

IN ROOM DINING *available from 12pm - 4:30pm & 5:30pm - 9:00pm daily*

TO START

WARMED SOURDOUGH \$12.50
whipped sundried tomato olive butter

OLIVES \$12.50
warm marinated

NATURAL OYSTERS \$6ea
KILPATRICK OYSTERS \$7ea

ARANCINI \$22
tomato & bocconcini with confit garlic aioli

FROM THE GRILL *from 5:30pm-9pm*

250G WAGYU RUMP \$49
ms+5, Northern Rivers NSW

300G SCOTCH FILLET \$55
grain fed, Nowra NSW

200G EYE FILLET \$54
grass fed, NSW

300G CHARRED PORK CUTLET \$46
roasted capsicum & fried capers

200G CHARRED MARLIN STEAK \$36
lemon & caper butter

ADD SEARED PRAWNS +\$16

all grill items served with potato rosti, seasonal greens and your choice of Café de Paris butter, red wine jus, creamy peppercorn or diane sauce

SIDES

SEASONAL GREENS \$14
salsa verde

BOATHOUSE CHIPS \$12
served with aioli

CREAMY MASH POTATO \$10

TRUFFLE MAC AND CHEESE \$14

GARDEN SALAD \$12

FOR THE LITTLE ONES

MAC AND CHEESE \$16

FISH AND CHIPS \$16
crumbed whiting fingers

CHICKEN TENDERS \$16
served with chips

ALL KIDS MEALS
INCLUDE
SOFT DRINK
ICE CREAM +\$2



CLASSICS

THE BOATHOUSE PRAWN ROLL \$26
prawn & marie rose sauce, shredded lettuce & house made pickles served with chips

THE CLASSIC BLT \$25
crispy bacon, shredded lettuce, tomato & aioli on ciabatta bread, served with chips

WILD MUSHROOM & BABY SPINACH RISOTTO \$34
finished with parmesan, mascarpone & extra virgin olive oil

THE BACON CHEESEBURGER \$26
milk bun, angus beef pattie, American cheese, house pickled Spanish onion, crispy bacon, American mustard & chips

FISH AND CHIPS \$29
crispy battered flat head, house tartare sauce, chips & lemon

CAESAR SALAD \$25
baby cos lettuce, crispy bacon, shaved parmesan, garlic croutons, poached hens egg & house made caesar dressing
add chicken +9, grilled prawns +11

SEAFOOD TOWER \$159
freshly shucked oysters, smoked salmon, crispy salt & pepper squid, crab sliders, whole king prawns, grilled half shell scallops, served with marie rose sauce, lemon caper butter, charred sourdough & mixed salad

MISO GLAZED EGGPLANT \$31
sesame greens & basmati rice

STEAK FRITES \$49
250g wagyu rump MS+5 (Northern Rivers), served with Café de Paris butter, chips & red wine jus

PLEASE NOTE

\$5

Tray charge for all orders

10% surcharge applies on Sundays
17.5% surcharge applies on public holidays

DESSERTS

VANILLA BEAN CREAM BRÛLÉE \$16.5

CHOCOLATE TART \$18
served with raspberry sorbet

BASQUE BURNT CHEESECAKE \$16.5
served with mixed berries

MINI BAR ON DEMAND

BOTTLED BEER

Corona	\$12.5
Hahn Light	\$10.5
Gluten Free James Squire	\$11
James Squire Zero	\$11

SOFT DRINKS

Coca-Cola 330ml Bottle	\$6.5
Coca-Cola Zero 330ml Bottle	\$6.5
Sprite 330ml Bottle	\$6.5
Mother Energy Drink 250ml Can	\$6.5
Mount Franklin 450ml	\$4.5

SWEET

Nestle Kit Kat 45g	\$5
Cadbury Dairy Milk 50g	\$5

SAVOURY

Red Rock Chips 45g	\$8
<i>sea salt, salt & vinegar, sweet chilli or honey soy</i>	
Nobby's Nuts 50g	\$6

ENJOY THE SUNSET

Take in our stunning views from your room and let us deliver a cheese platter & bottle of bubbles to you!

