

To Start

GARLIC BREAD (vg)

+ Add Cheese

BRUSCHETTA (vg)

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

COFFIN BAY PACIFIC NATURAL 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 LOIN SKEWERS

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 35

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

18/
29 + Add chicken breast (5), lemon pepper calamari (5), smoked salmon (6)

59

House Made Pasta

23 KING PRAWN LINGUINE 38

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

18 PULLED PORK GNOCCHI 29

slow braised pulled pork, tomato, vodka cream

18 BRAISED BEEF PAPPARDELLE RAGU 30

shaved Italian grana padano

22 PUMPKIN GNOCCHI 29

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

+ Add half serve of garlic bread (5.5)
or cheesy garlic bread (6)

Ask our friendly staff for our GF Pasta options

Favourites

GRILLED ATLANTIC SALMON 37
broccolini, creamy potato mash, hollandaise

BEER BATTERED FLATHEAD & CHIPS 29
Saige house salad, tartare

SPANISH PAELLA 29
chicken, chorizo, calamari, mussels, saffron rice, peas, tomato, fresh herbs & chilli

VEGAN WELLINGTON (V,GF) 25
vegetable, sweet potato & almond stuffing wrapped in a spinach crepe, gluten free puff pastry, corn ribs, vegan cashew cheese sauce

WAGYU BEEF CHEESEBURGER 25
American cheese, pickles, onion, house made burger sauce, milk bun, chips
+ Add patty (6), egg (3), bacon (4), jalapenos (2)

CHICKEN BURGER 26
American cheese, bacon, lettuce, aioli, milk bun, chips
+ Add egg (3), jalapenos (2)

Larger Plates

CHICKEN CACCIATORE 35
half a baked chicken, rich mushroom, bacon & olive sauce, fetta, cheesy polenta mash

CHICKEN PARMIGIANA 32
400g schnitzel, house made Napoli, ham, mozzarella, chips, Saige house salad

VEAL SCALLOPINI 39
panfried baby veal, green beans, creamy mushroom sauce, creamy mash

SLOW BRAISED LAMB SHANK 39
bushman lamb shank, moghrabiah cous, rich jus, herb yogurt

Steak Specialties

220GM BLACK ANGUS EYE FILLET 58
 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

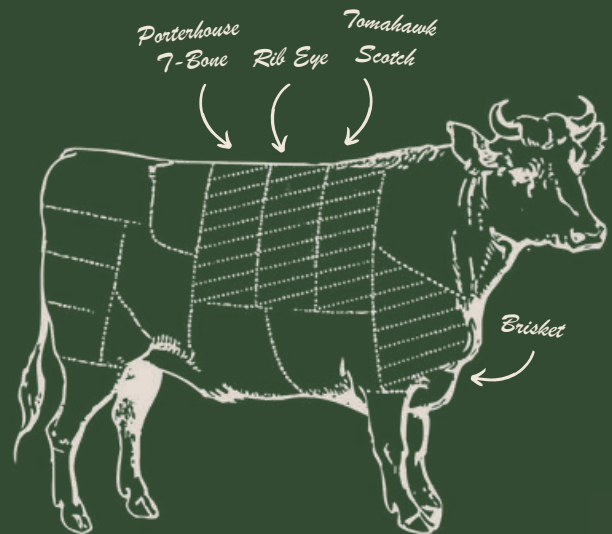
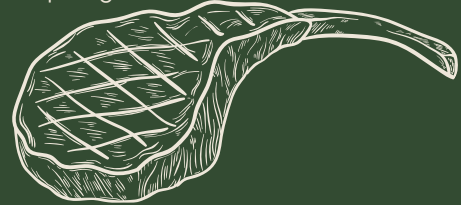
RIVERINA ANGUS BEEF MSA 3+ | NSW | GRAIN FED
300g Porterhouse 55

RIVERINE PLAINS BEEF MSA 3+ | NSW | GRAIN FED
350g T Bone 55
400g Rib Eye 69

BLACK ANGUS BEEF | QLD | GRASS FED
250g 60 Day Butter Aged Scotch 65

To Share

1.2KG RANGERS VALLEY BLACK ONYX TOMAHAWK MSA 2+ 160
 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. 10% Sunday Surcharge.

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
ROAST CARROTS honey glazed Dutch 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

“I DONT KNOW” CHICKEN NUGGETS & CHIPS	15
“WHATEVER” BATTERED FISH & CHIPS	15
“I DONT CARE” MAC & CHEESE (v)	14
“I DONT WANT THAT” GRILLED CHICKEN BREAST three greens	15
“YES PLEASE!” DESSERTS vanilla ice cream, topping, sprinkles	4

Dessert

+ Add a Coffee 4

COLD

LEMON MERINGUE baked lemon curd, French butter pastry, Italian meringue	14
RASPBERRY HEART (nf) raspberry and chocolate mousse, chocolate sponge, raspberry glaze	14
FERRERO CHEESECAKE nutella center, ferrero glaze	14
TRIO OF TARTS lemon meringue, chocolate caramel, raspberry mousse	14
TOBLERONE CHEESECAKE (gf) chocolate brownie base, milk chocolate glaze	14
TIRAMISU coffee infused lady fingers, mascarpone cream	14

WARM

AFFOGATO vanilla ice cream, espresso, crushed pistachio, frangelico	14
RASPBERRY & CHOCOLATE LAVA CAKE (vgo) warm chocolate center, vanilla ice cream	14
BISCOFF LAVA CAKE (nf) biscoff cake, molten caramel centre, biscoff ganache, vanilla ice cream	14
STICKY DATE PUDDING vanilla ice cream	14
FLOURLESS CHOCOLATE CAKE (gf) chocolate almond cake	14

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