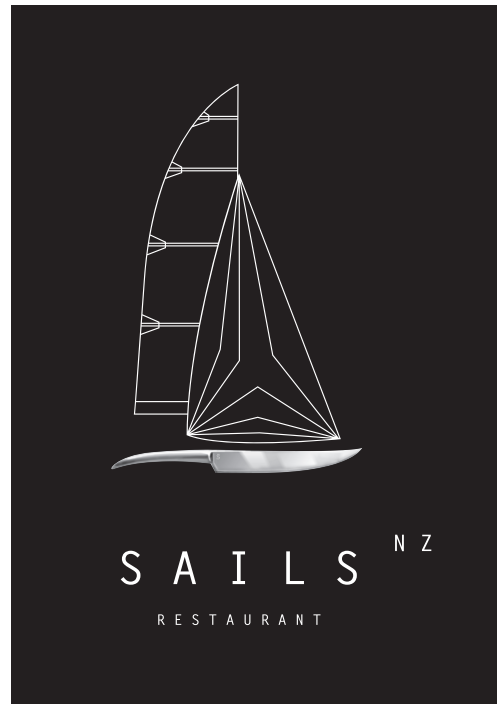




*Sails Restaurant is not just a fabulous location, the restaurant has earned it's reputation as one of New Zealand's top restaurants through an uncompromising belief in using only the freshest ingredients, the most talented chefs, and friendly professional waiting staff.*

*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**

*pear & apple relish, celery  
candied walnuts, honey,  
house baked foccacia*

*Peregrine Pinot Gris*

## **Snapper Ceviche**

*coconut, tomato, lychee, puffed rice*

*Prophet's Rock Dry Riesling*

## **Breaded Scallops**

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

*Te Mata 'Elston' Chardonnay*

## **Duck Breast**

*celeriac, tamarillo, blood orange, nasturtium*

*Cloudy Bay Pinot Noir*

## **Hawkes Bay Lamb**

*smoked beetroot puree, labneh, rosemary pavé  
roasted beetroot, anchovy gremolata*

*CRU 'Heretaunga' Syrah*

## **Lemon Tart**

*mandarin, passionfruit, torched meringue*

*Mondillo 'Nina' Reserve Noble Reisling*



# THE WHOLE PACKAGE

250

**A glass of Veuve Clicquot**

**6 course Signature Menu**

**Wine to match**

**Dessert cocktail with sweet treats**



SAILS <sup>NZ</sup>  
RESTAURANT



# STARTERS

## **House Baked Focaccia** 8/16

*Kakariki olive oil, whipped brown butter*

- **ADD Chicken Liver Parfait**, verjuice, pear relish 20
- **ADD Buratta**, curious croppers tomatoes, basil, romesco, aged balsamic 20
- **ADD Beef Tartare**, black garlic, fried onion 20  
cured egg yolk

## **Te Kouma Bay Oysters** (subject to availability) 36/72

- natural with Forvm Chardonnay vinegar
- crisp batter, kewpie mayo, citrus furikake
- mignonette, finger lime, chive

## **Torched Tuna**, teriyaki butter, 29

*miso, ginger, avocado, lotus root*

## **Snapper Ceviche**, coconut, tomato, 28

*lychee, sriracha oil, puffed rice*

## **Sashimi**, premium local seafood, 34

*soy, wasabi, pickled ginger*

## **Spiced Calamari**, cucumber relish, 28

*chilli caramel, sriracha mayo, coriander*

## **'Chowder'**, potato, leeks, smoked fish, 26

*clams, mussels, parsley moss*

## **Sea Scallops** 35

- **pan seared**, cauliflower, almonds, golden raisins, crispy ham
- or **breaded** and simply fried with condiments

## **Venison Tataki**, cocoa, sour cherry, 28

*truffle oil, artichoke crisps*

## **Forest Mushroom Risotto** 26

*roasted swiss browns, truffle mascarpone*

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

One bill per table



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# 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 Breast, Duck Leg Croquette**

52

celeriac, tamarillo, blood orange, nasturtium

## **Beer Battered Snapper**

38

fries, lemon mayonnaise, slaw

## **Hawkes Bay Lamb**

48

smoked beetroot puree, labneh, rosemary pavé  
roasted beetroot, anchovy gremolata

## **King Salmon**

47

pea vichyssoise, leek, fregola, dill beurre blanc

## **Forest Mushroom Risotto**

40

roasted swiss browns, truffle mascarpone

## **12 Hour Braised Short Rib**

49

truffle parsnip puree, macadamia, sorrel

## **Market Fish**

50

ask your waiter about today's catch

## **Locally Sourced Beef**

layered potato, smoked bone marrow butter, onion, jus

**250g Angus Prime Scotch**

56

**200g NZ prime steer Eye Fillet**

52

**280g Handpicked Sirloin**

52

## **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

24

### **Warm Chocolate Fondant**

*Whittakers chocolate cremeux, pistachio gelato*

### **Crème Brûlée**

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

### **Coconut Sago**

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

### **Petit Fours**

*a selection of delicate delights*

### **Lemon Tart**

*mandarin, 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 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**

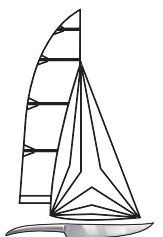
*Amarula Liqueur and a banana cream float*

### **Sails Special**

*Kahlua, Grand Marnier & Brown Creme de Cacao*

### **Hot Moch**

*Frangelico, Kahlua & hot chocolate*



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# 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*

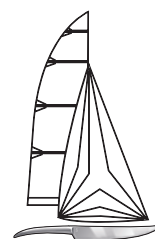
6



# TEA

*our Selection of Dilmah Loose Leaf Teas*

6



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RESTAURANT