



SAILS



*A touch of tradition
Celebrating 35 years*

TO BEGIN

House Baked Focaccia, whipped brown butter

Duck Croquettes, mandarin puree, thyme

Ceviche, coconut, lychee, puffed rice

Crayfish Broth, red curry, coconut

ENTRÉES

Whitebait Fritters, lemon & chive butter,
apple, fennel, radish

Torched Tuna, teriyaki butter, miso, ginger
avocado, lotus root

Venison Tataki, cocoa, sour cherry, truffle oil,
artichoke crisps

Breaded Scallop, cucumber relish, chilli caramel,
sriracha mayo, coriander

MAINS

Locally Sourced Beef, potato dauphinoise,
béarnaise

Hawkes Bay Lamb, beetroot, rosemary pavé,
labneh, anchovy gremolata

Duck Breast, celeriac, tamarillo, blood orange

Market Fish, ask your waiter about today's catch

DESSERTS

Crème Brûlée, cinnamon sponge, biscoff,
green apple sorbet

Premium Cheese Selection, Little River brie,
vintage gouda, fruit paste, seed cracker

A glass of Cloudy Bay Pelorus Rosé



SAILS^{NZ}
RESTAURANT