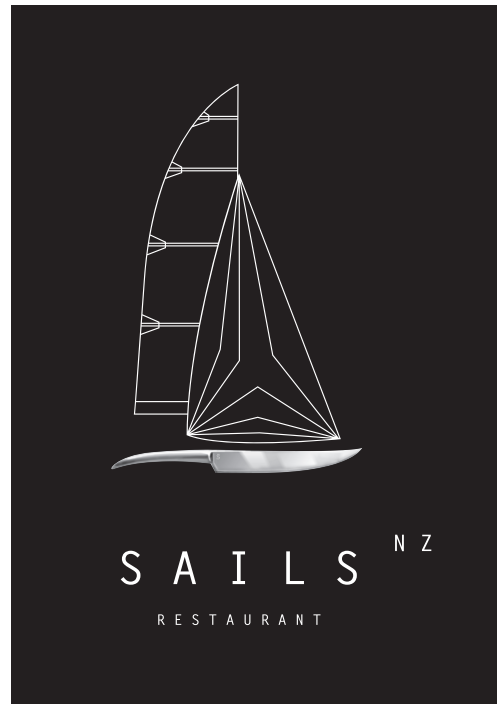




Sails Restaurant is not just a fabulous location, the restaurant has earned it's reputation as one of New Zealand's top restaurants through an uncompromising belief in using only the freshest ingredients, the most talented chefs, and friendly professional waiting staff.

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

Whispering Angel 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

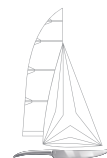


STARTERS

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



SAILS
RESTAURANT



MAIN COURSES

Fresh New Zealand Crayfish

POA

- grilled with lemon oil and hollandaise
- traditional signature mornay
(subject to availability)

Grilled Prawns

46

lemon risotto, smoked tomato, basil

Duck

50

parsnip, prune, mandarin, spiced jus

Beer Battered Snapper

38

slaw, fries, lemon mayonnaise

Hawkes Bay Lamb, pressed agria,

48

minted peas, salsa agresto, labneh, cumin

Roasted Crayfish Tail, sea scallops,

65

fregola, courgette, sweetcorn beurre monte

Forest Mushroom Risotto

40

roasted swiss browns, truffle mascarpone

Market Fish

50

ask your waiter about todays' catch

Locally Sourced Beef

layered potato, smoked bone marrow butter, onion, jus

250g Handpicked Scotch

54

200g NZ prime steer Eye Fillet

50

280g Angus Prime Sirloin

48

Surf & Turf

ADD Chatham Island Crayfish Tail

Half 55

grilled with lemon oil & hollandaise



SIDES

16

Fries, truffle oil, parmesan

Triple Cooked Agria Potato, garlic, thyme, aioli

Charred Greens, romesco, sriracha oil, dukkah

Garden Leaves, apple, walnut, radish

Tomatoes, buffalo mozzarella, spiced granola, basil

Roasted Beetroot, labneh, hazelnut, cress



DESSERTS

24

Dark Chocolate Cremeux

brownie, cocoa soil, sour cherry, pickled raspberry gel

Pavlova

lemon curd, strawberries, vanilla mascarpone

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

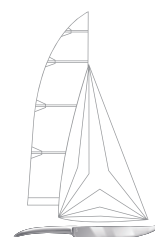
30

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

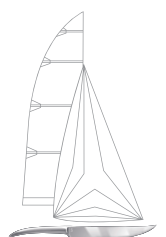
Amarula Liqueur and a banana cream float

Sails Special

Kahlua, Grand Marnier & Brown Creme de Cacao

Hot Moch

Frangelico, Kahlua & hot chocolate



SAILS^{NZ}
RESTAURANT



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

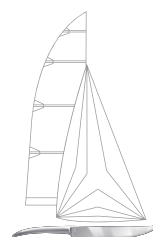
6



TEA

our Selection of Dilmah Loose Leaf Teas

6



SAILS^{NZ}
RESTAURANT