



THE SAILOR

MENU

ON ARRIVAL

Shared in the middle of the table

Garlic bread

STARTERS

Each guest to select

Chilli & sesame scallops

Shell served roasted scallops on a bed of cream of peas topped with fresh mint leaves

Tuna tartare

Seared fresh tuna, tomato concasse and avocado served with rice and finished with a sesame, chilli and ginger dressing

Salt and pepperberry calamari

Spiced & crispy fried calamari served shallots, chilli, chargrilled lemon and lime mayonnaise

Sesame swordfish belly

Chargrilled swordfish belly glazed with soy and mustard seeds, served with sautéed seasonal vegetables

MAINS

Each guest to select

All mains served w. selection of sides to share
Brussels sprout, broccolini, sweet potato chips, chips.

Wild truffle vegan risotto

Porcini mushrooms, crushed garlic, shallots, and wild truffle

Beer battered fish

A fillet of Cod served with thick cut chips, charcoal lemon and lime mayo

Caribbean fish curry

A selection of fresh seafood and vegetables served with toasted bread

300g rib eye

Flame-grilled rib eye served with green leaves, roasted rosemary potatoes and green peppercorn sauce

BBQ whole barramundi

DESSERT

Alternate serve

Chef's selection of daily desserts