

To Start

GARLIC BREAD (vg) <i>+ Add Cheese</i>	9 3
BRUSCHETTA (vg) sliced baguette, cherry tomato medley, cashew burrata, basil & olive dressing	16
COFFIN BAY PACIFIC OYSTERS 1/2 dozen mignonette dressing	25
LEMON PEPPER CALAMARI shallow fried, dill aioli	17 / 28
SAIGE TASTING PLATE Serves 3-5 lemon pepper calamari, bruschetta, duck spring rolls, chicken drumettes	59
CHARGRILLED SKULL ISLAND PRAWNS chilli garlic butter, lemon	23
DUCK SPRING ROLLS chilli plum sauce	18
CHICKEN DRUMETTES hot honey	18
LAMB CUTLETS (3) rosemary, garlic, lemon & herb yoghurt	19

Salads

CHICKEN, BACON & POTATO SALAD mixed lettuce, cherry tomato, cucumber, red onion, creamy mango & aioli dressing	28
GRILLED LAMB SALAD marinated backstrap, rocket, pine nuts, roasted pumpkin, feta, pomegranate & herb yoghurt	33
BUDDHA BOWL (vg) brown rice, quinoa, roast capsicum, smashed avocado, edamame, roasted chickpeas, grilled corn <i>+ Add chicken breast (5), lemon pepper calamari (5), smoked salmon (6)</i>	24

House Made Pasta

KING PRAWN LINGUINE cherry tomatoes, fresh chilli, basil, olive oil & white wine	36
PULLED PORK GNOCCHI slow braised pulled pork, tomato, vodka cream	29
BRAISED BEEF PAPPARDELLE RAGU shaved Italian grana padano	30
PUMPKIN GNOCCHI house made gnocchi, pine nuts, semi dried tomato, roast pumpkin, peas, mushrooms <i>+ Add half serve of garlic bread (4.5) or cheesy garlic bread (5)</i>	29

Ask our friendly staff for our GF Pasta options

Favourites

GRILLED ATLANTIC SALMON broccolini, creamy potato mash, hollandaise	35
BEER BATTERED FLATHEAD & CHIPS Saige house salad, tartare	29
SPANISH PAELLA chicken, chorizo, calamari, mussels, saffron rice, peas, tomato, fresh herbs & chilli	28
TEXAN BBQ MUSHROOM STEAK (vg) vegan macaroni & cheese	22
WAGYU BEEF CHEESEBURGER American cheese, pickles, onion, house made burger sauce, milk bun, chips <i>+ Add patty (5), egg (3), bacon (3), jalapenos (2)</i>	23
CHICKEN BURGER American cheese, bacon, lettuce, aioli, milk bun, chips <i>+ Add egg (3), jalapenos (2)</i>	26

Larger Plates

CHICKEN CACCIATORE half a baked chicken, rich mushroom, bacon & olive sauce, fetta, cheesy polenta mash	35
CHICKEN PARMIGIANA 400g schnitzel, house made Napoli, ham, mozzarella, chips, Saige house salad	29
VEAL COTOLETTA 350g veal cutlet, risotto ala milainese, roasted mushroom veal jus	43
SLOW BRAISED LAMB SHANK bushman lamb shank, moghrabiah cous, rich jus, herb yogurt	37

Steak Specialties

220GM BLACK ANGUS EYE FILLET 56

potato rosti, asparagus, garlic butter

REEF AND BEEF 69

220g eye fillet, creamy garlic prawns, cherry tomato, crushed chats

From the Grill

All steaks served with battered thick chips, house salad & your choice of (1) sauce, butter, chilli sauce or mustard

