



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 Fritter, *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 Scallops, *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