

JUST GETTING STARTED

TOASTED GARLIC BAGUETTE (V)	7
ADD cheese	1
ADD cheese & bacon	2
BRUSCHETTA (V, GFA)	11
Garlic & olive oil toasted artisan bread topped w/ either: Pomodoro E Basilico (VG) - w/ fresh tomato & basil salsa & balsamic glaze or Al Funghi - sauteed garlic butter mushrooms w/ thyme & balsamic.	
SOUP OF THE DAY	12
Chefs' freshly made soup, served with artisan bread & butter.	
PEKING DUCK SPRING ROLLS	12
Three large spring rolls filled with hoisin duck & vegetables w/ plum dipping sauce.	
SALT & PEPPER CALAMARI (LGF)	14
Lightly dusted, flash fried, pineapple cut calamari w/ lime aioli & lemon. MAKE IT A MAIN (+ Chips & salad)	
CHICKEN WINGS (LGF)	14
500g (6) your choice of: Saucy Buffalo w/ blue cheese sauce & celery batons Spiced Cajun w/ remoulade sauce & lemon wedge Garlic Parmesan w/ fresh parmesan & caesar dressing	
GARLIC PRAWNS (GF)	22
Six large prawns pan fried in a creamy garlic & white wine sauce, served w/ rice.	



SALADS & SUCH

CAESAR SALAD (GFA, VA)	16
Baby cos leaves tossed in a caesar dressing w/ crispy bacon, parmesan, hard-boiled egg & homemade croutons. ADD grilled chicken breast 5 ADD salt & pepper calamari 6	
MEDITERRANEAN COUSCOUS SALAD (V, VGA)	16
Fluffy couscous tossed with sautéed vegetables, herbs & balsamic, topped w/ falafel, haloumi & baba ghanoush. ADD grilled chicken breast 5	
GLAZED PUMPKIN & ROASTED VEGE SALAD (V/VGA/GFA)	17
Sweet chilli glazed pumpkin, seasonal roasted vege, toasted almonds, salad leaf, feta & balsamic vinaigrette. (THIS DISH CONTAINS NUTS.)	

GF / A = Gluten Free / Available | LGF = Low Gluten | DF = Dairy Free
V / VA = Vegetarian / Available | VG / VGA = Vegan / Available

Whilst every effort will be made to ensure your dish is sourced, prepared & handled to avoid cross contamination of certain allergens, we are unable to guarantee that all dishes with the above codes are allergy-friendly items.

THE BURGER LINEUP

CAJUN CHICKEN BURGER	16
Grilled chicken breast seasoned w/ cajun spices, lettuce, tomato, pineapple, red onion, cheese & chipotle mayo, on a sesame seed milk bun, served w/ fries.	
THE MANLY BEEF BURGER DOUG'S FAVOURITE	18
Beef patty, lettuce, tomato, beetroot, caramelized onions, pickles, swiss cheese & BBQ sauce, on a sesame seed milk bun, served w/ fries. VEGO OPTION (VA) swap meat & cheese for grilled mushroom & haloumi	
BARRA BURGER	19
Grilled barramundi, lettuce, tomato, crispy fried potato scallop & tartare, on a sesame seed milk bun, served w/ fries.	
RIB FILLET STEAK SANDWICH	20
120g Rib Fillet, lettuce, tomato, caramelised onions, swiss cheese & BBQ sauce, on thick cut toast, served w/ fries. ADD gluten free bun 2 ADD a fried egg 2 ADD bacon 3	

THE ITALIAN QUARTER

12" ITALIAN HAND-STRETCHED PIZZA (Gluten free base +4)	
MARGHERITA (V)	14
Herbed napoli sauce base, mozzarella & basil.	
HAWAIIAN	16
Herbed napoli sauce base, leg ham, pineapple & mozzarella.	
ORTOLANA (V)	18
Herbed napoli sauce base, mixed mediterranean vegetables, rocket & balsamic glaze.	
BBQ PULLED PORK	20
BBQ sauce base, BBQ pulled pork, salami, chorizo, caramelised onions, mozzarella & rocket.	
PASTA (Gluten free penne +4)	
PUMPKIN GNOCCHI (V, VGA)	19
Potato gnocchi smothered in pumpkin, rosemary, sage & white wine sauce, finished w/ parmesan & fresh rocket.	
SPAGHETTI BOLOGNESE	18
Homemade bolognese, tossed with spaghetti & topped with grana padano.	
PENNE CARBONARA	20
Penne pasta tossed in a creamy mushroom, bacon & white wine sauce, finished w/ egg yolk & parmesan. ADD grilled chicken breast 5	
SCALLOP & CRAB RISOTTO (GF) CHEF RECOMMENDS	30
Creamy risotto with blue swimmer crab, topped with seared scallops & shaved grana padano.	

WINTER WARMERS

BANGERS & MASH JENNY'S FAVOURITE	20
Two gourmet sausages w/ creamy mash, seasonal vege & red wine jus.	
PORK BELLY (GF)	26
Cider-braised pork belly, mustard-buttered winter vege, sweet potato mash.	
LAMB SHANKS (GF)	27
Slow cooked in-house, served w/ creamy mash, seasonal greens & red wine jus.	
CURRY OF THE DAY	POA
Chef's choice of curry served w/ jasmine rice.	



