

SAILO'S DINNER

BREADS

MEMBERS PRICES LISTED NON MEMBERS ADD \$2

- GARLIC BREAD/HERB BREAD (V)** 6
Toasted with garlic butter & parsley Add cheese 1.5
- CHILLI CHEESE & BACON BREAD** 7
Sweet chilli and mozzarella
- BRUSCHETTA (V)** 12
Roma tomato, Spanish onion, marinated fetta, sticky balsamic, pesto
- DIP PLATTER (V)** 11
Basil pesto, hummus, balsamic and olive oil, breads

ENTREE'S

LOCAL MANNING POINT OYSTERS

Natural 1/2 doz 16.9/ 1 doz 25.9
Kilpatrick or mornay
1/2 doz 18.9 / 1 doz 28.9

- SCALLOPS IN HALF SHELL (GF)** 17
Pan seared scallops, sweet potato puree, toffee bacon, charred corn, seeded mustard vinaigrette, micro herb

- FISH TACO** 15
Battered Fish, crispy slaw, tomato salsa, wasabi mayo, fresh micro herbs

- LOADED FRIES** 11
bacon, mozzarella and aioli
ADD pulled pork 4.5
ADD pulled lamb 6

GLAZED CHICKEN WINGS

1/2 kg 14 / 1 kg 22
choose your glaze smokey bbq or Sailo's famous hot sauce.
served with ranch dipping sauce

CLUB FAVORITES

- BATTERED FISH & CHIPS** 18.9
Served with chips, salad, tartare and lemon
- ROAST OF THE DAY (GFO)** 18.9
Roast pumpkin, potato, carrot, green peas cauliflower, corn and gravy
- LAMBS FRY AND BACON PIE** 18.9
Creamy garlic mash, seasonal veg
- BANGERS AND MASH(GFO)** 18.9
Creamy garlic mash, green peas, caramelized onion and gravy
- CLASSIC CHICKEN SNITTY** 18.9
served with chips and salad
Add side of gravy 1.5
Add Seasonal veg 4.0
Add parmi 4.0

BURGERS

ALL BURGERS SERVED WITH CHIPS

- CLASSIC BEEF** 16
1/2 pound wagyu beef pattie, bacon, lettuce, tom, cheese, beetroot relish, aioli
- PANKO AND SESAME CRUMBED CHICKEN BURGER** 18
crumbed chicken breast, lettuce, tom, cheese, bacon, balsamic mayo and relish
- VEGO BURGER (V)** 18
beetroot and pumpkin pattie, lettuce, tom, cheese, aioli and relish
- SAILO'S DOPPIO** 24
double beef, double bacon, double cheese pickles, lettuce, jalepeno mayo and bbq sauce

ALL PRICES ARE MEMBERS PRICES NON MEMBERS ADD \$2 PER MEAL

ANY ALLERGIES PLEASE ADVISE STAFF AS SOME INGREDIENTS MAY NOT HAVE BEEN LISTED ON MENU , PUBLIC HOLIDAY 10% SURCHARGE
V- VEGETARIAN VO- VEGETARIAN OPTION
GF-GLUTEN FREE GFO-GLUTEN FREE OPTION

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PASTA

- FETTUCINI BOSCIOLA VO** 17
bacon, mushroom, onion in a creamy garlic and white wine sauce
ADD CHICKEN 4.0
ADD PRAWNS (6) 8.0
- CHILLI & PRAWN FETTUCINI** 23
in a rich napoli sauce topped with rocket and parmesan
- CHICKEN, BACON & PEA RISOTTO GF** 23
Creamy garlic white wine and parmesan sauce

- HOUSE MADE SWEET POTATO GNOCCHI (V)** 25
Caramelised onion, lemon garlic butter, parmesan

SEAFOOD

- PANKO CRUMBED CALAMARI** 24
Crumbed calamari, seasonal salad chips, tartare, lemon
- GARLIC PRAWNS (GF)** 24
creamy garlic white wine sauce, saffron infused jasmine rice
- BAKED HUMPTY DOO BARRA (GF)** 24
seasoned barramundi fillet, salad, chips, tartare
- CRISPY SKIN SALMON (GF)** 30
potatoes, buttered greens, salsa Verde, lemon hollandaise, sticky balsamic
- GRILLED SEAFOOD PLATE (GF)** 30
Cajun spiced calamari, garlic prawns, grilled scallops served with sidewinders, seasonal salad
- LOBSTER THERMIDOR** 50
succulent oven baked full lobster, creamy mustard bechamel sauce and melted cheese, chips and salad

SIDES

- SIDE GRAVY** 1.5
- CREAMY GARLIC MASH** 4
- SUPERCRUNCH CHIPS** 6
- SEASONAL VEG** 5
- SIDE SALAD** 5
- SIDEWINDERS (WEDGES) WITH SOURCREAM AND SWEET CHILLI** 9

FROM THE GRILL

- 250GRM RUMP STEAK** 24.9
- 300GRM SCOTCH FILLET** 36.9
- MIXED GRILL** 35
marinated steak, bacon, chicken wings, ribs and tomato relish
All served with super crunch chips and salad
ADD veg 4
Side of gravy 1.5
- peppercorn, diane, mushroom, creamy garlic, gravy, gluten free gravy,
- ADD A LITTLE MORE ...**

- BOSCIOLA TOPPER** 8
- 1/2 RACK RIBS** 15
- CREAMY GARLIC PRAWNS (6)** 8
- 1/2 LOBSTER** 22

MAINS

- 12 HR SLOW COOKED LAMB SHOULDER (GFO)** 27
Creamy mash, seasonal vegetables, red wine jus
- MEXICAN FAJITAS (V0)** 24
Combo beef and chicken in chefs secret sauce, trio of dips seasonal salad & tortillas
Add tortilla 2 each Add cheese 2
- GLAZED PORK BELLY (GFO)** 27
sweet potato mash, seasonal greens, Dutch honey carrots ,red wine jus
- BBQ GLAZED PORK RIBS AND WINGS**
chips, salad, ranch dipping sauce
1/2 rack 26 full rack 42
- CHICKEN SUPREME (GF)** 28
succulent chicken breast filled with caramelized leek, Camembert cheese, chat potatoes , buttered greens, honey seeded mustard glaze

- CRUMBED LAMB CUTLETS (3)** 30
Creamy colcannon mash, buttered greens, red wine jus
- SAILO'S HANGING BBQ** 26
Chef's duo of marinated chargrilled meat, hummus, baba ghanouj, salad ,pita bread
- VEGETARIAN LASAGNE (V)** 24
layers of pasta filled with vegetables, spinach, ricotta with Napoli sauce

