

To Start

GARLIC BREAD (v) + Add cheese	9 3
BURRATA (v) heirloom tomatoes, olive oil, balsamic vinegar, charred flat bread	18
COFFIN BAY PACIFIC NATURAL OYSTERS 1/2 dozen (a, gf) raspberry vinegarette, raspberry pearls	25
LEMON PEPPER CALAMARI (i) shallow fried, dill aioli	19/ 30
SAIGE TASTING PLATE Serves 3-5 (i) lemon pepper calamari, prawn cigars, pork spring rolls, chicken buffalo drumettes	59
CHARGRILLED SKULL ISLAND PRAWNS (a, gf) mango salsa	23
BBQ PORK SPRING ROLLS hoisin sauce	18
BUFFALO CHICKEN DRUMETTES (nf) blue cheese dipping sauce	19
LAMB LOIN SKEWERS (gf) rosemary, garlic, lemon & herb yoghurt	22

Salads

TACO BOWL (vg, gf) jasmine rice, bbq corn, black beans, roast capsicum, smashed avocado, pico de gallo salsa, shredded ice berg lettuce	25
CHICKEN, BACON & POTATO SALAD (gf) mixed lettuce, cherry tomato, cucumber, red onion, creamy mango & aioli dressing	29
GRILLED LAMB SALAD (gf) marinated backstrap, rocket, pine nuts, roasted pumpkin, feta, pomegranate & herb yoghurt	35
SUPER FOOD SALAD (gf) kale, baby spinach, green beans, goji berries, cucumber, quinoa, smashed avocado, walnuts, sweet potato crisps, green goddess dressing	25

FUEL YOUR SALAD

Sour Cream	+1
Feta	+3
Lemon Pepper Calamari (i)	+5
Smoked Salmon (i)	+7
Lamb backstrap (gf)	+11
Grilled Chicken Fillet (gf)	+7

House Made Pasta

KING PRAWN LINGUINE (m, gfo) cherry tomatoes, fresh chilli, basil, olive oil, white wine	38	PUMPKIN GNOCCHI (vg) cherry tomato, spinach, mushrooms, pine nuts, peas, roast pumpkin	29
CHICKEN & MUSHROOM RISOTTO chicken breast, mushroom, arborio rice, shaved grana padano cheese	29	LAMB RAGU W. RICOTTA GNOCCHI (gfo) slow braised lamb shoulder, rich ragu sauce, house made ricotta gnocchi	32

+ Add half serve of garlic bread (5.5) or cheesy garlic bread (6). Ask our friendly staff for our GF Pasta options

(v) Vegetarian (vg) Vegan (gf) Gluten Friendly, (nf) Nut Friendly *may have traces, (a) australian, (i) imported, (m) mixed.

Please inform our friendly team of any dietary requirements. 1% surcharge on all cards. 15% surcharge on public holidays. 10% Sunday Surcharge.

Favourites

GRILLED ATLANTIC SALMON (i, gf)

broccolini, creamy potato mash, hollandaise

37

BEER BATTERED FLATHEAD & CHIPS (i)

saige house salad, tartare

31

NASI GORENG (m)

chicken skewers, jasmine rice, shrimp, peas, cabbage, bean shoots, crushed peanuts, fried egg, shallots, house made nasi sauce

31

+ **Add chilli oil**

TUSCAN STYLE VEGETABLE PIE (vg, gf)

italian tuscan style pie with jackfruit, mushroom, tomato, pastry lid served with roast potatoes, broccolini

25

WAGYU BEEF CHEESEBURGER

American cheese, pickles, onion, house made burger sauce, milk bun, chips

27

+ **Add patty (6), egg (3), bacon (4), jalapenos (2)**

SOUTHERN FRIED CHICKEN BURGER

southern fried thigh fillet, smashed avocado, bacon, iceberg lettuce, pepper mayo, chips

28

+ **Add egg (3), jalapenos (2)**

Larger Plates

BBQ PORK BELLY (gf)