RIVERINA ANGUS BEEF MSA 3+ | NSW | GRAIN FED
300g Porterhouse 51

RIVERINE PLAINS BEEF MSA 3+ | NSW | GRAIN FED
350g T Bone 51
400g Rib Eye 63

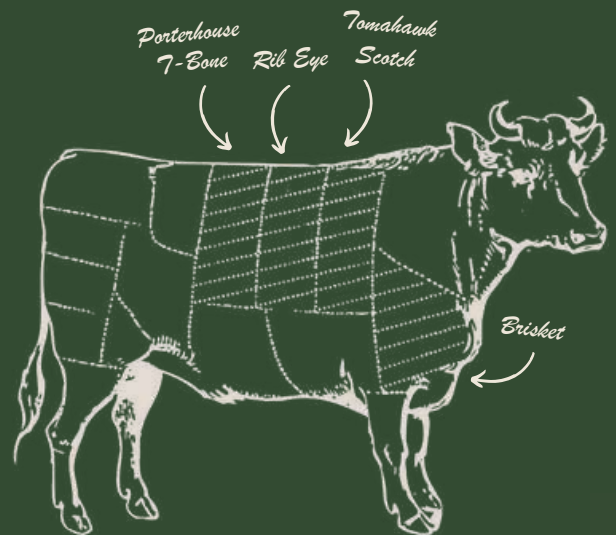
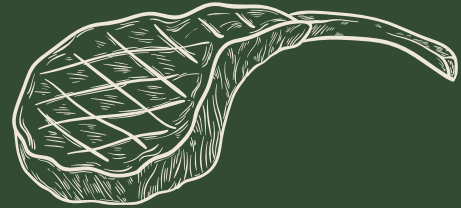
BLACK ANGUS BEEF | QLD | GRASS FED
250g 60 Day Butter Aged Scotch 62

To Share

1.2KG PINNACLE TOMAHAWK MSA 2+ 145

sliced to share, battered thick chips, house salad, broccolini, asparagus, beans, almond butter

Serves 2



Please note Accor discounts are not applicable for *Steak Specialties, To Share & From the Grill* Menu items

Sauces

- Creamy Mushroom
- Red Wine Jus
- Green Peppercorn
- Hollandaise
- Bernaise
- Blue Cheese

Butters

- Garlic
- Cafe De Paris
- Truffle

Chilli Sauce

- Smoked Jalapeno 3/10
 - Habanero Roja 7/10
 - Reaper Whiskey BBQ 9/10
- from Melbourne Hot Sauce*

Mustards

- Hot English
- Dijon
- Seeded

Sides

BATTERED THICK CHIPS garlic aioli	10
ROASTED CRUSHED CHAT POTATOES butter, lemon, thyme	13
CREAMY POTATO MASH	10
GRILLED FIELD BUTTON MUSHROOMS lightly marinated	13
HONEY GLAZED ROAST CARROTS	13
SAIGE HOUSE SALAD rocket, onion, cherry tomatoes, parmesan, mango dressing	12
THREE GREENS broccolini, asparagus, beans, almond butter	13
PAN-FRIED BRUSSEL SPROUTS butter, garlic & roasted hazelnuts	13

Kids

under 12 years old

CHICKEN NUGGETS & CHIPS tomato sauce	13
BATTERED FISH & CHIPS <i>tomato sauce</i>	13
MAC & CHEESE (v)	12
GRILLED CHICKEN BREAST three greens	14
DESSERTS vanilla icecream, topping, sprinkles	4

Dessert

+ Add a Coffee 4

COLD	
LEMON MERINGUE	13
RASPBERRY HEART (nf) raspberry and chocolate mousse, chocolate sponge, raspberry glaze	12
VANILLA CREME BRULEE vanilla custard, caramalised sugar	12
MARS BAR CAKE chanitly cream	12
TOBLERONE CHEESECAKE (gf)	12
FERRERO BOMBE ALASKA (gf) creme brulee and ferrero gelato, italian meringue	13
WARM	
AFFOGATO vanilla ice cream, espresso, crushed pistachio, frangelico	16
BISCOFF LAVA CAKE (nf) biscoff cake, molten caramel centre, biscoff ganache, vanilla ice cream	13
STICKY DATE PUDDING vanilla ice cream	13
FLOURLESS CHOCOLATE CAKE (gf)	12