



### PLANTAIN CRISPS

lime, chilli, salt

7

### MARINATED OLIVES

mixed olives, garlic, chilli

12

### EDAMAME

steamed edamame, salt

or

sautéed edamame with chilli, honey soy glaze

9

11

### YUKITAS FRITAS

cassava fries, huancaína sauce

12

### ELOTE

charred corn cob, queso, lime garlic butter, chipotle mayo

10

### ENSALADA VERDE

charred broccolini, green beans, spinach, toasted almonds,  
sesame miso mayo

15

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### OYSTER

lime, chilli, coriander, leche de tigre  
*or*  
lemon, saffron & ginger gel

7.5

### HALF SHELL SCALLOP

grilled with tomato, corn, onion, chilli  
*or*  
baked with parmesan roux, lime butter, worcestershire  
sauce

8

### SALMON ROLL (3)

torched tasmanian salmon, rice, avocado with soy, sesame,  
lime dressing

14

### JAMON CROQUETTES (2)

spanish cured ham, creamy bechamel, truffle aioli

9

### MUSHROOM NIGIRI (2)

grilled king brown mushroom, rice, avocado with sesame,  
miso mayo

8

### TUNA NIGIRI (2)

seared tuna, rice, avocado with lime chilli dressing

9

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### MISO EGGPLANT

grilled eggplant, chilli miso glaze, sweet potato puree

22

### CEVICHE

market fish, leche de tigre, habanero peppers, sweet potato, plantain crisps, red onion, corn, coriander

26

### TIRADITO

tasmanian salmon, passionfruit leche de tigre, charred avocado, purple potato crisps

26

### NIKKEI TUNA

sliced raw tuna loin, avocado with soy, sesame & lime dressing

26

### CAUSA DE PULPO

grilled octopus, potato puree, avocado, olivada

28

### BEEF TATAKI

tableland tenderloin beef, root crisps with mirin, soy & yuzu dressing

26

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### TACO DE CARRILLERA

braised beef cheek, purple cabbage slaw, queso, avocado, chipotle mayo

12

### TACO DE PESCADO

market fish, purple cabbage slaw, queso, avocado, pickled onions, queso, chimichurri

12

### TACO DE BERENJENA

fried eggplant, purple cabbage slaw, avocado, chipotle mayo

12

### ANTICUCHO DE POLLO

chicken tenderloin skewer, salsa roja

9

### ANTICUCHO DE GAMBAS

tiger prawn skewer with lime, garlic butter & chimichurri

10

### ANTICUCHO DE HONGOS

king brown mushroom skewer, salsa verde

9

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### PESCADO

pan seared reef fish, pipis, green peas, peruvian seafood bisque, cream

44

### ARROZ CON PATO

seared duck breast, mayo, tomato salsa with red capsicum, onion, coriander rice

42

### ARROZ CON MARISCOS

market fish, prawn, scallop, squid, pipis, red claw, peas, in a peruvian seafood rice & mayo

48

### LOMO SALTADO

sauteed eye fillet, onion, tomatoes, pisco, soy sauce, udon, huancaína sauce

40

### REEF & BEEF

eye fillet, blue swimmer crab, stuffed zucchini flower, huancaína sauce & salsa roja

50

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### MATCHA TRES LECHEs

matcha cake, macadamia, condensed milk, whipped cream

14

### CHOCOLOCOC

chocolate cake, meringue, olive salted caramel, blood orange sorbet

14

### PIÑA COLADA

charred pineapple, toasted pistachio, saffron pineapple rum syrup, coconut sorbet

14

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## THE STORY BEHIND.....

### AJI AMARILLO

This South American hot chilli pepper is used in many traditional dishes and is considered an important Peruvian ingredient.

### ANTICUCHO

Pieces of meat that are skewered, marinated, and then grilled over charcoal. Here at Sails, we use a traditional Hibachi grill from Japan.

### CARRILLERA

Typically, carrillera is made using pork cheek, however beef can also be used, like we do at Sails. It is cooked slowly, giving a tender and flavourful result.

### CAUSA DE PULPO

The supposed origin of Peru's popular 'causa rellena' is from 1879, while Peru and Bolivia were at war with Chile. To support the army, Peruvian women gathered potatoes from the fields and fashioned a cold potato layered casserole for their boys, in support of the 'causa' (cause).

### CEVICHE

This famous dish from Latin America uses fresh fish and other seafood which is 'cooked' in lime juice and then mixed with chilli, coriander, onion and other flavourings.

### ELOTE

Meaning 'corn cob' in Spanish, the origins of street corn lie in the streets of Mexico, where it's known as 'elote.'

### HOKKAIDO

The second largest island in Japan, Hokkaido is known for its scallops which are renowned for their distinct sweet and buttery taste.

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### HUANCAINA

The most well-known story explains that Huancaína sauce emerged during the construction of Peru's Central Railroad, stretching from Lima to Huancayo. Food for the workers was prepared by Huanca women who boiled potatoes and served them with a cheese, pepper, and milk sauce, which became papas a la Huancaína.

### LECHE DE TIGRE

In a classic ceviche, the mixture of lime juice, salt and flavourings in which the fish is marinated is known as leche de tigre, 'milk of the tiger'.

### LOMO SALTADO

Translating to 'stir-fried beef' or more literally 'jumping beef', it has many similarities to a Chinese style stir fry dish, as it was actually created by Chinese cooks in Peru.

### NIGIRI

Nigiri sushi is that familiar style of sushi made up of an oval-shaped mound of rice with a slice of (usually) raw fish on top.

### NIKKEI

A fusion of Japanese and Peruvian cuisines - our inspiration at Sails.

### TATAKI

Meat or fish that is seared briefly but left raw in the middle and thinly sliced. In Japanese, tataki means 'pounded' or 'hit into pieces', in reference to the ginger paste used in the seasoning.

### TIRADITO

Tiradito differs from ceviche in two ways: tiradito is sliced, while ceviche is cubed; and tiradito is sauced immediately before service, while ceviche is marinated beforehand.

*We look forward to hearing the wonderful stories you'll share while enjoying your time at Sails.*

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