

*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, urban micros*

*Two Rivers Sauvignon Blanc*

### **Cured King Salmon Tartare**

*radish, lemon gel, finger lime,*

*black sesame cracker*

*Two Rivers Rosé*

### **Spiced Calamari**

*cucumber relish, chilli caramel,*

*sriracha mayo, coriander*

*Saint Clair 'Godfreys Creek' Gewurztraminer*

### **Duck**

*parsnip, prune, mandarin, spiced jus*

*Prophets Rock 'Rocky Point' Pinot Noir*

### **Lamb**

*pressed agria, minted peas, salsa*

*agresto, labneh, cumin*

*Poderi Crisci Merlot*

### **Baked Lemon Cream**

*mandarin, passionfruit, toasted meringue*

*Mondillo 'Nina' Late Harvest Riesling*



# THE WHOLE PACKAGE

240

**A glass of Veuve Clicquot**

**6 course Signature Menu**

**Wine to match**

**Dessert cocktail with sweet treats**



SAILS  
RESTAURANT

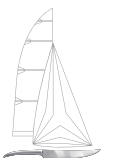


# STARTERS

<b>House Baked Focaccia</b>	16
<i>Kakariki olive oil, whipped brown butter</i>	
<b>Te Kouma Bay Oysters</b> (subject to availability)	36/72
- natural with Forvm Chardonnay vinegar	
- crisp batter, kewpie mayo, citrus furikake	
<b>Torched Tuna</b> , teriyaki butter,	29
<i>miso, ginger, avocado, fried shallot</i>	
<b>Sashimi</b> of premium local seafood,	34
<i>soy, wasabi, pickled ginger</i>	
<b>Spiced Calamari</b> , cucumber relish,	28
<i>chilli caramel, sriracha mayo, coriander</i>	
<b>Chicken Liver Parfait</b>	27
<i>verjuice, apricot, sourdough toast</i>	
<b>Cured King Salmon</b> , radish,	30
<i>lemon gel, finger lime, black sesame cracker</i>	
<b>Sea Scallops</b>	35
- pan seared, parsnip, crispy ham, grape, dukkah	
- or breaded and simply fried with condiments	
<b>Snapper Ceviche</b> , coconut, chilli,	28
<i>lime, puffed rice, urban micros</i>	
<b>Marinated Beef Tartare</b> , pickled mustard seeds,	28
<i>black garlic, cured egg yolk, kumera crisps</i>	
<b>Forest Mushroom Risotto</b>	26
<i>roasted swiss browns, truffle mascarpone</i>	

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

One bill per table





# MAIN COURSES

<b>Fresh New Zealand Crayfish</b>	POA
- grilled with lemon oil and hollandaise	
- traditional signature mornay (subject to availability)	
<b>Grilled Prawns</b>	46
lemon risotto, smoked tomato, basil	
<b>Duck</b>	50
parsnip, prune, mandarin, spiced jus	
<b>Beer Battered Snapper</b>	38
slaw, fries, lemon mayonnaise	
<b>Hawkes Bay Lamb</b> , pressed agria,	48
minted peas, salsa agresto, labneh, cumin	
<b>Roasted Crayfish Tail</b> , sea scallops,	65
fregola, courgette, sweetcorn beurre monte	
<b>Forest Mushroom Risotto</b>	40
roasted swiss browns, truffle mascarpone	
<b>Market Fish</b>	50
ask your waiter about today's catch	

<b>Locally Sourced Beef</b>	
layered potato, smoked bone marrow butter, onion, jus	
<b>250g Handpicked Scotch</b>	54
<b>200g NZ prime steer Eye Fillet</b>	50
<b>280g Angus Prime Sirloin</b>	48
<b>Surf &amp; Turf</b>	
ADD Chatham Island Crayfish Tail	Half 55
grilled with lemon oil & hollandaise	



# SIDES

16

<b>Fries</b> , truffle oil, parmesan
<b>Triple Cooked Agria Potato</b> , garlic, thyme, aioli
<b>Charred Greens</b> , romesco, sriracha oil, dukkah
<b>Garden Leaves</b> , apple, walnut, radish
<b>Tomatoes</b> , buffalo mozzarella, spiced granola, basil
<b>Roasted Beetroot</b> , labneh, hazelnut, cress



# DESSERTS

**Dark Chocolate Cremeux**

*brownie, cocoa soil, sour cherry, pickled raspberry gel*

**Pavolova**

*lemon curd, strawberries, vanilla mascapone*

**Crème Brûlée**

*granny smith apple, biscoff, cinnamon sponge*

**Coconut Sago**

*coconut mousse, tropical fruits, lime jelly, palm sugar syrup*

**Baked Lemon Cream**

*mandarin, passionfruit, toasted meringue*

**Petit Fours**

*a selection of delicate delights*

**Donuts**

*cinnamon sugar, chocolate custard*

19

**Warm Chocolate Brownie** (each)

13

**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**

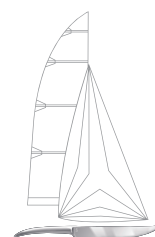
30

**Three**

40

**Platter**

55





# DESSERT COCKTAILS

## **Liquid Dessert**

19.50

### **After Dinner Mint**

*Creme De Menthe, Creme De Cacao, chocolate & cream*

### **Sweet Dreams**

*Vanilla 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**

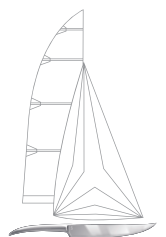
*Amarula Liqueur and a banana cream float*

### **Sails Special**

*Kahlua, Grand Marnier & Brown Creme de Cacao*

### **Hot Moch**

*Frangelico, Kahlua & hot chocolate*





# DESSERT WINE

Glass  
90ml

**New Zealand**

85 18

*Mondillo 'Nina' Late Harvest Riesling 2024  
Central Otago, 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

