

SPECIALS NIGHTS

SUNDAY
SEAFOOD
NIGHT
FROM \$22



MONDAY
LAMB CUTLETS
NIGHT
\$20



TUESDAY
STEAK NIGHT
\$18



Add Topper \$5

WEDNESDAY
PARMI NIGHT
\$17



THURSDAY
ASIAN NIGHT
FROM \$18



Menu

SAILOS
RESTAURANT

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RESTAURANT



Taree Aquatic Club Ltd
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Menu



ENTRÉES

	M	NM
Garlic Bread (v)	8	9
Cheesy Garlic Loaf (v)	10	11
Bacon Cheesy Bread	12	13
Avocado Bruschetta, Meredith Feta on Turkish (gfo/v)	14	16
Chicken Wings w spiced BBQ Sauce (gf)	14	16
House-crumbed Calamari w Tartare & Lemon	14	16
Spiced Crumbed Eggplant w Aioli (v)	15	17
Lamb Tacos w Chimichurri, Labneh, Coriander & Pickled Onion	19	21
Hickeys Creek Pork Belly Bites w Flatbread, Fennel, Dukkah & Salsa (gfo)	17	19

FAVOURITES

Served with Chips & Salad or Mash & Veg

Chicken Schnitzel	25	27
Chicken Schnitzel Parmigiana	29	31
Seafood Basket Battered Gold Band Snapper, Fresh Prawns, Crumbed Calamari, Battered Soft Shell Crab	33	35
Battered Gold Band Snapper	30	32
Locally sourced Grain Fed Rump 250g (gf)	29	31
Locally sourced Grain Fed Scotch Fillet 300g (gf)	41	43
Oak Valley Lamb Cutlets	33	35
Garlic Prawns w Saffron Rice & Fried Shallots (gf)	25	27
Pork Ribs w Spiced BBQ Sauce (gf) Full Rack	47	49
Half Rack	29	31

Add sauces

Mushroom, Diane, Pepper, Gravy
or Garlic Cream \$2

Creamy Garlic Prawns (gf) \$7

BURGERS

	M	NM
Beef Burger, (gfo) Bacon, Beetroot, Egg, Pineapple, Cos, Tomato Pickle, Cheese served w Fries	26	28
Chicken Schnitzel Burger Cos, Tomato, Aoli	25	27

MAINS

Fish of the Day (gf) w Tartare, Chats, Rocket and Fried Caper Salad	33	35
Locally Sourced Grain Fed MSA 500g Tomahawk (gf) w Crispy Chats Chimichurri & Summer Greens	70	72
Oak Valley Pulled Lamb Shoulder (gf) w Jus, Flatbread, Fried Chickpea Tabbouleh, Coriander & Labneh	28	30
Baharat Half Chicken (gf) w Pumpkin Puree, Pearl Cous Cous Salad & Feta	31	33
Hickeys Creek Shredded Pork Belly (gf) w Spiced Crackle, Crispy Chats, Apple & Fennel Slaw & Spiced Jam	29	31
Garlic Roasted Beetroot (gf/v) w Labneh, Dukkah & Coriander	25	27

SEAFOOD PLATTERS

BBQ Seafood Platter for 2 (gf) Grilled calamari, prawn skewers, grilled salmon, mussels, grilled babyoctopus, blue swimmer crab	160	165
Fresh Seafood Platter for 2 Fresh prawns, 1/2 dozen oysters natural, 1/2 cooked lobster, smoked salmon, mussels, 1/2 dozen scallops	160	165

PASTAS

	M	NM
Boscaiola Linguini (gfo)	22	24
Creamy Chilli Prawn-Musscle Linguini (gfo)	25	27
Vegetable Ragout Linguini (gfo)	22	24

Add Chicken or Prawn \$7

SALADS

Caesar Salad (gfo/v)	19	21
Add Chicken Schnitzel or Prawns \$7		
Thai Beef Salad (gf)	23	25
Mediterranean Salad (gf/v)	21	23
Fermented Chilli Prawn & Avocado Salad (gf)	25	27

DESSERTS

Sticky Date Pudding w Butterscotch Sauce & Vanilla Ice Cream	12	13
Dark Chocolate Mousse (gf) w Chantilly Cream & Summer Berries	12	13
Mango Panna Cotta w Fresh Mango & Mango Ice Cream (gf)	12	13

NM = non-members price
M = members price
GF = gluten free
GFO = gluten free option
V = vegetarian

• Prices subject to change without notice and;
• Please advise our staff of any allergies or
special dietary requirements