

*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 dietary requirements or time restrictions

One bill per table



# SIGNATURE MENU

6 Courses

120

Wine Match

70

**Snapper Ceviche**, chilli nam jim,  
coconut, puffed rice, urban micros  
*Prophet's Rock Dry Riesling*

**Cured King Salmon**, creme fraiche,  
teriyaki butter, finger lime, ink cracker  
*Two Rivers Rosé*

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

**Duck Leg**, tamarillo, celeriac, hazelnut, kale,  
spiced jus  
*Ma Maison Pinot Noir*

**Locally Sourced Beef**, layered agria potato,  
smoked bone marrow butter, jus  
*Langmeil 'Blacksmith' Cab Sav*

**Crème Brûlée**, spiced apple cake,  
streusel crumble, granny smith & feijoa sorbet  
*Villa Maria 'Noble' Riesling*



# THE WHOLE PACKAGE

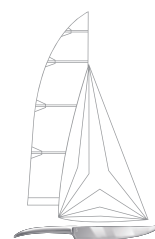
220

**A glass of Veuve Clicquot**

**6 course Signature Menu**

**Wine Match**

**Gorgonzola, Coffee and Port**



SAILS<sup>NZ</sup>  
RESTAURANT



# STARTERS

**House Baked Focaccia**

12

*Bracu olive oil, whipped brown butter*

**Te Kouma Bay Oysters**

*natural with Forvm Chardonnay vinegar*

30/60

*OR crisp batter, kewpie mayo, citrus furikake*

**Sashimi** of premium local seafood,

26

*soy, wasabi, ginger*

**Buratta**, spiced tomato relish, sherry vinegar,

22

*basil, kalamata olive, toast*

**Spiced Calamari**, cucumber relish,

25

*chilli caramel, sriracha mayo, coriander*

**Venison Tataki**, sour cherry, cocoa soil,

28

*artichoke chips, truffle oil, watercress*

**Cured King Salmon**, creme fraiche

25

*teriyaki butter, finger lime, ink cracker*

**Sea Scallops**, breaded & simply fried

27

*with lemon & condiments*

**Snapper Ceviche**, chilli nam jim,

25

*coconut, puffed rice, urban micros*

**Prawns**, romesco, preserved lemon,

26

*shallot confit, capers, brown butter*

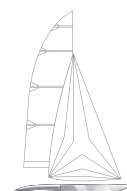
**Forest Mushroom Risotto**, roasted swiss browns

23/38

*enoki, truffle mascarpone*

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SAILS<sup>NZ</sup>  
RESTAURANT



## MAIN COURSES

<b>Fresh New Zealand Crayfish</b> <i>grilled with lemon oil and hollandaise</i> <i>OR Sails signature mornay</i> <i>(subject to availability)</i>	POA
<b>Market Fish</b> , ask your waiter for today's speciality	45
<b>Hawkes Bay Lamb</b> , pressed agria, eggplant, <i>minted peas, labneh, cumin salt</i>	44
<b>Duck</b> , tamarillo, celeriac, hazelnut, <i>kale, spiced jus</i>	46
<b>Roasted Crayfish Tail</b> , northland scallops, <i>green pea risotto, citrus furikake</i>	55
<b>Beer Battered Snapper</b> <i>fries, yoghurt tartare, slaw, lemon</i>	38
<b>Freedom Farms Pork Cheek</b> <i>carrot, granny smith apple, apple butter</i>	43

<b>Locally Sourced Beef</b> , paris mash, <i>smoke bone marrow butter, jus</i>	
<b>250g Aged Scotch Fillet</b>	48
<b>200g Eye Fillet</b>	46
<b>Surf &amp; Turf</b> <b>ADD</b> Chatham Island Crayfish Tail <i>grilled with lemon oil &amp; hollandaise</i>	Half 40



## SIDES

12

<b>Skinny Fries</b> , truffle oil, parmesan	
<b>Triple Cooked Agria Potato</b> , garlic, thyme, mayo	
<b>Charred Greens</b> , dukkha, lemon oil, romesco	
<b>Garden Leaves</b> , apple, walnut, radish	
<b>Confit Carrot</b> , yoghurt, spiced almonds, maple dressing	



## DESSERTS

18

**Chocolate & coffee**, almond sponge,  
whittakers parfait, cocoa soil

**Crème Brûlée**, spiced apple cake,  
streusel crumble, granny smith & feijoa sorbet

**Whipped Baked Cheesecake**, strawberry jelly,  
pomegranate sorbet, brown butter biscuit,  
blueberries

**Petit Fours**  
a selection of delicate delights

**Baked Cookie Dough**, dark chocolate, 16  
peanut butter, vanilla bean ice cream

**Ice Cream or Sorbet** (per scoop) 5

**Salted Caramel Macarons** (each) 4



## CHEESE

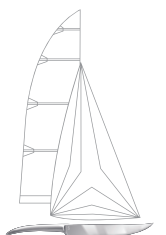
**Premium Cheese Selection**  
fruit paste, walnut, house-made flatbread, seed cracker

**One** 19

**Two** 29

**Three** 39

**Platter** 50





# DESSERT COCKTAILS

## **Liquid Dessert**

19.50

### **After Dinner Mint**

*Creme De Menthe, Creme De Cacao, chocolate & cream*

### **Sweet Dreams**

*Galliano, Cointreau, Creme De Cacao, orange & cream*

### **Banana Split**

*Amarula, Creme De Cacao, banana & cream*



# SPECIAL COFFEE

16

### **Irish Coffee**

*traditional with Jameson Whiskey*

### **Café Nero**

*traditional with Galliano*

### **Out of Africa**

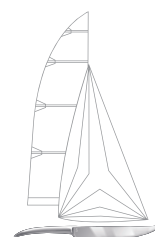
*Amarula Liqueur and a Banana Cream Float*

### **Sails Special**

*Kahlua, Grand Marnier & Brown Creme de Cacao*

### **Hot Moch**

*Frangelico, Kahlua & Hot Chocolate*





# DESSERT WINE

	Glass 90ml	
<b>New Zealand</b>	64	15
<i>Villa Maria Reserve Noble Riesling 2018</i> Marlborough, NZ		
<i>Foxes Island Reserve Noble Riesling 2015</i> Marlborough, NZ	92	
<i>Pegasus Bay Noble Semillon Sauvignon 2017</i> Waipara, NZ	98	
<b>Australia</b>	86	20
<i>De Bortoli Noble One 2018 (Semillon)</i> NSW		
<b>France</b>	68	16
<i>Chateau Villafranche Sauternes 2019</i> Bordeaux		
<b>Spain</b>	68	16
<i>Valdespino El Candado Pedro Ximenez</i> Jerez		



# COFFEE

ORB Latitude Arabica Dark Roast 5



# TEA

our Selection of Dilmah Loose Leaf Teas 5