BISTRO FAVOURITES

CLASSIC CHICKEN SCHNITZEL	23
Crumbed chicken breast fried to golden brown, served w/ chips & salad. MAKE IT A PARMY! + w/ napoli sauce, leg ham & mozzarella	
PORK SCHNITTY	25
Crumbed pork schnitzel fried to golden brown, smothered in our home-made creamy mushroom sauce, served w/ chips & salad. UPGRADE to veg & mash 4	
GRILLED CHICKEN BREAST (GFA)	26
Served w/ chive & garlic potato rosti, seasonal greens, creamy mushroom sauce & fried leeks.	
GRILLED SALMON (GFA, DF) SANDY'S FAVOURITE	30
Finished w/ a sesame seed crust, steamed Asian greens, jasmine rice, a sweet soy dressing & crispy shallots.	
MACADAMIA CRUSTED BARRAMUNDI (GFA)	34
Served w/ garlic roasted chats, seasonal greens, fried capers, hollandaise sauce & lemon wedge. (THIS DISH CONTAINS NUTS.)	
FISHERMAN'S BASKET FOR TWO	56
Beer-battered barramundi, crumbed prawn cutlets, oysters Kilpatrick, calamari, scallop bites, chips, salad, tartare sauce & lemon.	

WE'RE CELEBRATING 51 YEARS WITH SOME OF OUR FAVOURITE DISHES OF THE BISTRO THROUGHOUT THE DECADES!

- SANDY, JENNY & DOUG

FROM THE GRILL

LOCAL QUEENSLAND BEEF

Served w/ your choice of two:

- Chips
- Garden salad
- Chive & garlic potato rosti
- Seasonal vegetables
- Mash

200G RUMP 27
MB2+ Grass-fed.

300G BLACK ANGUS SIRLOIN 42
150 day, grain-fed.

250G EYE FILLET 46
100 day, grain-fed.

Choose your sauce (GF):

- Red wine jus (DF)
- Creamy mushroom
- Traditional gravy (DF)
- Peppercorn

TOPPERS

- Garlic & thyme mushrooms 5
- Salt & pepper calamari 6
- Creamy garlic prawns (3) 10

SIDES & STUFF

SAUCES 2
Tomato | BBQ | garlic aioli | tartare | gravy | mushroom | red wine jus | peppercorn

LARGE FRIES (LGF, V) 8
Served w/ your choice of sauce: tomato, aioli or gravy.

GARDEN SALAD (VG, V) 8
Mixed leaves w/ cherry tomatoes, cucumber, red onion & house vinaigrette dressing.

CREAMY MASH POTATO (GF, V) 8
Housemade, seasoned w/ garlic infused cream.

SEASONAL VEGETABLES (VGA, V) 9
Chefs' choice of in-season vegetables, lightly seasoned w/ butter, salt & pepper.

LIGHT LUNCH & SENIORS

AVAILABLE FOR LUNCH ONLY

BLT 14
Bacon, lettuce & tomato w/ aioli on turkish bread, served w/ chips.

CROQUE MONSIEUR 15
Classic French toastie of leg ham, cheese, sour cream & dijon on thick cut bread, served w/ a garden salad.

MAKE IT A CROQUE MADAME! - Top with a sunny side fried egg! 17

PASTA GENOVESE (V) 15
Your choice of penne, fettuccine or gnocchi tossed in basil pesto, finished w/ Grana Padano.

CORN & ZUCCHINI FRITTERS 16
w/ rasher bacon, avocado, fresh tomato salsa & sour cream.

FISH & CHIPS 16
Two pieces of battered flathead w/ chips, salad, tartare sauce & lemon.

SALT & PEPPER CALAMARI 17
Our homemade salt & pepper calamari w/ chips, salad, lime aioli & lemon.

STEAK & CHIPS 17
200g Rump steak w/ chips & gravy.

***MAKE IT A \$20 SENIORS MEAL!**
SENIORS CAN ADD A DESSERT & DRINK FOR \$20!

Choose a light meal + chef's cake of the day + drink of choice*

T&C's - A seniors or pensioner concession card must be presented to receive this special. No other offers or discounts can be redeemed in conjunction with this offer.

KIDDLY WINKS MENU

FOR CHILDREN UNDER 12 ONLY

PENNE NAPOLITANA (V) / BOLOGNESE 8
Penne pasta w/ homemade napoli OR bolognese sauce & grated parmesan.

KIDS PIZZA MARGHERITA (V) 8
Gourmet Italian 6" pizza w/ napoli sauce base & mozzarella cheese.

FISH N CHIPS 11
Battered flathead, served w/ tomato sauce & chips OR salad.

LITTLE NUGGETS 11
Six golden fried chicken nuggets, served w/ tomato sauce & chips OR salad.

KIDS CHEESEBURGER 14
150g beef patty, tomato sauce, tasty cheese & pickles on a sesame seed milk bun, served w/ tomato sauce & chips.

MINI STEAK (GF) 14
120g steak, served w/ tomato sauce & chips OR salad.



SAILS BISTRO

WINTER MENU



Please order at the counter when ready.
Last orders 10 minutes prior to kitchen closing.

Please be advised that a wait time of up to 40min may occur whilst busy.

10% surcharge applies on public holiday.

MANLY REWARDS
MEMBERS SAVE 10%
OFF MENU PRICES

Ask how to join for FREE today!

