



Shared Entrees

*Three Cheese, Confit Garlic and Rocket Turkish Bread. \$11.00

*Spiced Moroccan Lamb Turkish Bread with house made Sour Cream, Salad Greens and finished with our very own Dukkah. \$15.00

*Garlic and Herb Cobb Loaf with Reduced Apple Balsamic and Olive Oil. \$9.00

*Baked Cobb Loaf brushed with Confit Garlic Infused Olive Oil, paired with our very own Balsamic Reduction and Olive Oil. **DF** \$9.00

Entrees

*Tempura Vegetable Fritters with Garlic and Sweet Paprika Aioli. **GF, DF** \$9.00

*Asparagus, Roast Pumpkin, Pinenut and Spinach filled Ravioli served with Prosecco and Mixed Mushroom Sauce. **DF** \$12.00

*Mozzarella Cheese Filled Spring Rolls accompanied by our House Made Tomato Chilli Jam. **V** \$9.00

Mains

*Coconut Crusted Prawns with a Tropical Fruit Salsa, Fragrant Jasmine Rice, a Toasted Pecan Crumb and with a Chilli, Lime and Coriander Mayonnaise. **GF,DF** \$30.00

*200g Eye Fillet, with Minted Pea Puree, Asparagus Spears, Silky Smooth Creamed Potato Mash, topped with Pan Seared Scallops, Lemon Butter Sauce and finished with Sweet Potato Waffle Crisps. **GF** \$42.00

*Sticky Chinese inspired Chicken served with freshly Grilled Pineapple and Lychee Salad accompanied with Coconut Rice. **GF, DF** \$24.00

*Golden Pan Seared Gnocchi, Garlic, Mild Chilli, Crispy Prosciutto, Roasted Cherry Tomatoes in a White Wine and Shredded Basil Cream. \$23.00

*Twice Cooked Pork Belly Roast with Crackling, Whole Roasted Apple, Maple glazed Pecans, Celeriac Puree, Steamed Greens and Apple Cider and Mustard Sauce. \$28.00

*Vegan Buffalo Sauce Roasted Pumpkin and Cauliflower Tacos finished with Salad Greens, Spanish Onion, Avocado, Cucumber and Coriander, a final touch with our House made Ranch Dressing. **Vegan** \$22.00

*Lamb and Garlic Sausages, on Creamy Potato Mash, Seasonal Vegetables and Pan Gravy. **GF** \$18.00

Grill Menu

Sage are excited to bring to you our NEW Grill Menu locally sourced from Schulte's Meat Tavern, so experience our amazing Paddock to Plate Meats of exceptional quality.

All Grill items come with Two Sides and One Sauce.

***250g Yagaburne Rib Fillet \$38.00**

***200g Yagaburne Eye Fillet \$35.00**

***Chicken Breast \$25.00**

***Smokey BBQ Marinated Chicken Thigh \$25.00**

***Pork Medallions \$24.00**

Sauces available **M**ushroom Sauce, **S**moked Green and Pink Peppercorn Sauce, **H**ouse Made Pan Gravy, **F**resh Garlic and Herb Butter, **T**omato Chilli Jam, **G**arlic and Sweet Paprika Aioli. All additional sauces \$3.00

Sides (Additional sides \$5.00 each)

Whole Baby Potato Skewers with Garlic Butter.

Creamy Potato Mash

Chips

Steamed Jasmine Rice

Sticky Coconut Rice

Seasonal Side Salad

Seasonal Pan Seared Vegetables

Desserts

*Crispy Cinnamon Sugar Apple Pie Inspired Spring Rolls with Mixed Berry Coulis and House Made Vanilla Bean Ice Cream. \$9.00

*Tropical Sorbet Meringue Stack. Layers of Crispy Meringue discs with Coconut and Lime Ice Cream, Raspberry Sorbet and Mango Sorbet accompanied by a luscious Malibu and Midori Sauce. GF, DF \$12.00

*Frangelico and Nutella Brownie paired with a Bailey's Blondie, Salted Caramel Sauce, Dollop Cream and a Roasted Hazelnut and Pecan Praline Crumb. \$12.00

*Our Sorbets and Coconut and lime Ice Cream are Gluten free, Dairy free and Vegan.

Children's Menu \$8.50

- GF** *Mini Beef Sausages with Creamy Mashed Potato, Vegetables and Gravy.
- *Grilled Chicken Tenders with Chips, Salad and Tomato Sauce. **DF, GF**
- *Crumbed Whiting with Chips, Salad and Tomato Sauce.

Children's Desserts \$3.50

- *Choc Fudge Brownie Pop with Chocolate Sauce and Sprinkles.
- *Kids Ice Cream with Topping and Mini M&M's. **GF**
- *Milk and Cookies - Mini Milkshake in Chocolate, Strawberry or Caramel with two Vanilla Sprinkle Cookies.