKFAST WITH BENEFITS FROM 10AM



BRUNCH COCKTAILS THIS WAY →

SAILS FAVOURITES

CHEF'S CHOICE **PULLED PORK BENEDICT** 30.5
Slow cooked pulled pork, poached free-range eggs, chipotle hollandaise, sautéed greens on toasted English muffin.

BIG BREKKIE (VGO) 29.5
Fried free-range eggs, streaky bacon, house baked beans, grilled mushrooms, roast capsicum and focaccia.
Good with Mango-weizen

CHICKEN & WAFFLES 25.5
Golden Southern style fried chicken, maple butter, bread and butter pickles, chargrilled corn.

BACON & EGG ROLL 15
Egg and bacon with Bourbon BBQ sauce and American cheese.
Available for takeaway

HOUSE SPECIALITY

CRAB & CORN FRITTERS (A) 22.5
Golden crab and corn fritters, crisp iceberg, Asian herbs and chilli vinegar.



LIGHTER & SWEET

EGGS ON TOAST (V) 19.5
Free-range eggs your way - poached, fried or scrambled - with buttered sourdough.

STAFF PICK **SMASHED AVO** (V, VGO, N) 24.5
Poached free-range eggs, avo, heirloom tomatoes, sourdough, smoked almond dukkah.

COCONUT PANCAKES (V, N) 26.5
Tropical fruits, miso caramel, coffee soil, pistachio ice cream.

SMOOTHIE BOWL (V, N) 22.50
Banana smoothie, macadamia crumble, jungle fruits, rainforest honey.

BANANA PINEAPPLE BREAD 13
With maple butter.
Available for takeaway

ADD A LITTLE MORE

House hash browns **9.5**
Streaky bacon **6.5**
Smashed avo **5.5**
Chipotle hollandaise **5.5**
Baked beans **7.5**
Free-range egg **3.5**
Grilled mushrooms **7.5**
Heirloom tomatoes **8.5**
GF bread **7.5**

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LITTLE SAILORS

12 YRS & UNDER

- One egg (your way) toast, bacon, baked beans 15
- Waffles with syrup 15
- Ham & cheese toastie 14
- Kids drinks 4.5

Seafood: (A) = Australian (I) = Imported (M) = Mixed | **Dietary:** (V) = vegetarian (VGO) = vegan option (LG)= low gluten (N) = nuts
FURTHER DIETARY INFO IS AVAILABLE VIA THE QR CODE. PLEASE ORDER AT THE BAR IF YOU HAVE ANY ALLERGY CONCERNS.

Surcharges apply: Saturday 7%, Sunday 10%, public holiday 20%

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DRINKS
by the water

WED-SUN 8AM - 11.30AM

BAR FROM 10AM

BREAKFAST WITH BENEFITS
AVAILABLE FROM 10AM

BRUT
Glass of Brut sparkling wine.

MIMOSA
Brut with orange juice.

ESPRESSO MARTINI
Vodka, espresso, coffee liqueur.

MANGO-WEIZEN
Hemingway's Mr Wong Hefeweizen topped with mango juice.

BLOODY MARY
Vodka, Worcestershire sauce, tomato juice, Tabasco, celery, lemon, salt & pepper

BREAKFAST BEER
Hemingway's Canecutter Lager. (Schooner)



COFFEE & TEA

COFFEE	REG	LARGE
Espresso	5.5	6.5
Long black	5.5	6.5
Flat white	5.5	6.5
Cappuccino	5.5	6.5
Mocha	6	7
Latte	6.5	

MILK: full cream, skim
OTHER: almond, soy, oat +1.5

OTHER	
Chai latte	6.5
Hot chocolate	6.5
Iced latte	7
Iced coffee	7

TEA	
English breakfast	5.5
Peppermint	5.5
Green	5.5

SERVED IN A POT WITH MILK OR LEMON





MOCKTAILS

PINA CON NADA 12
Pineapple, coconut, lime, shaken & served with ice

STRAWBERRY SUNRISE 12
Cranberry, strawberry, lime, shaken & served with ice

RISE & ZING 12
Apple, ginger, lime, shaken & served with ice



JUICES & MILKSHAKES

Mango	7
Apple	7
Orange	7
Pineapple	7
Cranberry	7



Strawberry	7.5
Chocolate	7.5
Caramel	7.5
Vanilla	7.5

Whipped cream +1.5

Sails CAIRNS

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