

WELCOME TO

# SAILOS

@ TAREE AQUATIC CLUB



*\* Please note – as our menu is mainly fresh produce, some items may not be available at all times.*

*\* Each docket is processed individually, tables with multiple dockets may not receive all meals together.*

*\* Extended wait times may occur on busy nights. For information on these times, please ask cashier at time of ordering.*

*\* Some meals may contain MSG. Please ask our staff for details.*

**M** (members) **NM** (non members) (v) Vegetarian (Gf) Gluten Free

**M**

**NM**

## **BREADS**

### **Garlic bread or herb bread (v)**

Toasted with garlic butter & parsley

**\$5**

**\$6**

### **Chilli cheese and bacon bread**

Sweet chilli & grilled mozzarella

**\$7**

**\$8**

### **Bruschetta (build your own)**

Trussed tomato, Spanish onion, marinated fetta, fresh basil, olive tapenade, sticky balsamic, and crusty focaccia

**\$12.9**

**\$14.9**



**M**      **NM**

## ENTREES

### Loaded Fries

Bacon mozzarella and garlic aioli

\$11

\$13

Add pulled lamb \$4.50

### Fish Taco

Battered flathead, tomato, avocado salsa, coriander, garlic wasabi aioli

\$12

\$14

### Scallops in a half shell

Pan seared scallops, garlic butter, sweet potato puree bacon dust, fresh chilli, micro herb

\$16

\$19

### Chicken buffalo wings

Sticky bourbon glazed wings, sesame, lime

\$14

\$16

### Oysters Natural

½ Doz

\$16.9

Doz

\$25.9

### Oysters Kilpatrick

½ Doz

\$18.9

Doz

\$28.9



**M**      **NM**

## **FROM THE GRILL**

<b>250 grm rump steak</b>	<b>\$24</b>	<b>\$26</b>
<b>300 grm scotch fillet</b>	<b>\$28</b>	<b>\$30</b>
<b>500 grm rib eye on the bone</b>	<b>\$38</b>	<b>\$42</b>

All steaks are served with seasonal salad, saddle back potatoes and choice of sauce:

Gravey, mushroom, Dianne, peppercorn

Add \$3 for veg

Add garlic prawns \$6

Add half lobster \$15

## **SIDES**

<b>Rosemary and seasalt potato</b>	<b>\$6</b>	<b>\$7</b>
<b>Super crunch chips</b>	<b>\$6</b>	<b>\$7</b>
<b>Seasond wedges</b>	<b>\$9</b>	<b>\$11</b>
<b>Seasonal veg</b>	<b>\$5</b>	<b>\$6</b>
<b>Side salad</b>	<b>\$5</b>	<b>\$6</b>



**M**      **NM**

## SEAFOOD

### Crumbed calamari

house crumbed calamari, seasonal salad chips, tartare, lemon

\$24      \$26

### Garlic prawns

creamy garlic, white wine sauce, saffron infused jasmine rice

\$24      \$26

### Oven baked humpty doo barramundi

seasoned barramundi fillet, salad, chips, dill mayo

\$23      \$26

### Pan seared crispy skin salmon

buttered potatoes, broccolini, trussed tomato, salsa verde, lemon hollandaise,

\$26.9      \$28.9

### Sailos seafood tower for two

blue swimmer crab, fresh king prawns, natural oysters, smoked salmon, Kilpatrick oysters, seared scallops, crumbed calamari, baked barramundi, new Zealand mussels, salad, fresh fruit, chips and sauces

\$129      149

swap blue swimmer crab for 300grm crayfish add \$20

### Lobster thermidor

succulent oven baked lobster, creamy mustard bechamel sauce

\$45      \$50

## MAINS

### 12 hr slow cooked lamb shoulder (gf)

Creamy mash seasonal vegetables red wine jus

\$25      \$27

### Mexican fajitas (V)

Combo beef and chicken sweet Smokey sauce, trio of dips seasonal salad & tortillas

\$22      \$24

### Crispy vanilla glazed Pork belly

stir fry veg and hoiken noodles

\$24      \$26

### bbq glazed pork ribs and wings

chips, salad chipotle dipping sauce

half rack      \$25      \$28

full rack      \$42      \$45

M NM

## PASTAS

### Fettuccini bosciola

Bacon, shallots & mushroom garlic white wine sauce

\$17

\$19

Add chicken \$4 Add prawns \$7

### Chicken, bacon, pea, risotto

Creamy garlic white wine and parmesan sauce

\$19

\$21

### House made sweet potato gnocchi

Caramelised onion, lemon garlic butter, parmesan

\$23

\$25

## BURGERS All burgers served with super crunch fries

### Classic beef burger

lettuce, tomato beetroot, onion, cheese, bbq sauce

\$16

\$18

### Sailos doppio (double dis double dat)

double beef, double smoked bacon, pickles, lettuce, jalapeno mayo Smokey bbq sauce

\$24

\$26

### Chicken crunch burger

crumbed chicken breast, guacamole, tomato, lettuce, cheese, dill mayo

\$18

\$20

### Pulled pork burger

creamy slaw, pickles, chipotle sauce

\$18

\$20



**M**      **NM**

## **SALADS**

### **Thai beef**

(gf)

Marinated beef, Spanish onion, cherry tomatoes, charred corn, fresh chilli & cucumber, crispy noodles

\$16

\$18

### **Caesar**

(V)

Crispy bacon, croutons, boiled egg, shaved parmesan  
Add chicken \$4

\$16

\$18

### **Rocket and pear**

(v)

Crispy bacon shaved parmesan & balsamic glaze

\$14

\$16

## **CLUB FAVOURITES**    M \$18.90    NM\$20.90

### **Beer battered fish and chips**

Served with salad & chips house made tartare

### **Bangers and mash**

(Gf)

Creamy mash Green peas, caramelised onion, rich gravy

### **Classic Chicken snitz**

Salad and chips choice of sauce  
add parmy \$4

### **Roast of the day**

(Gf)

Seasonal vegetables roast potato, green peas, rich gravy

### **Lambs fry and bacon pie**

Garlic mash, seasonal vegetables



## WILL ALSO HAVE

### **Sunday Roast night \$18.90**

2 x roast, baked potato, roast pumpkin, roast carrot, peas,  
corn on the cob, condiments

**All you can eat buffet**

### **Monday kids eat free night**

Kids eat free with any main meal purchased

### **Tuesday Steak night \$14.90**

250grm rump steak, chips salad

### **Wednesday Snitz night \$14.90**

add toppers

250grm chicken schnitzel chips salad

### **Thursday Rib night**

**half rack 18.90 full rack \$27.00**

Bbq pork ribs chips salad

### **Friday / Saturday night**

**Chefs specials**