

BAR &

BISTRO



# MAINSAIL

FOLLOW US ON  
SOCIAL MEDIA



## STARTERS

<b>GARLIC BREAD</b>	<b>\$12</b>
<b>CIABATTA LOAF &amp; 3 DIPS</b> WITH BASIL PESTO, HUMMUS, SUNDRIED TOMATO	<b>\$16</b>
<b>CALAMARI</b> CRUMBED AND SERVED WITH LEMON, AIOLI AND SALAD	<b>\$18</b>
<b>GARLIC PRAWNS</b> 6 JUMBO PRAWNS SAUTEED IN GARLIC BUTTER WITH CIABATTA	<b>\$18</b>
<b>BUFFALO WINGS</b> 4 WINGS TOSSED IN DELICIOUS SPICY BUFFALO SAUCE	<b>\$16</b>
<b>HONEY SOY WINGS</b> 4 WINGS TOSSED IN A STICKY HONEY AND SOY GLAZE	<b>\$16</b>
<b>ONION BHAJI</b> SLICED ONIONS COATED WITH CHICKPEA FLOUR, FRIED AND SERVED WITH TAMARIND SAUCE	<b>\$12</b>
<b>CHAAT SAMOSA</b> PASTRY FILLED WITH PEAS, MILD SPICES AND POTATOES, TOPPED WITH CASHEW NUTS, TAMARIND AND MINT SAUCE (2 PIECES)	<b>\$14</b>
<b>LOLLIPOP CHICKEN</b> MARINATED WING DRUMS DEEP FRIED AND MIXED WITH SPECIAL SAUCE (6 PIECES)	<b>\$14</b>
<b>CHICKEN TIKKA</b> TANDOOR ROASTED CHICKEN PIECES MARINATED IN YOGHURT AND SPICES	<b>\$18</b>
<b>SALSA PAPADUMS</b> SERVED WITH TOMATO AND ONION SALSA	<b>\$14</b>
<b>MASALA FRIES</b> FRIES SEASONED WITH MASALA DUST	<b>\$10</b>

## MAINS

WITH YOUR CHOICE OF TWO SIDES

<b>CATCH OF THE DAY</b> FRESH PAN-FRIED FISH FILLET	<b>\$28</b>
<b>CHICKEN PARMIGIANA</b> SUCCULENT CHICKEN FILLET, MOZZARELLA AND MARINARA SAUCE	<b>\$27</b>
<b>SALMON FILLET</b> PAN-SEARED FILLET WITH BALSAMIC GLAZE	<b>\$30</b>
<b>CHICKEN SCHNITZEL</b> WITH MUSHROOM OR PEPPERCORN SAUCE	<b>\$27</b>
<b>SCOTCH FILLET</b> WITH MUSHROOM, PEPPERCORN, OR BLUE CHEESE SAUCE, OR GARLIC BUTTER	<b>\$36</b>
<b>LAMB SHANK</b> SLOW COOKED IN DEMI GLAZE SAUCE	<b>\$34</b>
<b>PORK RIBS</b> SLOW COOKED WITH SPECIAL SAUCE	<b>\$36</b>

## SIDES

<b>FRIES OR KUMARA CHIPS</b>	<b>\$10</b>
<b>POTATO OR KUMARA MASH</b>	<b>\$10</b>
<b>SEASONAL VEGETABLES OR GARDEN SALAD</b>	<b>\$10</b>



