



# SAILO'S

## 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, bacon and mozzarella

## ENTREE'S

- FISH TACO** 16  
Beer Battered Flat head fillets served with lettuce, slaw topped with candied bacon, wasabi mayo (mild) and fresh chilli
- CUBAN FRIED CHICKEN** 12  
Chicken pieces tossed in Chefs Cuban spice blend served with a chipotle dipping sauce
- SALT AND PEPPER SQUID** 12  
Fried Salt and pepper squid served on rocket with a balsamic aioli dipping sauce
- LOADED FRIES** 11  
bacon, mozzarella and aioli  
ADD pulled pork 4.5
- GLAZED CHICKEN WINGS** 1/2KG \$14  
1KG \$22  
choose your glaze smokey bbq or Sailo's famous hot sauce.  
served with ranch dipping sauce

**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**



All meat supplies by Beef It Up Wholesale Meats shop 2/22 diamond drive, Diamond Beach NSW

## 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  
Grilled Sausages served with 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  
Beef it up's signature beef pattie, bacon, lettuce, tom, cheese, beetroot relish, Spanish onion, aioli  
Add fried egg 2.0
- PANKO AND SESAME CRUMBED CHICKEN BURGER** 18  
crumbed chicken breast, lettuce, tom, cheese, smokey bacon, balsamic mayo and relish
- BEETROOT & PUMPKIN BURGER (V)** 18  
beetroot, pumpkin and fetta pattie, lettuce, tom, cheese, cucumber, onion, aioli and relish
- PULLED PORK BURGER** 18  
Tender pork in smokey Bbq sauce, candied bacon, cheese and creamy slaw

MEMBERS PRICES LISTED NON MEMBERS ADD \$2

## PASTA

### FETTUCINI BOSCIOLA VO

Bacon, mushroom, onion in a creamy garlic and white wine sauce topped with parmesan

ADD CHICKEN 4.0

ADD PRAWNS (6) 8.0

### CHILLI & PRAWN FETTUCINI

Cooked in chefs fiery chilli and napoli sauce topped with rocket and parmesan

### SWEET POTATO GNOCCHI (V)

Housemade served with Caramelised onion, rocket in a creamy lemon garlic butter sauce and parmesan

## SEAFOOD

### PANKO CRUMBED CALAMARI

Crumbed calamari served with seasonal salad chips, tartare and lemon

### GARLIC PRAWNS (GF)

Served in a creamy garlic and white wine sauce on a bed of saffron infused jasmine rice

### BAKED HUMPTY DOO BARRA (GFO)

Seasoned barramundi fillet served with seasonal salad, chips, lemon and tartare

### CRISPY SKINNED SALMON (GF)

Served on sweet potato mash, buttered greens topped with a lemon butter sauce

## SIDES

Super Crunch Chips

Seasonal Vegetables

Seasonal Salad

Garlic Mash

Side Gravy

peppercorn, mushroom, diane, creamy garlic gravy, gluten free gravy

## 17 FROM THE GRILL

250GRM RUMP STEAK 24.9

300GRM SCOTCH FILLETT 33.9

300GRM NEW YORK SIRLOIN 30

23

All served with super crunch chips and salad

ADD veg 4

Side of gravy 1.5

24

peppercorn, diane, mushroom, creamy garlic, gravy, gluten free gravy,

## MAINS

CRUMBED LAMB CUTLETS 27

Served with garlic mash ,buttered greens carrots and mint jus Add extra cutlet \$7.0

24

CHICKEN SUPREME (GF) 28

succulent chicken breast filled with caramelised leek, Camembert cheese served with chat potatoes , buttered greens, honey seeded mustard glaze

24

GLAZED PORK BELLY (GFO) 24

sweet potato mash, seasonal greens, Dutch honey carrots ,red wine jus

24

SLOW COOKED LAMB 24

SHANK(GFO) EXTRA SHANK 6.50

cooked in a rich Mediterranean sauce served with Creamy garlic mash, seasonal greens, red wine jus

30

CHARGILLED PORK CUTLET(GFO) 26

Served with colcannon mash, berry compote seasonal greens and topped with red wine jus

6

MEXICAN FAJITAS (VO) 24

6

Combo beef and chicken with capsicum and onion in chefs secret sauce, trio of dips seasonal salad & tortillas

7

Add tortilla \$2 each Add cheese 0.50

7

BBQ GLAZED PORK RIBS AND WINGS

chips, salad, ranch dipping sauce

1/2 rack 24 full rack 35

1.5

## ADD A LITTLE MORE ...

BOSCIOLA TOPPER 8

1/2 RACK RIBS 15

CREAMY GARLIC PRAWNS (6) 8