

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

1.8% surcharge applies to all Credit Cards & Paywave.



SIGNATURE MENU

6 Courses

125

Wine Match

70

Snapper Ceviche, chilli nam jim,

coconut, puffed rice, urban micros

Prophet's Rock Dry Riesling

Cured King Salmon, avocado cream,

lemon gel, soy pearls, squid ink cracker

Two Rivers Rose

Spiced Calamari, cucumber relish,

chilli caramel, sriracha mayo, coriander

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Duck, beetroot, mandarin, filo, spiced jus

Te Muna Pinot Noir

Hawkes Bay Lamb, carrots, minted peas,

paris mash, salsa agresto

Poderi Crisci Merlot

Crème Brûlée, vanilla, coconut sponge,

pineapple lime mint sorbet

St Clair 'Noble' Riesling



THE WHOLE PACKAGE

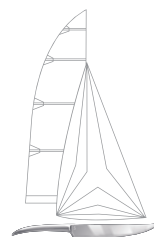
225

A glass of Veuve Clicquot

6 course Signature Menu

Wine Match

Gorgonzola, Coffee and Port



SAILS
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*

Sashimi of premium local seafood,
soy, wasabi, pickled ginger

28

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

28

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

27

Marinated Beef Tartare, *egg yolk gel,*
black garlic, jerusalem artichoke crisps

28

Breaded Scallops, *simply fried*
with lemon and condiments

30

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

26

Prawns, *romesco, beurre noisette,*
capers, parsley

28

Freedom Farms Pork Cheek

27/47

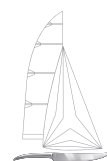
carrot, granny smith apple, apple butter

Mushroom Arancini, *parmesan, truffle oil,*
mushroom ketchup

20

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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, chocolate 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

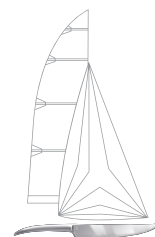
fruit paste, walnut, house-made flatbread, seed cracker

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

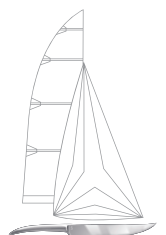
Amarula Liqueur and a Banana Cream Float

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



COFFEE

ORB Latitude Arabica Dark Roast 5



TEA

our Selection of Dilmah Loose Leaf Teas 5