## SALADS

**GARLIC PRAWN SALAD** \$24  
PAN SEARED GARLIC PRAWNS ATOP A CRISP SALAD

**GARLIC CHICKEN SALAD** \$24  
TANDOOR ROASTED CHICKEN PIECES ATOP A CRISP SALAD

## PIZZAS

**CHICKEN, BRIE AND CRANBERRY** \$26

**MEAT FEAST** \$26

**SALMON, CREAM CHEESE AND CAPERS** \$28

**CHICKEN TIKKA** \$26

**VEGETARIAN** \$25

## BURGERS

SERVED WITH FRIES

**BEEF BURGER** \$25  
250-GRAM PATTIE, CHEESE, BACON, AND SALAD

**CHICKEN BURGER** \$25  
CRISPY CRUMBED CHICKEN FILLET WITH BACON AND SALAD

**VEGETARIAN BURGER** \$23  
MILDLY SPICED CRUMBED VEGETABLE PATTIE WITH SALAD

## KIDS MEALS

**HOT DOG AND CHIPS** \$12

**FISH NUGGETS AND CHIPS** \$12

**CHICKEN NUGGETS AND CHIPS** \$12

**BUTTER CHICKEN ON RICE** (WITH BABY NAAN) \$15

## DESSERTS

**ICE CREAM** \$8  
WITH CHOCOLATE, STRAWBERRY OR PASSIONFRUIT TOPPING

**APPLE / BERRY PIE** \$12  
SERVED WARM WITH CREAMY VANILLA ICE CREAM

**CHOCOLATE BROWNIE** \$12  
SERVED WARM WITH CREAMY VANILLA ICE CREAM

## COFFEE

**COFFEES** \$6  
CAPPUCCINO / MOCHA / FLAT WHITE / HOT CHOC

**BY THE SHOT** \$5  
AMERICANO / SHORT BLACK / LONG BLACK

**TEAS** \$5  
ENGLISH BREAKFAST / EARL GRAY / GREEN / PEPPERMINT

BAR & BISTRO

**MAINSAIL**

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# CURRY CORNER

**CHICKEN OR BEEF** \$23  
**LAMB OR SEAFOOD** \$25

**BUTTER**  
SIMMERED IN A RICH TOMATO AND BUTTER GRAVY

**TIKKA MASALA**  
GARLIC, CAPSICUM, TOMATO AND ONION (A UK FAVOURITE)

**KORMA**  
CREAMY CASHEW NUT AND ALMOND SAUCE

**FENUGREEK**  
FENUGREEK, INDIAN SPICES, CASHEW NUTS AND CREAMY SAUCE

**MADRAS**  
RICH COCONUT CREAM AND SPICED SAUCE

**JALFREZI**  
SEASONAL VEGETABLES, TANGY SAUCE AND CORIANDER

**SAAG**  
HOME GROUND SPICES IN A RICH SPINACH GRAVY

**VINDALOO**  
THE FAMOUS RED-HOT CURRY FROM GOA

**ROGAN JOSH**  
AN EXOTIC BLEND OF SPICES, A SPECIALTY OF KASHMIR

**KADHAI**  
TOMATO, ONION AND CAPSICUM SAUCE

**MANGO**  
MILD SPICES WITH A CREAMY MANGO SAUCE

**CORIANDER**  
CORIANDER, TOMATO, ONION, HERBS AND SPICES

**VEGETARIAN** \$22

**KADHAI PANEER**  
PANEER IN ONION & TOMATO SAUCE FLAVOURED WITH CAPSICUM AND SPICES

**PALAK PANEER**  
POPULAR NORTH INDIAN RECIPE WITH SPINACH AND COTTAGE CHEESE

**VEGE KORMA**  
VEGETABLES WITH CREAMY CASHEW NUT AND ALMOND SAUCE

**CHANNA MASALA**  
CHICKPEAS AND DICED POTATO WITH FRESH HERBS AND SPICES

**MALAI KOFTA**  
COTTAGE CHEESE AND POTATO CROQUETTES WITH CREAMY CASHEW SAUCE

**PANEER TIKKA MASALA**  
PANEER WITH ONION, GARLIC AND CAPSICUM GRAVY

**DAL TADKA**  
YELLOW LENTILS WITH GINGER, GARLIC, ONION AND SPICES

**LUCKY'S SPECIALS** \$28

**DHANSAK GOSHT**  
LAMB OR GOAT WITH LENTILS, GINGER, ONION AND FRESH CORIANDER

**GOOGLY KORMA**  
CHICKEN OR LAMB, CASHEW NUT AND ALMOND SAUCE FINISHED WITH CREAM

**GOOGLY MASALA**  
CHICKEN OR LAMB MARINATED IN YOGHURT AND SPICES, COOKED WITH ONION TOMATO AND CAPSICUM

**CHENNAI EXPRESS**  
CHICKEN, LAMB, BEEF, OR GOAT ROASTED IN AN ONION AND COCONUT GRAVY

**GOAT CURRY "GOAN STYLE"** (WITH BONES)  
CHEF'S SECRET RECIPE!

## FROM THE TANDOOR

**PLAIN NAAN** \$6

**BUTTER NAAN** \$6

**GARLIC NAAN** \$6

**GARLIC AND CHEESE NAAN** \$7

**PESHAWARI NAAN** \$7

**GARLIC CHILLI & CHEESE NAAN** \$7

**KEEMA NAAN** \$7

**TANDOOR ROTI** \$6

**CHICKEN TIKKA** \$18  
TANDOOR ROASTED CHICKEN PIECES MARINATED IN YOGHURT AND SPICES

## SIDES

**BASMATI RICE (PER PERSON)** \$2

**ZEERA PEA RICE** \$10

**MUSHROOM RICE** \$10

**RAITA** \$5

**PICKLES** \$5

**MANGO CHUTNEY** \$5