Asian-style bbq pork belly, fried rice, bok choy

33

CHICKEN PARMIGIANA

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

33

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

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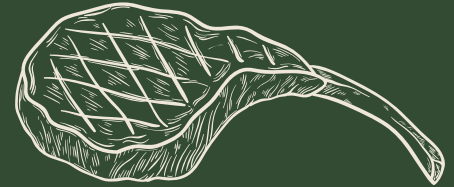
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Steak Specialties To Share

220GM FILLET MIGNON 58
 prime eye wrapped in bacon, garlic butter,
 potatoes croquettes, grilled asparagus

REEF AND BEEF (m) 69
 220g eye fillet, creamy garlic prawns, cherry
 tomato, creamy mash

**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



From the Grill

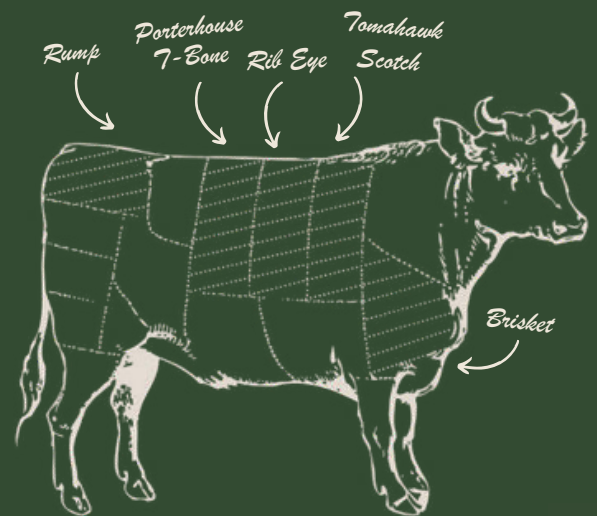
All steaks served with battered thick chips, house salad
 & your choice of (1) sauce, butter, chilli sauce or mustard

CONNORS ROASTBIFF MSA 5+ | VIC | GRASS FED
400g Rump 56

RIVERINA ANGUS BEEF MSA 3+ | NSW | GRAIN FED
300g Porterhouse 56

RIVERINE PLAINS BEEF MSA 3+ | NSW | GRAIN FED
350g T Bone 56
400g Rib Eye 69

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



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
 Chimmichurie

Butters

Garlic
 Cafe De Paris
 Truffle
 Mustard

Chilli Sauce

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

Mustards

Hot English
 Dijion
 Seeded

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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 BUTTON MUSHROOMS (gf) lightly marinated	13
HEIRLOOM CARROTS (gf) herb butter	13
SAIGE HOUSE SALAD (gf) rocket, onion, cherry tomatoes, parmesan, mango dressing	12
GREEN BEANS (gf) lemon garlic oil	13
BROCCOLINI (gf) almond butter	12

Kids *under 12 years old*

“I DONT KNOW” CHICKEN NUGGETS & CHIPS	15
“WHATEVER” BATTERED FISH & CHIPS	15
“I DONT WANT THAT” LINGUINE BOLOGNAISE	15
“I’M HUNGRY” MINI CHEESE BURGER	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	15
RASPBERRY HEART raspberry & chocolate mousse, chocolate sponge base, raspberry glaze	15
LEMON MERINGUE TART baked lemon curd encased in a French butter pastry shell, topped with italian meringue	15
TOBLERONE CHEESECAKE (gf) chocolate brownie base, milk chocolate glaze	15
BAILEYS CHEESECAKE baked baileys infused cheesecake, biscuit base	15

WARM

AFFOGATO vanilla ice cream, espresso, crushed pistachio, frangelico	15
BISCOFF LAVA CAKE warm biscoff center, vanilla ice cream	15
RASPBERRY & CHOCOLATE LAVA CAKE warm chocolate center, vanilla ice cream	15
STICKY DATE LAVA CAKE butterscotch center, vanilla ice cream	15
FLOURLESS CHOCOLATE CAKE (gf) chocolate almond cake	15
FERRERO LAVA rich chocolate cake with molten nutella	15