

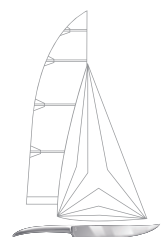
*Welcome to Sails for the 28th, 29th and 30th of December 2023.*

*Happy Holidays.*

*We hope you are enjoying your Christmas break. During this time we are offering the following menu.*

*Please let us know if you need any assistance including, food restrictions, dietary requirements or allergies throughout your dining experience.*

**one bill per table**



SAILS<sup>NZ</sup>  
RESTAURANT



## TO SHARE

**House Baked Focaccia**

*olive oil, whipped brown butter*



## ENTREE

**Cured King Salmon,** *avocado cream,  
lemon gel, soy pearls, ink cracker*

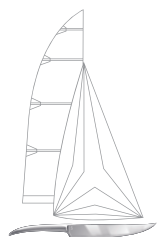
**Snapper Ceviche,** *chilli nam jim,  
coconut, puffed rice, urban micros*

**Freedom Farms Pork Cheek**  
*carrot, granny smith apple. apple butter*

**Spiced Calamari,** *cucumber relish,  
chilli caramel, sriracha mayo, coriander*

**Marinated Beef Tartare,** *egg yolk gel,  
black garlic, kumara crisps*

**Salted Buffalo Curd,** *roasted beetroot  
savoury granolla, mollasses, watercress*





## MAINS

**Pan Roasted Market Fish**, your waiter will advise

**Locally Sourced Beef**, layered agria  
smoke bone marrow butter, braised onions, jus

**Duck**, beetroot, mandarin, filo, spiced jus

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

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



## SIDES

**\*To share for the table.**

**Charred Greens**, dukkha, lemon oil,

**Triple Cooked Agria Potato**, garlic, thyme, mayo



## DESSERT

**Chocolate Marquise**, chocolate cremeux,  
whittakers parfait, almond, mandarin

**Crème Brûlée**, vanilla, peach, passionfruit,  
yoghurt sponge,

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

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

**Premium Cheese Selection**

fruit paste, walnut, house-made flatbread, seed cracker