CHEESE PLATE & BUBBLES \$85

Australian hard & soft cheeses with dried fruits & crackers. Bottle of Villain & Vixen Blanc de Blanc Brut on ice.



Did you know?

YOU CAN PLACE YOUR ORDER ON OUR APP!

BEVERAGES

WHITE WINE BY THE GLASS

Ara Estate Sauvignon Blanc	\$14
Cantina Di Gambellara Pinot Grigio	\$13
Robert Oatley Finisterre Chardonnay	\$18

RED WINE BY THE GLASS

Mitolo Jester Merlot	\$13
Alte Shiraz	\$14
Robert Oatley Pinot Noir	\$16

ROSÉ WINE BY THE GLASS

St Aime	\$12
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SPARKLING WINE BY THE GLASS

Piper Heidsieck Cuvee Brut	\$26
Villain & Vixen Blanc de Blanc	\$13
Wildflower Prosecco	\$12

COCKTAILS

Aperol Spritz	\$22
Pina Colada	\$24
Margarita	\$24
Mojito	\$24
Espresso Martini	\$24

JUICE \$6.5

Orange, Apple, Pineapple or Cranberry

BARISTA COFFEE FROM \$5.5

Cappuccino	\$5.5
Flat White	\$5.5
Latte	\$5.5
Long Black	\$5.5
Chai Latte	\$5.5
Hot Chocolate	\$5.5

TEA

\$5
Earl Grey, English Breakfast, Green, Peppermint, Chamomile
*Milk alternatives available:
Soy, Almond, Oat, Macadamia, LF +\$1*

Simply scan the QR code, make your selections & our friendly team will deliver your meals to you
Or dial 163 from your room telephone.

BOTTLE SERVICE

*Delivered complimentary to your room
with an ice bucket and glassware*

CELEBRATORY - POP THE CORK!

NV Piper Heidsieck Rosé Sauvage Champagne	\$179
NV Charles Heidsieck Brut Reserve Champagne	\$169
NV Piper Heidsieck Cuvée Brut Champagne	\$110

Our Champagne bottles include strawberries

SWEET & SPARKLING

Borgo Asolo Prosecco DOCG Brut	\$59
Hentley Farm Villain & Vixen Blanc de Blanc	\$60
Bimbadgen Moscato	\$58

WHITE

Robert Oatley Finisterre Chardonnay	\$81
Hentley Farm Riesling	\$66
Robert Oatley Signature Series Sauvignon Blanc	\$55
St Aime Pinot Gris	\$54
Wise "Sea Urchin" Semillon Sauvignon Blanc	\$46
Cantina Di Gambellara Pinot Grigio	\$60

RED

Devils Staircase Pinot Noir	\$59
Philip Shaw 'The Conductor' Merlot	\$70
Pedestal Elevation Cabernet Sauvignon	\$90
Robert Oatley Finisterre Cabernet Sauvignon	\$81
Hentley Farm 'The Beast' Shiraz	\$170
Hentley Farm Villain & Vixen GSM	\$60
Esquinans Malbec	\$56

ROSÉ

St Aime Rosé	\$54
Kylie Minogue Signature Rosé	\$60
Luna Rosa 'Rosada' Rosé	\$46

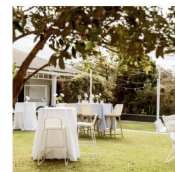
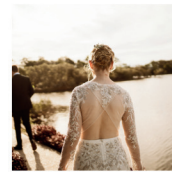
LOOKING FOR THE ULTIMATE VENUE TO HOST YOUR NEXT CELEBRATION?

Look no further than Sails Port Macquarie!

Our event pavilion, ballroom, and accommodation options are guaranteed to impress your guests and make your event unforgettable. Let our onsite events team work their magic and help you plan the event of your dreams.

DON'T JUST THROW A PARTY, THROW THE PARTY OF THE YEAR!

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INDULGE IN A DELICIOUS DINING EXPERIENCE IN OUR RESTAURANT

Whether it's a special celebration or just a well-deserved treat during your stay, our team are here to spoil you.

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IN ROOM DINING MENU

