



# MENU



## BREADS

	M	N
GARLIC BREAD	8	9
CHEESY GARLIC BREAD	9	10
<i>Add Chilli Bacon \$3</i>		
BRUCHETTA BREAD	14	16
<i>Tomato onion salsa, balsamic glaze, feta cheese, basil pesto on sour dough bread</i>		

## ENTREE

	M	N
LOCAL OYSTERS		
NATURAL G.F. HALF/FULL	19/32	21/34
KILPATRICK G.F. HALF/FULL	21/23	36/38
MORNAY HALF/FULL	21/23	36/38

PORK BELLY BITES G.F.	17	19
<i>Crispy pork belly tossed in vanilla glazed soy sauce, sesame seeds, fried onions</i>		

CHICKEN WINGS G.F.	17	19
<i>Wings with Smokey BBQ or Sailos Hot Sauce</i>		

DIRTY FRIES	15	17
<i>bacon, mozzarella chesse, smokey bbq sauce, aioli</i>		

FISH TACO	18	20
<i>Beer battered flathead, coleslaw, fresh chilly, Coriander, tomato salsa, saffron taco sauce</i>		

## SEAFOOD

LOBSTER MORNAY (HALF/FULL)	36/68	38/70
<i>served with chips &amp; salad</i>		

GARLIC PRAWNS G.F.	26	28
<i>Served with creamy garlic sauce and saffron infused jasmine rice</i>		

ATLANTIC SALMON G.F.	30	32
<i>Creamy peas mash potatoes, seasonal vegetables, grilled lemon and hollandaise sauce</i>		

SKIN OFF BARRAMUNDI	26	28
<i>Served with chips/mash, salad, lemon wedges and tartare sauce</i>		

SEAFOOD TOWER	69	71
<i>Oysters, half shell grilled scallops, crumbed calamari, beer battered flathead, grilled prawns, barramundi, grilled squid &amp; mussels served with chips, salad, lemon wedges and tartare sauce</i>		
<i>Add Kilpatrick oysters +3</i>		
<i>Mornay oysters. +3</i>		
<b>Add Lobster Half</b>	100	102
<b>Add Lobster Full</b>	130	132

## FROM THE GRILL

	M	N
250G RUMP	26	28
500G RUMP	41	43
250G WAGYU RUMP	29	31
500G WAGYU RUMP	52	54
300G STRIPLOIN	36	38
400G RIB EYE ON THE BONE	41	43

*All steaks are G.F and served with chips and salad*  
**Add- Surf and Turf +8**  
**Vegetables +4**

## BURGERS

	M	N
BEEF BURGERS	21	23
<i>House made beef patties, bacon, caramelised onions, cheese, tomato, mixed lettuce, sailo's burger sauce</i>		

VEGGIE BURGER	22	24
<i>Lettuce, tomato, onion, cheese, veggies patties, aioli, house made tomato relish</i>		

SAILOS SPICY CHICKEN BURGER	24	26
<i>Chefs spice marinated grilled chicken, cos lettuce, tomato, cheese, house made burger sauce</i>		

OPEN STEAK SANDWICH	19	21
<i>125g rump steak, bacon, mixed lettuce, caramelised onions, cheese, tomatoes, aioli, smokey Bbq sauce</i>		

*All burgers served with chips*

## SALADS

	M	N
CAESAR SALAD	17	19
<i>Baby cos lettuce, crispy bacon, croutons, parmesan cheese, egg &amp; Caesar dressing</i>		

ROCKET SALAD G.F.	18	20
<i>Rocket, pears, walnuts, parmesan cheese tossed with balsamic vinegar dressings</i>		

ROAST VEGGIE SALAD G.F.	20	22
<i>Roasted pumpkin, carrots, baby beetroot, chat potatoes, mixed leaf, feta cheese tossed with italian glaze</i>		

