

Mother's Day

THREE COURSE SET MENU | \$60 PP
INCLUSIVE OF A BEER, GLASS OF WINE OR SOFT DRINK

To Start

PUMPKIN ARANCINI herb yoghurt

BRUSCHETTA (VG)

toasted baguette, basil & olive oil tomato medley, shaved parmesan, balsamic glaze

LEMON PEPPER CALAMARI shallow fried, dill aioli

LAMB LOIN SKEWERS rosemary, garlic, lemon & herb yoghurt

DUCK SPRING ROLLS chilli plum sauce

Mains

GRILLED LAMB SALAD

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

GRILLED ATLANTIC SALMON

broccolini, creamy potato mash, hollandaise

CHICKEN PARMIGIANA

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

ROAST BEEF

potatoes, pumpkin, asparagus, broccolini

Dessert

LEMON MERINGUE

baked lemon curd, French butter pastry, Italian meringue

BISCOFF LAVA CAKE

biscoff cake, molten caramel centre, biscoff ganache, vanilla ice cream

TIRAMISU

coffee infused lady fingers, mascarpone cream

RASPBERRY HEART

warm chocolate center, vanilla ice cream

FLOURLESS CHOCOLATE CAKE

chocolate almond cake

Saige
bistro.