

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, spring herbs
Prophet's Rock Dry Riesling

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, smoked bone marrow butter, jus
Langmeil 'Blacksmith' Cabernet Sauvignon

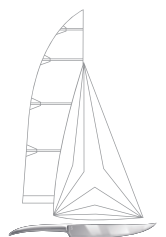
Crème Brûlée, rhubarb, brown butter crumb,
pickled raspberry, yoghurt sponge
St Clair 'Noble' Riesling



THE WHOLE PACKAGE

240

A glass of Veuve Clicquot
6 course Signature Menu
Wine Match to match



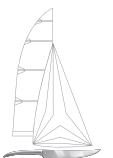


STARTERS

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>	
Marinated Beef tatare , <i>shiitake pickle,</i>	27
<i>black garlic, cured egg yolk, nori cracker</i>	
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 green goddess dressing,</i>	
<i>grape, prosciutto, hazelnut</i>	
Snapper Ceviche , <i>coconut, chilli,</i>	28
<i>lime, puffed rice, spring herbs</i>	
Golden Beetroot , <i>salted buffalo curd,</i>	26
<i>flaky pastry, fig & onion jam</i>	
Ham & cheese croquettes , <i>nduja mayo, manchego</i>	22
Chicken liver parfait , <i>apricot, verjus,</i>	24
<i>toasted sourdough</i>	

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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

Chocolate Delice

chocolate parfait, mandarin, honeycomb, hazelnut

Crème Brûlée

rhubarb, brown butter crumb, pickled raspberry, yoghurt sponge

Sago

seasonal fruits, coconut chips, coconut espuma, palm sugar & lime syrup

Petit Fours

A selection of delicate delights

Carrot Cake

cream cheese frosting, candied walnut, granny smith apple

White Chocolate & Macadamia Cookie Dough 17

Cheese cake ice cream

Warm Chocolate Brownie (each) 9

Salted Caramel Macarons (each) 6

Ice Cream or Sorbet (per scoop) 6



CHEESE

Premium Cheese Selection

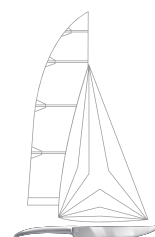
fruit paste, walnut, house-made flatbread, seed cracker

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

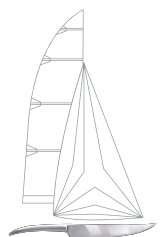
Amarula Liqueur and a Banana Cream Float

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