<b>Add - Grilled Chicken</b>	6	
<b>- Prawns</b>	8	

NOTE: GF= GLUTEN FREE M=MEMBER PRICE N= NON-MEMBER PRICE  
 FOOD MAY CONTAIN DAIRY, WHEAT, SHELLFISH, PEANUTS AND SOY. PLEASE SPEAK TO OUR FRIENDLY STAFF WHEN ORDERING ABOUT YOUR SPECIAL DIETARY REQUIREMENTS OR ALLERGIES.  
 ALL CREDIT CARD INCUR A 1.1% SURCHARGE  
 10% SURCHARGE APPLIES TO PUBLIC HOLIDAYS.  
 PRICES MAY SUBJECT TO CHANGE WITHOUT NOTICE



# MENU



## CLUB FAVOURITES

	M	N
<b>ROAST OF THE DAY</b> G.F	20	22
<i>Roasted pumpkin, carrots, chat potatoes, corn, peas and gravy</i>		
<b>CHICKEN SCHNITZEL</b>	21	23
<i>Served with chips and salad, choice of gravy</i>		
<b>Add: Parmigiana/Boscaiola +3</b>		
<b>FISH AND CHIPS</b>	22	24
<i>Served with chips, salad, lemon wedge and tartare sauce</i>		
<b>BANGERS AND MASH</b> G.F	19	21
<i>creamy mash potatoes, thick beef sausages, caramelised onions, peas and gravy.</i>		
<b>BEEF GUINNESS PIE</b>	22	24
<i>Served with creamy mash potatoes, peas &amp; gravy</i>		

## PASTA

	M	N
<b>SEAFOOD MARINARA</b>	30	32
<i>Scallops, prawns, mussels, barramundi, Parmesan cheese tossed in a house made rich Neapolitan sauce on linguini</i>		
<b>CREAMY BOSCAIOLA</b>	22	24
<i>Onion, garlic, bacon, mushroom, Parmesan cheese in a creamy garlic sauce tossed in linguini</i>		
<i>Add On - Chicken 6</i>		
<i>- Prawns 8</i>		
<b>VEGGIE PASTA</b>	24	26
<i>Seasonal vegetables served with creamy Neapolitan sauce tossed in linguini</i>		
<b>POTATO GNOCCHI</b>	24	26
<i>House made gnocchi, streaky bacon, Spinach, peas served in creamy butter sauce and goat cheese.</i>		

## SIDES

	M	N
<b>BOWL OF MASH</b>	6	8
<b>SEASONAL VEGETABLES</b>	8	10
<b>BOWL OF CHIPS</b>	8	10
<b>POTATO WEDGES</b>	10	12

## MAINS

	M	N
<b>LAMB CUTLETS</b>	26	28
<i>Served with mash and vegetables / chips and salad with choice of your sauce</i>		
<b>CRISPY SKIN PORK BELLY</b> G.F	28	30
<i>Served with sweet potato puree, honey dutch carrots, buttered greens, apple sauce, red wine jus</i>		
<b>CHICKEN KEIV</b> G.F	28	30
<i>Filled with cream cheese, caramelised onions, smashed potatoes, Broccolini, honey glazed mustard sauce</i>		
<b>SLOW COOKED LAMB SHOULDER</b>	27	29
<i>12 hours slow cooked lamb served with creamy mashed potatoes, green vegetables and red wine jus (GF)</i>		
<b>MEXICAN SIZZLING FAJATA</b>	24	26
<i>Combo beef and chicken, trio of dips, house salad, tortillas and house made sweet smokey sauce</i>		
<b>PORK RIBS</b> HALF/FULL	30/48	32/50
<i>Served with chips and salad</i>		
<b>BEEF RIBS</b> HALF/FULL	30/48	32/50
<i>Served with chips and salad</i>		

## KIDS MEAL

	M	N
<b>ALL KIDS MEAL</b>	10	12
<b>KIDS PASTA</b>		
<b>KIDS SCHNITTY</b>		
<b>KIDS STEAK</b>		
<b>KIDS FISH</b>		

## SAUCES

	M	N
<b>GRAVY</b>	2	2
<b>MUSHROOM SAUCE</b>	3	3
<b>DIANNE SAUCE</b>	3	3
<b>PEPPER SAUCE</b>	3	3
<b>RED WINE JUS</b>	3	3
<b>GARLIC SAUCE</b>	3	3
<b>AIOLI</b>	2	2

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