

SAIL AWAY MENU 99PP



TO START

Mixed Olives

penfield kalamata, arbequina, toolunka green, lemon + herbs VG/GF/DF

Herb + Sea Salt Focaccia

la barre extra virgin olive oil DF/VG/GFA

Stracciatella + Fire Grilled Peppers

baby beets, candied walnuts + pukara estate lemon olive oil V/GF/N

MAINS

Spatchcock Cotoletta

calabrian harissa, green sauce, baby leaves + lemon

Garlic Prawn + Guanciaie Malloreddus

rosé sauce, garlic, lemon + chilli GFA/A

SIDES

Fries

herb mayonnaise V/GF/DF

Baby Leaves

fennel, blood orange + mustard vinaigrette VG/GF/DF

ADD DESSERT +7PP

Salted Caramel Semifreddo

chocolate ganache, preserved cumquat + marcona almonds V/GF/N

Plus 2 HR BOTTOMLESS

House Wines, Tap Beers, Soft Drinks,
Heaps Normal + Lyres Classic Sparkling

GF GLUTEN FREE DF DAIRY FREE GFA GLUTEN FREE AVAILABLE DFA DAIRY FREE AVAILABLE
VG VEGAN V VEGETARIAN N CONTAINS NUTS S SESAME MP MARKET PRICE
ALL OUR SEAFOOD IS FROM AUSTRALIAN (A) WATERS OR IMPORTED FROM NEW ZEALAND (I)

WE ACCEPT AMEX, VISA AND MASTERCARD. 10% SURCHARGE ON SATURDAY, 12.5% SURCHARGE
ON SUNDAY, 20% ON PUBLIC HOLIDAYS. 10% GRATUITY FEE FOR GROUP BOOKINGS OF 8+.
PLEASE NOTE YOU WILL BE CHARGED UP TO 1.54% FOR VISA AND MASTERCARD AND 2.2% FOR
AMEX. PLEASE NOTE, ALL MENUS AND PRICING ARE SUBJECT TO CHANGE.



SAIL AWAY BOTTOMLESS

Upgrades

BOTTOMLESS FOR 2 HRS

ADD Boathouse Margaritas + Aperol Spritz 20PP

GO FRENCH! Add Whispering Angel and NV Veuve Clicquot 59PP

ON ARRIVAL

ADD half or dozen oysters 40/79

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