

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

125

Wine Match

70

Snacks - to begin

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

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

Duck, beetroot, mandarin, filo, spiced jus
Ma Maison Pinot Noir

Hawkes Bay Lamb, carrots, minted peas,
paris mash, salsa agresto
Poderi Crisci Merlot

Crème Brûlée, vanilla, coconut sponge,
pineapple, lime & mint sorbet
Villa Maria 'Noble' Riesling



THE WHOLE PACKAGE

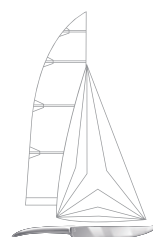
225

A glass of Veuve Clicquot

6 course Signature Menu

Wine Match

Gorgonzola, Coffee and Port



SAILS^{NZ}
RESTAURANT



STARTERS

House Baked Focaccia

14

olive oil, whipped brown butter

Te Kouma Bay Oysters

36/72

- natural with Forvm Chardonnay vinegar
- crisp batter, kewpie mayo, citrus furikake
- kilpatrick, smoked bacon, shallots, worcestershire

Sashimi of premium local seafood,

28

soy, wasabi, pickled ginger

Spiced Calamari, cucumber relish,

28

chilli caramel, sriracha mayo, coriander

Cured King Salmon, avocado cream,

27

lemon gel, soy pearls, in cracker

Marinated Beef Tartare, egg yolk gel,

28

black garlic, jerusalem artichoke crisps

Breaded Scallops, simply fried

30

with lemon and condiments

Snapper Ceviche, chilli nam jim,

26

coconut, puffed rice, urban micros

Prawns, romesco, beurre noisette,

28

capers, parsley

Freedom Farms Pork Cheek

27/47

carrot, granny smith apple. apple butter

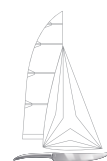
Mushroom arancini, parmesan, truffle oil,

20

mushroom ketchup

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SAILS
RESTAURANT



MAIN COURSES

Fresh New Zealand Crayfish

POA

grilled with lemon oil and hollandaise

OR Sails signature mornay

(subject to availability)

Market Fish, ask your waiter for today's speciality 46

Duck, beetroot, mandarin, filo, spiced jus 48

Hawkes Bay Lamb, carrots, minted peas, paris mash, salsa agresto 46

Hot smoked King Salmon, horseradish creme fraiche, fennel, apple, radish, hazelnuts 46

Beer Battered Snapper 38
fries, yoghurt tartare, slaw, lemon

Roasted Crayfish Tail, sea scallops, preserved lemon risotto, tomato & dill, winter leaves 60

Forest Mushroom Risotto, roasted swiss browns enoki, truffle mascarpone 38

Locally Sourced Beef, layered agria smoke bone marrow butter, jus

250g Handpicked Scotch 48

200g NZ prime steer Eye Fillet 46

280g Angus Prime Sirloin 45

Surf & Turf

ADD Chatham Island Crayfish Tail Half 40
grilled with lemon oil & hollandaise



SIDES

14

Skinny Fries, truffle oil, parmesan

Triple Cooked Agria Potato, garlic, thyme, mayo

Charred Greens, dukkha, lemon oil, romesco

Garden Leaves, apple, walnut, radish

Confit Carrot, labneh, spiced almonds, maple dressing

Roasted Beetroot, salted buffalo curd, granola



DESSERTS

19

Chocolate, marquise cremeux,
whittakers parfait, almond, mandarin

Crème Brûlée, vanilla, coconut sponge,
pineapple, lime & mint sorbet

Whipped Baked Cheesecake, berry jelly
sour cherry, pickled raspberry gel,
brown butter crumble

Petit Fours
a selection of delicate delights

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

Pavlova, lemon curd, strawberry mascapone 15

Ice Cream or Sorbet (per scoop) 5

Salted Caramel Macarons (each) 5



CHEESE

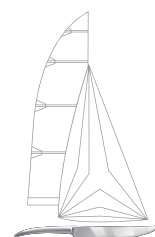
Premium Cheese Selection
fruit paste, walnut, house-made flatbread, seed cracker

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

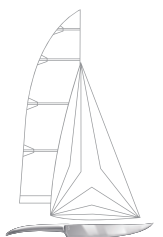
Amarula Liqueur and a Banana Cream Float

Sails Special

Kahlua, Grand Marnier & Brown Creme de Cacao

Hot Moch

Frangelico, Kahlua & Hot Chocolate





DESSERT WINE

	Glass 90ml	
New Zealand	64	15
<i>Saint Clair 'Godfrey's Creek' 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	
Australia	86	20
<i>De Bortoli Noble One 2018 (Semillon)</i> NSW		
France	68	16
<i>Chateau Villafranche Sauternes 2019</i> Bordeaux		
Spain	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

