

SAILO'S LUNCH MENU

BREADS

- GARLIC/HERB BREAD(V)** 6
add cheese 1.50
- CHILLI CHEESE AND BACON BREAD** 7
sweet chilli and mozzarella
- BRUCHETTA(V)** 12
roma tomato,spanish onion
basil pesto, fetta balsamic
glaze
- DIP PLATTER(V)** 11
basil pesto, dukkha, hummus,
olive oil and balsamic with bread

SALADS

- THAI BEEF SALAD GFO** 16
marinated beef strips, tomato,
Spanish onion, cucumber, charred
corn, mesculan crispy noodles
- CAESAR(VO) GFO** 14
cos lettuce, crispy bacon,
croutons, parmesan, egg
ADD CHICKEN 5
ADD PRAWN (6) 8
ADD CAJUN CALAMARI 6
- ROAST VEG SALAD GF V** 13
roast pumpkin, potato,
beetroot, field mushroom,
fetta and balsamic dressing
- CAJUN CALAMARI GF** 15
tossed with seasonal salad,
chilli and lime dressing

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

SOMETHING LIGHT...

- SCALLOPS IN HALF SHELL GF** 17
sweet potato puree, candied
bacon, charred corn, mustard
vinaigrette, micro herbs GF
- LOCAL OYSTERS GF**
Natural 1/2 doz 16.9 doz 25.9
Kilpatrick 1/2 doz 18.9 doz 28.9
Mornay 1/2 doz 18.9 doz 28.9
- FISH TACO (2)** 15
battered fish, asian slaw,
tomato salsa, corriander
wasabi mayo
- LOADED FRIES** 11
bacon, mozzarella, garlic aioli
ADD pulled pork 4.5
ADD pulled lamb 6

BURGERS

- CLASSIC BEEF BURGER** 16
1/2 pound wagyu beef ,
bacon,lettuce tomato,
cheese,beetroot relish
- SESAME & PANKO CRUMB
CHICKEN BURGER** 18
Crumbed chicken breast,bacon
lettuce tom, cheese,relish and
mayo
- VEGGIE BURGER (V)** 18
beetroot and pumpkin pattie,
lettuce, tom, cucumber,onion,relish
- ALL BURGERS SERVED
WITH CHIPS**



CHICKEN BAGUETTE 14

Chicken - bacon, rocket, aioli served with chips

VEGO (V) BAGUETTE 14

Brie cheese, roast capsicum, sundried tomato, pesto, aioli rocket served with chips

CLUB SANDWICH 15

grilled chicken breast, lettuce, tomato, cheese, bacon, Dijon aioli served with chips

PASTA

BOSCIOLA (VO) 17

fettucini bacon, onion, mushroom in a creamy garlic, white wine sauce

ADD chicken 4.0
ADD prawns (6) 8.0

CHILLI PRAWN 23

fettucini, onion garlic, chilli ,prawn in a rich Napoli sauce topped with parmesan

VEGETARIAN LASAGNE(V) 24

layers of pasta filled with vegetables, spinach, ricotta with Napoli sauce

ADD A LITTLE MORE TO YOUR MEAL

BOSCIOLA TOPPER \$8

ADD VEG \$4

1/2 RACK RIBS \$15

CREAMY GARLIC PRAWNS (6) \$8

1/2 LOBSTER \$22

SIDE GRAVY \$1.5

SOMETHING MORE...

BEER BATTERED FISH&CHIPS 18.9

Chips, salad, tartare and lemon

CLASSIC CHICKEN SNITZ 18.9

served with Chips and salad
ADD parmi 4.0 ADD veg 4.0

BANGERS & MASH GFO 18.9

Creamy garlic mash, green peas, grilled onion, gravy

ROAST OF THE DAY GFO 18.9

served with roast potato, pumpkin carrot , green peas, gravy

LAMBS FRY AND BACON PIE 18.9

served with creamy garlic mash and seasonal veg

SIZZLING MEXICAN FAJITA(VO)

chicken and beef combo served 24

sizzling with tomato salsa, guacamole, sour cream, tortillas
ADD cheese 2.0

ADD extra tortilla 2.0 each

SAILO'S HANGING BBQ 26

chef's duo of marinated chargrilled meats, hummus, baba ghanouj, pita bread, salad

CHARGILLED RUMP STEAK GFO 24.9

250grm rump steak served with chips and salad add veg 4 add gravy 1.5

PAN SEARED SALMON GF 30

served with seared scallops, lemon infused, pea, rocket, parmesan, risotto balsamic glaze,

OVEN BAKED HUMPTY DOO 24

BARRAMUNDI GFO

served with seasonal salad, chips, tartare

PANKO CRUMBED CALAMARI 24

served with seasonal salad, chips, tartare

LOBSTER THERMIDOR 50

succulent oven baked whole lobster topped with creamy mustard bechamel, melted cheese served with chips, salad tartare and lemon

PRICES ARE MEMBERS/ NON MEMBERS ADD \$2 PER DISH

IF YOU HAVE 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