

Sails Restaurant is not just a fabulous location, the restaurant has earned it's reputation as one of New Zealand's top restaurants through an uncompromising belief in using only the freshest ingredients, the most talented chefs, and friendly professional waiting staff.

This dedication to excellence has resulted in numerous awards for both food and service over the years.

Please inform your waiter if you have any food restrictions including dietary or allergies OR time restrictions for your dining experience.



SIGNATURE MENU

Roasted Beetroot, salted buffalo curd, verjuice,
walnut, seed cracker
Passage Rock Rosé

Kingfish Crudo, jalapeno dressing, pickled tomato,
puffed wild rice, radish, urban micros
Mt Difficulty Medium Riesling

Spiced Calamari, cucumber relish, chilli caramel,
coriander, peanuts
Saint Clair Godfrey's Creek Reserve Gewürztraminer

Duck, celeriac, tamarillo, cavolo nero
Ma Maison Pinot Noir

Hawkes Bay Lamb, eggplant, minted peas,
whipped agria, labneh, cumin salt
Elephant Hill Syrah

Crème Brûlée, vanilla, coconut, pineapple
Saint Clair "Noble" Riesling

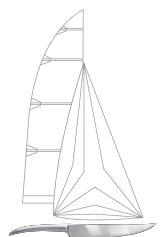
6 Courses	110
Wine Match	68



THE WHOLE PACKAGE

210

A glass of Veuve Clicquot
6 course Signature Menu
Wine Match
Gorgonzola, Coffee and Port

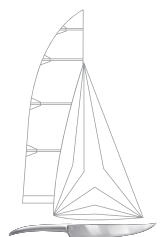




STARTERS

House Baked Focaccia <i>Rangihoua olive oil, whipped brown butter</i>	10
Fresh Local Oysters, <i>Natural with Forvm Chardonnay vinegar</i> <i>OR Crisp batter, kewpie mayo, citrus furikake</i>	POA
Sashimi of premium local seafood, <i>soy, wasabi, pickled ginger</i>	24
Roasted Beetroot, salted buffalo curd, <i>verjuice, walnut, seed cracker</i>	21
Snapper Ceviche, coconut, pomegranate, <i>pickled ginger gel, fried shallots, sriracha</i>	23
Spiced Calamari, cucumber relish, <i>chilli caramel, coriander, peanut</i>	24
Venison Tataki, jerusalem artichoke, <i>sour cherry, cocoa soil, watercress</i>	23
Beef Cheek Ravioli, chestnut crème, <i>pangrattato, truffle oil</i>	22
Kingfish Crudo, jalapeno dressing, radish, <i>pickled tomato, puffed wild rice, urban micros</i>	23
Risotto, green herb, pea, <i>clevedon mozzarella, serrano</i>	22
Sea Scallops, breaded & simply fried <i>with lemon & condiments</i>	26

Please inform your waiter if you
have any dietary requirements
or time restrictions
One bill per table





MAIN COURSES

- Pan Roasted Hapuka**, stewed cherry tomatoes, bacon, curd, spiced almonds, fennel 43
- Market Fish**, ask your waiter for today's speciality 43
- Beer Battered Snapper**, yoghurt tartare house ketchup, slaw, chips 37
- Free Range Chicken**, potato gnocchi, portobello, roasted swiss browns, mushroom ketchup 40
- Hawkes Bay Lamb**, eggplant, minted peas, whipped agria, labneh, cumin salt 42
- Duck**, celeriac, tamarillo, cavolo nero 43
- Locally Sourced Beef**, caulilini, polenta fries, burnt onion, confit garlic and truffle butter, 48 hour jus 45
- Squid Ink and Crayfish Linguine**, diamond shells, green lipped mussels, saffron bisque 54
- Pumpkin Steak**, homemade curry, greens, spiced roti 35
- Fresh New Zealand Crayfish** POA
Grilled with Lemon oil and hollandaise
OR Sails signature mornay
(subject to availability)



SIDES

11

- Skinny Fries**, truffle oil, parmesan
- Roma & Indigo Rose Tomatoes**, clevedon feta, spice dust, roasted hazelnuts
- Charred Greens**, dukkha, lemon oil, sunflower seeds
- Triple Cooked Agria Potato**, garlic & herb
- Garden Leaves**, apple, walnut, radish



DESSERTS

Clevedon Yoghurt Pana cotta, spiced pear, oat & hazelnut crumble, feijoa

Whittakers Chocolate Fondant, chocolate crémeux, pistachio gelato

Pavlova, blueberry, raspberry, lemon curd

Crème Brûlée, vanilla, coconut, pineapple

Cinnamon Donuts, spiced chocolate, salted caramel ice cream

Coconut Sago, coconut parfait, mango sorbet, peanut dust, palm sugar & lime caramel

Petit Fours
A selection of delicate delights

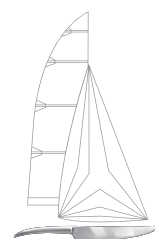
Ice Cream or Sorbet (per scoop) 5



CHEESE

Premium Cheese Selection
Fruit paste, walnut, spiced pear, house-made flatbread

One	19
Two	29
Three	39
Platter	50





COFFEE

5

ORB Latitude Arabica Dark Roast



TEA

5

Our Selection of Dilmah Loose Leaf Teas



SPECIAL COFFEE

16

Irish Coffee

Made traditionally with Jameson Whiskey

Café Nero

Made traditionally with Galliano

Out of Africa

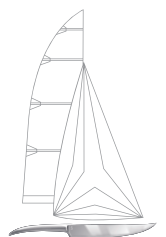
Amarula Liqueur and a Banana Cream Float

Sails Special

Kahlua, Grand Marnier & Brown Crème de Cacao

Hot Moch

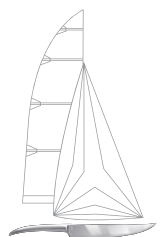
Frangelico, Kahlua & Hot Chocolate





DESSERT WINE

		<i>Glass 90ml</i>
New Zealand		62 15
<i>Saint Clair Reserve Noble Riesling 2018</i>		
<i>Marlborough, NZ</i>		
<i>Foxes Island Reserve Noble Riesling 2015</i>	92	
<i>Marlborough, NZ</i>		
<i>Pegasus Bay Noble Semillon Sauvignon 2017</i>	98	
<i>Waipara, NZ</i>		
Australia	86	20
<i>De Bortoli Noble One 2017 (Semillon)</i>		
<i>NSW</i>		
France	68	16
<i>Chateau Villafranche Sauternes 2018</i>		
<i>Bordeaux</i>		
Spain	68	16
<i>Valdespino El Candado Pedro Ximenez</i>		
<i>Jerez</i>		





PORT

Glass
75ml

Tawny

Graham's 10 year old	180	18
Late Bottle Vintage Dow's 2013	142	14

Vintage

Graham's 1977	1200	
Fonseca 1994 (Magnum)	975	
Graham's 2000	395	
Dow's Quinta Senhora da Ribeira 2005	295	

Cognac

45ml

Hennessey X.O.	42
Remy Martin V.S.O.P.	22
Hennessey V.S.	18

Armagnac

Delord V.S.O.P.	19
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Calvado

Domfrontais St. George de Rouelley 2013	17
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Grappa

30ml

San Leonardo Oak Aged	28
San Leonardo	24
Trabucchi di San Colombano	19
Antinori Tignanello	14

60ml

Limoncello

14

