

# Day Sailing Menu



## MAINS SELF-SERVE

\$29.50

All mains include salads, dinner rolls and a non-alcoholic drink  
(Tea, Coffee or Post-Mix Soft Drink)

## CARVERY

Oven baked asian sticky chicken

Roasted root vegetables | (VG)

Roasted nicola potatoes with garlic rosemary | (VG)

Buttered corn on the cob | (V)

Pan Gravy

## HOT DISHES

Crumbed locally sourced fish with lemon and tartare

Crumbed squid with spiced kale and caper seasoning

Crispy fried chips | (V)

Sweet potato dahl with steamed rice | (VG)

Penne with garlic mushroom and spinach cream | (V)

Steamed greens | (VG)

## SALADS

Quinoa and chickpea garden salad | (VG)

Nicola potato and pesto salad | (V)

Crispy noodle slaw

Pickled fennel and rocket salad | (VG)

Mixed leaves | (VG)

Traditional Dressing | Olive Oil | Balsamic Vinegar Reduction

## DRINKS

Tea | Coffee | Post-mix soft drink

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## DESSERT

\$9.50

Tasmanian pear tart with walnut praline | (V)

Pavlova with fresh fruit and whipped cream | (V)

Anvers chocolate panacotta

(V) VEGETARIAN    (VG) VEGAN

## PRICING

Adults \$29.50 | 15 & under\* \$15.00 | 10 & under\* \$10.00 | 5 & under\* FREE

\*All children's meals must be accompanied by a full paying adult.

Items on the menu are subject to change.