



at the
Ballaarat Yacht Club

Established in 1877
Australia's oldest inland sailing club



To Share

Sails' Sourdough Cob:

with garlic or herb butter \$5.90

with Mt Zero olive oil and balsamic \$6.90

Grilled Basilio Organic Sourdough

\$6.90

with Mt Zero olive oil and balsamic

Grilled Gluten Free Potato

\$7.90

Mezze Platter

Chorizo sausage; Prosciutto; House made terrine; Chefs selected cheese; Smoked Salmon, Mt Zero olives and virgin olive oil; Mushroom ragout; pickled vegetables and red onion jam with grilled Basilio organic sourdough or

Gluten free Potato Bread (for 1) \$21.50

(for 2) \$29.90

Vegetarian Meze

Pickled vegetables, cheese, semi-dried tomatoes, olives & olive oil, pesto, mushroom ragout & grilled \$18.50 sourdough

To Start

Chefs Soup of the Day with Grilled Basilio sourdough \$9.50

Mussels tossed with fresh Coriander, Chilli and Lime \$13.50

Warm Duck Salad twice cooked duck tossed with an asian style salad, cashews and a ginger dressing \$16.50

Pork Terrine with house pickled vegetables, red onion jam, roquette salad, smoked beetroot, ciabatta crisps and apple balsamic \$18.50

Handmade tortellini filled with a wild mushroom ragoût, in a light champagne cream sauce with freshly shaved parmesan

\$16.90 / \$24.50

Main Course

- Baked Zucchini**, goats cheese and tomato stack, with a wild roquette salad and apple balsamic \$19.90
- Leek and cheese tart** served with sweet potato and red onion jam roesti, roasted capsicum and honey coulis, wilted roquette, basil pesto, and olive tapenade. \$25.50
- Eye fillet of beef** with celeriac gratin & baby spinach finished with your choice of Mustard mushroom sauce, Pepper sauce or Café de Paris butter \$36.00
- Cumin crusted Lamb Rump**, with smoked eggplant puree, rich red wine jus and house made chilli jam. \$29.90
- Ballontine of Chicken** pistachio & lemon seasoned chicken wrapped in prosciutto and served on smoked mashed potato, seasonal vegetables and finished with a Lentil jus \$26.90
- Market Fresh Fish** marinated in chilli & fresh herbs served with straw potatoes, asparagus and garlic aioli \$29.90
- Salt and Pepper Squid** fresh baby squid lightly fried and served on a salad of roquette, cherry tomato & spanish onion with a citrus dressing \$23.50
- Fish and Chips** beer battered Whiting, served with garden salad and our own tartare sauce \$21.90
- Sails Burger** - Prime ground beef, with bacon, egg, swiss cheese, lettuce, tomato, beetroot, and house made mayonnaise served with Beer Battered Chips & garlic aioli \$21.90
- Thai flavoured Vegetable Burger**- with roquette, red capsicum, tomato, and red onion jam served with Beer Battered Chips & garlic aioli \$19.50
- Steak Sandwich** - Prime rump steak with the lot, served with a side of spicy wedges & tomato relish \$22.50
- Open Chicken BLT** Parmesan & lemon crumbed Chicken Breast with bacon, lettuce & tomato finished with sweet chilli aioli & served with spicy wedges & sour cream. \$21.50

Desserts

Pear & ginger pudding with green tea ice cream &
ginger custard \$12.00

Berry & pistachio filo cigars with kulfi ice cream &
berry coulis \$12.00

Chefs selection of house made sorbets \$12.00

Cheese plate, selection of cheeses, prune paste,
crackers, dried fruit and nuts \$18.50

Cakes from the Cabinet

Dessert Wines

by the glass

Rymill "June" Traminer 2007 \$6.00

Seppeltsfield "Cellar No 8" Muscat \$8.00

Galway Pipe Port \$6.00

Morris Black Label Tawny Port \$5.00