

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

135

Wine Match

80

Snapper Ceviche, coconut, chilli,

lime, puffed rice, young herbs

Prophet's Rock Dry Riesling

Tartare of Cured King Salmon

radish, lemon gel, finger lime, ink cracker

Two Rivers Rose

Breaded Scallops

chilli caramel, sriracha mayo, coriander

Saint Clair Godfrey's Creek Reserve Gewürztraminer

Duck Leg Confit

parsnip, port braised prunes, mandarin, spiced jus

Te Muna Pinot Noir

Locally Sourced Beef

layered agria, smoke bone marrow butter, jus

Langmeil 'Blacksmith' Cabernet Sauvignon

Baked Lemon Cream

mandarin, passionfruit, brown butter crumble,

toasted meringue

St Clair 'Noble' Riesling



THE WHOLE PACKAGE

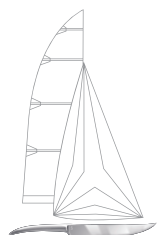
240

A glass of Veuve Clicquot

6 course Signature Menu

Wine Match to match

Treats, Dessert Cocktail



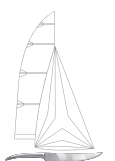


STARTERS

House Baked Focaccia	15
<i>Kakariki olive oil, whipped brown butter</i>	
Te Kouma Bay Oysters	36/72
- <i>natural with Forvm Chardonnay vinegar</i>	
- <i>crisp batter, kewpie mayo, citrus furikake</i>	
Torched Tuna , <i>teriyaki butter,</i>	28
<i>miso, ginger, avocado, fried shallot</i>	
Sashimi <i>of premium local seafood,</i>	34
<i>soy, wasabi, pickled ginger</i>	
Spiced Calamari , <i>cucumber relish,</i>	28
<i>chilli caramel, sriracha mayo, coriander</i>	
Venison Tataki , <i>cocoa, sour cherry,</i>	28
<i>truffle oil, watercress, artichoke crisps</i>	
Tartare of Cured King Salmon	28
<i>radish, lemon gel, finger lime, ink cracker</i>	
Sea Scallops	30
- <i>breaded simply fried with condiments,</i>	
- <i>or pan seared with cauliflower, pickled grape,</i>	
<i>serrano ham, brown butter vinaigrette</i>	
Snapper Ceviche , <i>coconut, chilli,</i>	28
<i>lime, puffed rice, young herbs</i>	
Prawns , <i>nduja dressing, pangrattato, lemon</i>	32
Butternut Arancini	25
<i>romesco, black garlic, feta</i>	
Golden Beetroot , <i>whipped buffalo curd,</i>	26
<i>pistou, granola, pomegranate</i>	

Please inform your waiter if you
have any dietary requirements
or time restrictions

One bill per table





MAIN COURSES

Fresh New Zealand Crayfish	POA
- grilled with lemon oil and hollandaise - Sails signature mornay (subject to availability)	
Market Fish , ask your waiter for today's speciality	46
Duck Leg Confit , port braised prunes, parsnip, mandarin, spiced jus	48
Free Range Chicken , maple carrot, paris mash, crisp ham, parsley	38
Hot Smoked King Salmon , horseradish creme shaved fennel, apple, radish, mint, hazelnuts	46
Beer Battered Snapper fries, yoghurt tartare, slaw, lemon	38
Hawkes Bay Lamb , potato gnocchi, minted peas, salsa agresto, labneh, cumin	46
Roasted Crayfish Tail , sea scallops, fregola, zucchini, confit leek, corn beurre monte	62
Forest Mushroom Risotto roasted swiss browns, truffle mascarpone	26/38

Locally Sourced Beef layered agria, smoke bone marrow butter, jus	
250g Handpicked Scotch	52
200g NZ prime steer Eye Fillet	48
280g Angus Prime Sirloin	46
Surf & Turf ADD Chatham Island Crayfish Tail grilled with lemon oil & hollandaise	Half 45



SIDES

15

Skinny Fries , truffle oil, parmesan	
Triple Cooked Agria Potato , garlic, thyme, mayo	
Charred Greens , romesco, sriracha oil, dukkah	
Garden Leaves , apple, walnut, radish	
Confit Carrot , labneh, spiced almonds, maple dressing	



DESSERTS

Whittakers Chocolate Delice

sour cherry, raspberry, brownie

Crème Brûlée, *granny smith apple,*

feijoa streusel, cinnamon sponge

Baked Lemon Cream, *mandarin, passionfruit,*

brown butter crumble, toasted meringue

Petit Fours

A selection of delicate delights

Pavlova, *lemon curd, strawberry, mascapone*

Donuts, *cinnamon sugar,*

dulce de leche, vanilla bean ice cream

17

Warm Chocolate Brownie *(each)*

9

Salted Caramel Macarons *(each)*

6

Ice Cream or Sorbet *(per scoop)*

6



CHEESE

Premium Cheese Selection

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

One

20

Two

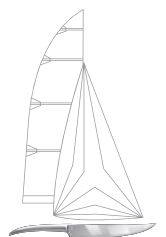
30

Three

40

Platter

55





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

18

Irish Coffee

traditional with Jameson Whiskey

Café Nero

traditional with Galliano

Out of Africa

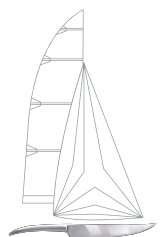
Amarula Liqueur and a Banana Cream Float

Sails Special

Kahlua, Grand Marnier & Brown Creme de Cacao

Hot Moch

Frangelico, Kahlua & Hot Chocolate





DESSERT WINE

Glass
90ml

New Zealand

85 18

*Saint Clair 'Godfrey's Creek' Noble Riesling 2023
Marlborough, NZ*

Australia

96 20

De Bortoli Noble One NSW 2019

France

90 19

Chateau Baulac Dodijos 2020

Spain

68 16

*Valdespino El Candado Pedro Ximenez
Jerez*



COFFEE

ORB Latitude Arabica Dark Roast

6



TEA

our Selection of Dilmah Loose Leaf Teas

6

