

To Start

GARLIC BREAD (v)
+ Add cheese

BRUSCHETTA (v)
toasted baguette, basil & olive oil tomato medley,
bocconcini, balsamic glaze

COFFIN BAY PACIFIC NATURAL OYSTERS
1/2 dozen (gf)
mignonette dressing

LEMON PEPPER CALAMARI
shallow fried, dill aioli

SAIGE TASTING PLATE Serves 3-5
lemon pepper calamari, bruschetta, pork spring
rolls, chicken buffalo drumettes

CHARGRILLED SKULL ISLAND PRAWNS (gf)
mango salsa

BBQ PORK SPRING ROLLS
hoisin sauce

BUFFALO CHICKEN DRUMETTES (nf)
blue cheese dipping sauce

LAMB LOIN SKEWERS (gf)
rosemary, garlic, lemon & herb yoghurt

Salads

9 CHICKEN, BACON & POTATO SALAD (gf) 28
3 mixed lettuce, cherry tomato, cucumber, red
onion, creamy mango & aioli dressing

16 GRILLED LAMB SALAD (gf) 35
marinated backstrap, rocket, pine nuts, roasted
pumpkin, feta, pomegranate & herb yoghurt

25 TACO BOWL (vg, gf) 24
jasmine rice, bbq corn, black beans, roast
capsicum, smashed avocado, pico de gallo
salsa, shredded ice berg lettuce

**18/ 29 + Add Malaysian chicken skewers (gf) (5),
or lemon pepper calamari (5)
59 or mushroom taco mince (gf) (5)**

House Made Pasta

23 KING PRAWN LINGUINE (gfo) 38
cherry tomatoes, fresh chilli, basil, olive oil &
white wine

18 CASARECCE & MEATBALLS (gfo) 30
pork and veal meatballs, arrabbiata sauce,
shaved grana padano cheese

18 BEETROOT GNOCCHI (vg, gf) 29
gnocchi, peas, caramelised onion, coconut feta

22 LAMB RAGU W. RICOTTA GNOCCHI (gfo) 29
slow braised lamb shoulder, rich ragu sauce,
house made potato gnocchi

**+ 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 (gf) broccolini, creamy potato mash, hollandaise	37
BEER BATTERED FLATHEAD & CHIPS saige house salad, tartare	29
NASI GORENG chicken skewers, jasmine rice, shrimp, peas, cabbage, bean shoots, crushed peanuts, fried egg, shallots, house made nasi sauce	29
VEGAN WELLINGTON (vg ,gfo) vegetable, sweet potato & almond stuffing wrapped in a spinach crepe, gluten free puff pastry, corn ribs, vegan cashew cheese sauce	25
WAGYU BEEF CHEESEBURGER American cheese, pickles, onion, house made burger sauce, milk bun, chips + Add patty (6), egg (3), bacon (4), jalapenos (2)	25
SOUTHERN FRIED CHICKEN BURGER southern fried thigh fillet, smashed avocado, bacon, iceberg lettuce, pepper mayo, chips + Add egg (3), jalapenos (2)	26

Larger Plates

CHICKEN DELIGHT (gf) breast fillet stuffed with spinach, sundried tomato and fetta, roast potatoes, broccolini, sugo	35
CHICKEN PARMIGIANA 400g schnitzel, house made Napoli, ham, mozzarella, chips, Saige house salad	32
VEAL SCALLOPINI (gf) panfried baby veal, green beans, creamy mushroom sauce, creamy mash	39
SLOW BRAISED LAMB SHANK Bushman lamb shank, soft polenta, heirloom carrots, red wine jus	39

