



PINK OCTOBER



Begin with a glass of Cloudy Bay Pelorus Rosé

House Baked Foccacia , whipped brown butter

ENTREES

Snapper Ceviche, coconut, tomato, lychee,
chilli oil, puffed rice

Burratta, Curious Croppers tomatoes, basil,
romesco, aged balsamic

Spiced Calamari, cucumber relish, chilli caramel,
sriracha mayo, coriander

MAINS

Free Range Chicken, truffle parsnip puree,
macadamia, sorrel

Market Fish, lemon risotto, smoked tomato,
courgette, basil

Hawkes Bay Lamb, minted peas, salsa agresto,
labneh, paris mash

DESSERTS

Crème Brûlée, cinnamon sponge, biscoff crumble,
green apple sorbet

Chocolate Mousse, Whittaker's dark chocolate,
sour cherry, raspberry gel, cocoa soil

Two Courses - \$75 | Three Courses - \$85

**With every Pink October menu, \$3 will be donated
to Breast Cancer Foundation NZ*



SAILS ^{NZ}
RESTAURANT