

Sails at the Parkway

Entrees

Garlic and parmesan cobb
\$6.50

Garlic pizza bread with olive tapenade and pesto
\$9

Traditional Caesar salad \$12.50
Add grilled chicken \$15
Add sautéed prawns \$16

Soup of the day with crusty bread
\$10

Oysters natural
½ doz. \$15. Doz. \$26
Oysters Kilpatrick
½ doz. \$16.50. Doz. \$27.50

Roasted pumpkin, caramelised onion & feta tart
\$13.50

Creamy garlic or chilli prawns with steamed rice
Entree \$15
Main \$29

Tapas platter – tempura mushrooms, kalamata olives, mini capsicums stuffed with feta, salt & pepper squid, thyme grilled chicken
\$16

Side dishes

Steamed vegetables \$5
Beer battered chips with garlic aioli \$5.50
Fresh garden salad with dressing \$5.50
Traditional Greek salad \$7

Mains

Medallions of chicken wrapped in prosciutto, pea & parmesan risotto and hazelnut jus
\$22.50

280g eye fillet of beef on a potato and fennel cake, wilted baby spinach, beetroot relish and thyme infused jus
\$29.50

Tempura fish of the day with beer battered chips, grilled lemon and roasted garlic aioli
\$17.50

Chicken, basil and pinenut fettuccini in a creamy garlic and parmesan sauce
\$18.50

Fillet of pork on sautéed bell peppers, blue cheese farced pear and reduction jus
\$23.50

Tasmanian salmon with potato and avocado timbale, rocket and parmesan salad, tapenade and grilled lemon
\$24.50

Lamb tenderloin mignon on confit garlic and potato puree, slow roasted tomatoes, brocolini and balsamic reduction jus
\$26

From the grill

400g MSA rump \$18.50

300g rib fillet \$22.50

280g eye fillet \$29.50

Choose 2 sides:

Seasonal vegetables

Creamy potato mash

Beer battered chips

Garlic chat potatoes

Fresh garden salad

Greek salad

Sauces

Creamy mushroom, pepper, Dianne, red wine jus

Add seafood garlic cream sauce \$4