Steak Specialties

220GM BLACK ANGUS EYE FILLET 58

duck fat, potato fondant, asparagus, garlic butter

REEF AND BEEF 69

220g eye fillet, creamy garlic prawns,
cherry tomato, creamy mash

From the Grill

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

OCONNORS ROASTBIF 5+ | VIC | GRASS FED

400g Rump 55

RIVERINA ANGUS BEEF 3+ | NSW | GRAIN FED

300g Porterhouse 55

RIVERINE PLAINS BEEF 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

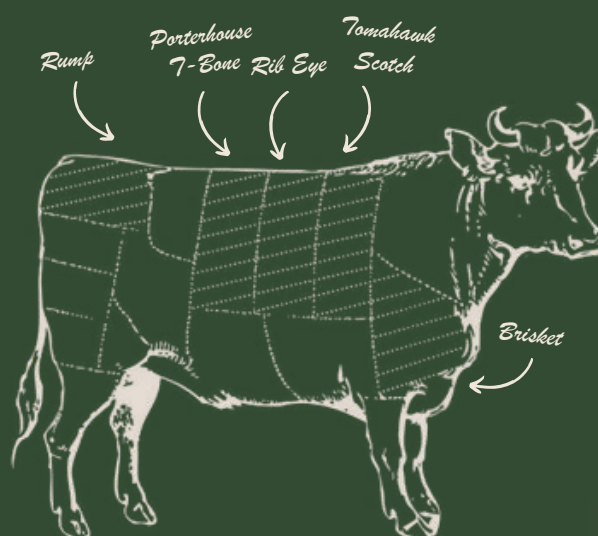
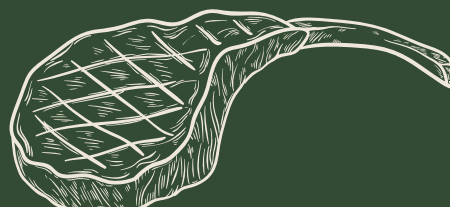
To Share

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
Horseraddish
Chilli Relish

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 Friendly, (nf) Nut Friendly *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 (v) garlic aioli	10
ROASTED DESIREE POTATOES (gf) rosemary, paprika, onion, garlic	13
CREAMY POTATO MASH (gf) butter, cream	10
GRILLED FIELD BUTTON MUSHROOMS (gf) lightly marinated	13
HEIRLOOM CARROTS (gf) herb butter	13
SAIGE HOUSE SALAD (gf) rocket, onion, cherry tomatoes, parmesan, mango dressing	12
THREE GREENS (gf) broccolini, asparagus, beans, almond butter	13

ASIAN GREENS (gf) Chinese broccoli, pac choy, bok choy, sesame soy	13
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Kids under 12 years old

"I DONT KNOW" CHICKEN NUGGETS & CHIPS	15
"WHATEVER" BATTERED FISH & CHIPS	15
"IM HUNGRY" MINI CHEESE BURGER & CHIPS	15
"I DONT WANT THAT" MAC & CHEESE (v)	15
"I DONT CARE" GRILLED CHICKEN BREAST three greens	15
"YES PLEASE!" ICE-CREAM vanilla, chocolate or strawberry	4
"I'M NOT SHARING" KIDS PACK includes 1 kids meal, kids ice-cream, choice of juice	20

Dessert

+ Add a Coffee 5

COLD

COOKIES & CREAM CHEESECAKE crushed oreos, biscuit & chocolate	14
RED VELVET red velvet with layers of cream cheese icing topped with a red glaze	14
DULCE DE LECHE velvety cheesecake infused with smooth caramel	14
TOBLERONE CHEESECAKE (gf) chocolate brownie base, milk chocolate glaze	14
MARS CAKE moist chocolate cake with layers of caramel, chocolate ganache & chocolate	14

WARM

AFFOGATO vanilla ice cream, espresso, crushed pistachio, frangelico	14
RASPBERRY & CHOCOLATE LAVA CAKE warm chocolate center, vanilla ice cream	14
SNICKERS LAVA CAKE snickers cake, molten chocolate center, snickers ganache, vanilla ice cream	14
STICKY DATE LAVA CAKE butterscotch center, vanilla ice cream	14
FLOURLESS CHOCOLATE CAKE (gf) chocolate almond cake	14