

## To Start

### GARLIC BREAD (vg)

+ Add Cheese

### BRUSCHETTA (vg)

sliced baguette, cherry tomato medley, cashew burrata, basil & olive dressing

### COFFIN BAY PACIFIC OYSTERS 1/2 dozen

mignonette dressing

### LEMON PEPPER CALAMARI

shallow fried, dill aioli

### SAIGE TASTING PLATE Serves 3-5

lemon pepper calamari, bruschetta, duck spring rolls, chicken drumettes

### CHARGRILLED SKULL ISLAND PRAWNS

chilli garlic butter, lemon

### DUCK SPRING ROLLS

chilli plum sauce

### CHICKEN DRUMETTES

hot honey

### LAMB CUTLETS (3)

rosemary, garlic, lemon & herb yoghurt

## Salads

### 9 CHICKEN, BACON & POTATO SALAD 28

3 mixed lettuce, cherry tomato, cucumber, red onion, creamy mango & aioli dressing

### 16 GRILLED LAMB SALAD 33

marinated backstrap, rocket, pine nuts, roasted pumpkin, feta, pomegranate & herb yoghurt

### 25 BUDDHA BOWL (vg) 24

brown rice, quinoa, roast capsicum, smashed avocado, edamame, roasted chickpeas, grilled corn

17/  
28

+ Add chicken breast (5), lemon pepper calamari (5), smoked salmon (6)

59

## House Made Pasta

23

### KING PRAWN LINGUINE 36

18 cherry tomatoes, fresh chilli, basil, olive oil & white wine

### 18 PULLED PORK GNOCCHI 29

slow braised pulled pork, tomato, vodka cream

### 19 BRAISED BEEF PAPPARDELLE RAGU 30

shaved Italian grana padano

### PUMPKIN GNOCCHI 29

house made gnocchi, pine nuts, semi dried tomato, roast pumpkin, peas, mushrooms

+ Add half serve of garlic bread (4.5)  
or cheesy garlic bread (5)

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

23

+ Add patty (5), egg (3), bacon (3), jalapenos (2)

## CHICKEN BURGER

American cheese, bacon, lettuce, aioli, milk bun, chips

26

+ Add egg (3), jalapenos (2)

# 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

(v) Vegetarian (vg) Vegan (gf) Gluten Free, (nf) Nut Free \*may have traces. Please inform team of any dietary requirements.  
1% surcharge on all cards. 15% surcharge on public holidays.

---

## 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  
& you 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

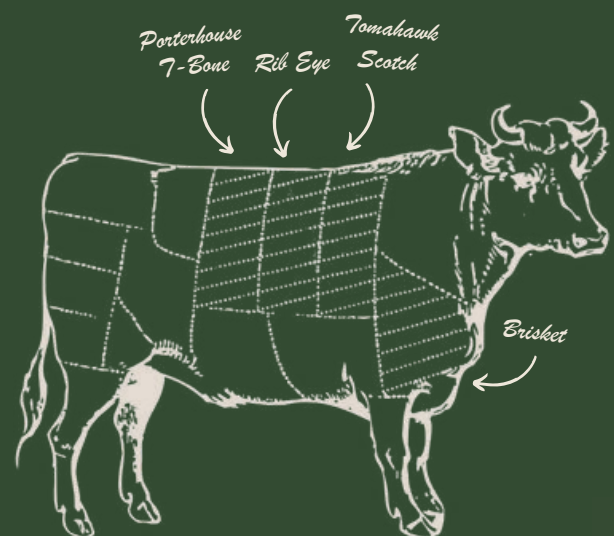
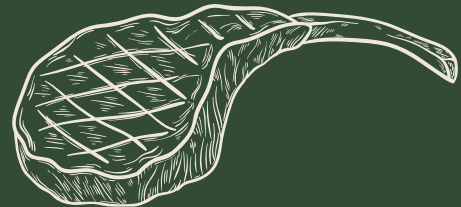
### BLACK ANGUS BEEF | QLD | GRASS FED 250g 60 Day Butter Aged Scotch 62

## 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

(v) Vegetarian (vg) Vegan (gf) Gluten Free, (nf) Nut Free \*may have traces. Please inform team of any dietary requirements.  
1% surcharge on all cards. 15% surcharge on public holidays.

## Sides

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

## Kids

*under 12 years old*

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

## Dessert

+ Add a Coffee 4

### COLD

<b>LEMON MERINGUE</b>	13
<b>RASPBERRY HEART</b> (nf) raspberry and chocolate mousse, chocolate sponge, raspberry glaze	12
<b>VANILLA CREME BRULEE</b> vanilla custard, caramelised sugar	12
<b>MARS BAR CAKE</b> chanitly cream	12
<b>TOBLERONE CHEESECAKE</b> (gf)	12

### WARM

<b>AFFOGATO</b> vanilla ice cream, espresso, crushed pistachio, frangelico	13
<b>RASPBERRY &amp; CHOCOLATE LAVA CAKE</b> (vgo) warm chocolate center, vanilla ice cream	13
<b>BISCOFF LAVA CAKE</b> (nf) biscoff cake, molten caramel centre, biscoff ganache, vanilla ice cream	13

<b>STICKY DATE PUDDING</b> vanilla ice cream	13
---	----

<b>FLOURLESS CHOCOLATE CAKE</b> (gf)	12
--------------------------------------	----

(v) Vegetarian (vg) Vegan (gf) Gluten Free, (nf) Nut Free \*may have traces. Please inform team of any dietary requirements.  
1% surcharge on all cards. 15% surcharge on public holidays.