

Sails Bar Menu

Organic Baby Greens

Goat Stracciatella, Roasted Shallot,
Banyuls Vinaigrette
16

Tomato Salad

Feta, Moscato Vinegar, Cucumber, Pickled Shallot,
Organic Kalamon Olive Paste
16

Hamachi Crudo

Melon, Pickled Radish, Exotic Citrus, Espelette
18

Lobster Arugula Salad

Organic Arugula, Strawberry, Honey-Glazed Root
Vegetables, White Balsamic Vinaigrette
35

Wood-Grilled Octopus

Romesco, Roasted Piquillo Pepper Vinaigrette,
Capers, Crispy Potato
20

Tuna Tartare

Fennel Marmalade, White Soy Vinaigrette, Avocado
Mousse, Sesame Tuile
22

Little Joe Grass-Fed Beef Tartare

Pepper Jam, Smoked Onion Emulsion,
Organic Greens
19

Crab & Avocado

Beluga Gold Crème Fraîche, Pepper Jam,
Mango Purée
25

Slow Cooked Crispy Pork Belly

Charred Oranges, Fennel, Slow-Roasted Pineapple
18

Garlic Prawns

Wild Australian Tiger Prawns, Garlic Fondue,
Vermouth, Herb Crumble
24

PASTA

Linguini

Clams, Nori, Calabrian Chili, Sea Broth
35

Lobster Ravioli

Roasted Lobster, Glazed Salsify, Shellfish Reduction
38

Tagliatelle

Braised Sunchoke, Roasted Wild Mushrooms, Tender Spring Onion, Piave Vecchio Cheese
25

Truffle Risotto

Black Truffle, Piave Vecchio, Mascarpone, White Truffle Shaved Table Side
85

MAIN COURSE

Wood-Grilled Branzino

Roasted Vegetables, Provençal Vinaigrette
45

Organic Chicken

Pistachio Cream, Roasted Red Pepper, Broccolini, House-Made Chicken Feta Sausage
39

Peppered Tuna Rossini

Seared Foie Gras, Black Truffle Reduction, Charcoal-Roasted Onions
72

Shellfish Selection

Langoustine, Tiger Prawns, Moreton Bay Bug, Lemon Herb Aioli
85

Scallops

Citrus Truffle Emulsion, Turnip, Truffle Rice
49

Little Joe' Grass-Fed Prime Tenderloin

Australian Beef, Coffee Roasted Onions, Jus
52

King Ōra Salmon

Ginger Coconut Cream, Wood-Fire Cabbage Hearts
49

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CHEF'S SELECTION

Australian Steaks Aged 85 Days

Served With Caramelized Mushroom Purée and Crispy Shallots

Tajima Wagyu Ribeye MS6 14oz

89

Tajima Wagyu Tenderloin MS8 7oz

89

Tajima Wagyu Bone-In Ribeye

98 Per Pound



Whole Fish & Shellfish Market

Daily Offering fresh from the shores of the Mediterranean Sea and the Gulf of Mexico
Selections from our Fish Display are prepared on our wood-burning Grill or a la Plancha

Priced per Pound

VEGETABLE

Wild Mushrooms

English Peas, Mushroom Butter, Shallot

16

Roasted Vegetables

Provençal Vinaigrette

14

Slowly Roasted Carrots

Spiced Yogurt, Brown Butter, Hazelnuts

14

Potato Purée

French Echire Butter

14

Potato Gratin

Turnip, Sweet Onion

14

Farro Risotto

Organic Italian Farro, Asparagus, Roasted Shallots

14

Grilled Asparagus

Cured Egg Yolk, Meyer Lemon

14

DESSERT

Grand Marnier Soufflé

Grand Marnier Crème Anglaise, House-Made Vanilla
Bean Ice Cream

26

Valrhona Chocolate Soufflé

Grand Marnier Crème Anglaise, House-Made Vanilla
Bean Ice Cream

26

Pineapple Semifreddo

Fresh Passionfruit, Grilled Local Pineapple,
Oat Crisp, Meringue Crumble

17

Chocolate Hazelnut Gâteau

Chocolate Ice Cream, Hazelnut Nougatine,
Salted Caramel

18

Sticky Toffee Pudding

House-Made Vanilla Bean Ice Cream, Brown Sugar
Caramel, Candied Pecans

16

Montenegro

Greek Yogurt, Mountain Honey

14

20% SERVICE CHARGE IS ADDED TO EACH CHECK

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.