

eat

sail and anchor

lights

Dips & Turkish bread	13.5
Daily dips, sea salt & rosemary Turkish bread	
Brewers plate	14.5
Olives, Danish feta, cacciatore & toasted foccacia	
Baguette/wrap of the day	9.5
Served with crisp salad	
Tomato, bocconcini & basil salad	10.5

pizzas

Pumpkin, spinach, & feta	18.0
Spiced lamb, capsicum, red onion & sour cream	18.0
Cacciatore, olive & onion	18.0
Bacon, brie & caramelised onion	18.0
Margherita	14.0

all pizzas use the sail and anchor tomato base & mozzarella

sides

Chips with tomato sauce	8.0
Wedges with sour cream & sweet chilli sauce	8.5
Extra sauce: tomato, sweet chilli, sour cream, bbq, aioli	0.8
Turkish bread	5.5
Mixed olives & feta	8.0
Garden salad with dressing	8.5
Garlic bread	8.0

desserts

Strawberries & cream	9.5
Sweetened strawberries, topped with double cream	
Fresh fruit salad & vanilla ice cream	9.5
Seasonal fruit bound in a passionfruit syrup & ice cream	

mains

Steak sandwich	21.0
Scotch steak served with crisp salad, tomato & onion marmalade in Turkish bread	
Fremantle Pils battered fish	21.0
with chips, salad leaves, house made tartar sauce & lemon wedge	
Sail beef burger	19.0
House made beef burger served with cheese, bacon, lettuce & tomato in a toasted bun with chips	
Chicken Parmigana	20.0
Crumbed chicken breast, topped with Napolitano sauce, mozzarella cheese & ham, served with chips and salad	
Penne pasta	17.0
Bound in a white wine, garlic, mushroom cream sauce	
500g graziers rump steak	28.0
Served with fresh salad leaves, grilled tomato & choice of mustard	
250g graziers porterhouse steak	26.0
Served with fresh salad leaves, chips & garlic prawn butter	
Australian prawn salad	21.0
Pan fried, wild caught banana prawns on a sweet chilli dressed salad	
Crispy skin Tasmanian salmon & spinach salad	25.0
Served with a side of hollandaise	
Tomato, parmesan & roquet salad	19.0
Slow roasted rosemary, garlic & thyme tomatoes with shaved parmesan & wild roquet	
Roast pumpkin, Danish feta salad	18.0
Served with whole grain mustard dressing	
Caesar salad / with chicken	17.0/22.0
cos lettuce dressed in Caesar dressing, crispy bacon, garlic croutons, shaved parmesan & anchovies	
Pan fried squid salad	17.0
Marinated in garlic, dill, chilli & coriander served with crisp salad	
Seared chicken breast salad	21.0
With spinach, roquet, pesto & home dried tomatoes	
Graziers Australian Beef	
All our beef is sourced from cattle grazing in the green pastures of western australia's south-west finished on grain & aged to ensure maximum flavour & tenderness	