

*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

85

### **Goat's Curd**

*persimmon & apple relish, celery  
candied walnuts, honey, seed cracker*

*Peregrine Pinot Gris*

### **Snapper Ceviche**

*coconut, tomato, lychee, sriracha oil,  
puffed rice*

*Prophet's Rock Dry Riesling*

### **Breaded Scallops**

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

*Te Mata 'Elston' Chardonnay*

### **Duck**

*sunchoke, beetroot, mandarin gel, spiced jus*

*Prophets Rock 'Rocky Point' Pinot Noir*

### **Locally Sourced Beef**

*kai-lan, paris mash, anchovy gremolata*

*Langmeil 'Blacksmith' Cabernet Sauvignon*

### **Crème Brûlée**

*cinnamon sponge, biscoff,  
feijoa & green apple sorbet*

*Mondillo 'Nina' Late Harvest Riesling*



# THE WHOLE PACKAGE

250

**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>	8/16
<i>Kakariki olive oil, whipped brown butter</i>	
- <b>ADD Chicken Liver Parfait</b> , verjuice, apricot	20
- <b>ADD Buratta</b> , romesco, tomato, basil	20
- <b>ADD Goat's Curd</b> , persimmon, celery, walnuts	20
<b>Te Kouma Bay Oysters</b> (subject to availability)	36/72
- natural with Forvm Chardonnay vinegar	
- crisp batter, kewpie mayo, citrus furikake	
- mignonette, finger lime, chive	
<b>Torched Tuna</b> , teriyaki butter,	29
<i>miso, ginger, avocado, lotus root</i>	
<b>Snapper Ceviche</b> , coconut, tomato,	28
<i>lychee, sriracha oil, puffed rice</i>	
<b>Sashimi</b> , 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>'Chowder'</b> , potato, leeks, smoked fish,	26
<i>clams, mussels, parsley moss</i>	
<b>Sea Scallops</b>	35
- <b>pan seared</b> , caramelised cauliflower puree	
<i>cauliflower couscous, prosciutto, black olive soil</i>	
- or <b>breaded</b> and simply fried with condiments	
<b>Venison Tataki</b> , cocoa, sour cherry,	28
<i>truffle oil, artichoke crisps</i>	
<b>Forest Mushroom Risotto</b>	26
<i>roasted swiss browns, truffle mascarpone</i>	

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One bill per table





# MAIN COURSES

**Fresh New Zealand Crayfish** POA

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

**Tiger Prawns** 45

*lemon risotto, smoked tomato, courgettes, basil*

**Duck** 54

*sunchoke, beetroot, mandarin gel, spiced jus*

**Beer Battered Snapper** 38

*fries, lemon mayonnaise, slaw*

**Hawkes Bay Lamb** 48

*potato pavé, whipped labneh, jus niçoise*

**King Salmon** 47

*pea vichyssoise, leek, fregola, dill beurre blanc*

**Forest Mushroom Risotto** 40

*roasted swiss browns, truffle mascarpone*

**12 Hours Braised Short Ribs** 49

*kai-lan, paris mash, anchovy gremolata*

**Market Fish** 50

*ask your waiter about today's catch*

**Locally Sourced Beef**

*layered potato, smoked bone marrow butter, onion, jus*

**250g Handpicked Scotch** 56

**200g NZ prime steer Eye Fillet** 52

**280g Angus Prime Sirloin** 50

**Surf & Turf**

**ADD Chatham Island Crayfish Tail** Half 55

*grilled with lemon oil*



# SIDES

16

**Fries**, *truffle oil, parmesan*

**Triple Cooked Agria Potato**, *garlic, thyme, aioli*

**Charred Broccolini**, *hollandaise, toasted almonds*

**Garden Leaves**, *apple, walnut, radish*

**Brussels Sprouts**, *beurre monté, crispy ham*



# DESSERTS

**Warm Chocolate Fondant**

*Whittakers chocolate cremeux, pistachio gelato*

**Crème Brûlée**

*cinnamon sponge, biscoff crumble,  
feijoa & granny smith apple sorbet*

**Coconut Sago**

*coconut espuma, tropical fruits, lime jelly,  
palm sugar*

**Petit Fours**

*a selection of delicate delights*

**Lemon Tart**

*blood orange, passionfruit, torched meringue*

19

**Baked Cheesecake Mousse**

*rhubarb, raspberry, brown butter biscuit*

19

**Warm Chocolate Brownie**

*vanilla mascapone*

13

**Salted Caramel Macarons** (each)

6

**Ice Cream or Sorbet** (per scoop)

6

**Dessert platter available: choose any 3 desserts** 60



# CHEESE

**Premium Cheese Selection**

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

<b>One</b>	20
<b>Two</b>	30
<b>Three</b>	40
<b>Platter</b>	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**

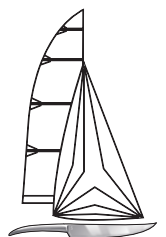
*Amarula Liqueur and a banana cream float*

### **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

