

To Start

GARLIC BREAD (v) + Add cheese	10 4
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	60
CHARGRILLED SKULL ISLAND PRAWNS (a, gf) mango salsa	24
BBQ PORK SPRING ROLLS hoisin sauce	19
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 iceberg lettuce	26
CHICKEN, BACON & POTATO SALAD (gf) mixed lettuce, cherry tomato, cucumber, red onion, creamy mango & aioli dressing	30
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	26

FUEL YOUR SALAD

Sour Cream	+1
Feta	+3
Lemon Pepper Calamari (i)	+8
Smoked Salmon (i)	+8
Lamb backstrap (gf)	+11
Grilled Chicken Fillet (gf)	+8

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	30
CHICKEN & MUSHROOM RISOTTO chicken breast, mushroom, arborio rice, shaved grana padano cheese	30	LAMB RAGU W. RICOTTA GNOCCHI (gfo) slow braised lamb shoulder, rich ragu sauce, house made ricotta gnocchi	33

+ 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. 15% surcharge on public holidays. 10% Sunday Surcharge.

Favourites

GRILLED ATLANTIC SALMON (i, gf)

broccolini, creamy potato mash, hollandaise

38

BEER BATTERED FLATHEAD & CHIPS (i)

saige house salad, tartare

33

NASI GORENG (m)

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

34

+ Add chilli oil

TUSCAN STYLE VEGETABLE PIE (vg, gf)

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

27

WAGYU BEEF CHEESEBURGER

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

28

+ 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

29

+ Add egg (3), jalapenos (2)

Larger Plates

BBQ PORK BELLY (gf)

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

35

CHICKEN PARMIGIANA

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

34

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

40

Steak Specialties

220GM FILLET MIGNON 59

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

From the Grill

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

CONNORS ROASTBIF MSA 5+ | VIC | GRASS FED

400g Rump 57

RIVERINA ANGUS BEEF MSA 3+ | NSW | GRAIN FED

300g Porterhouse 57

RIVERINE PLAINS BEEF MSA 3+ | NSW | GRAIN FED

350g T Bone 57

400g Rib Eye 70

BLACK ANGUS BEEF | QLD | GRASS FED

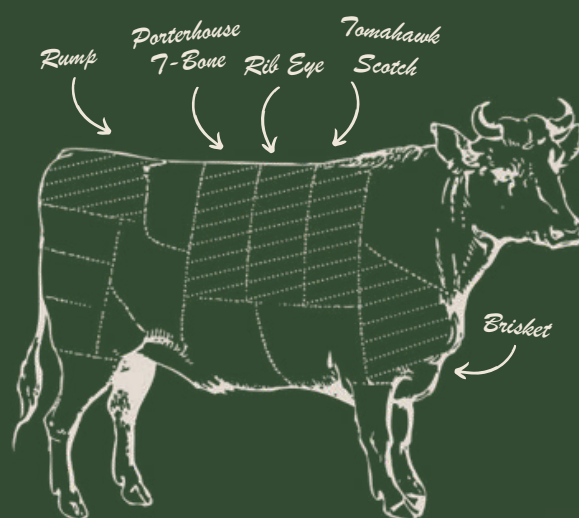
250g 60 Day Butter Aged Scotch 66

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
Chimichurri

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
Dijon
Seeded

Sides

BATTERED THICK CHIPS (v) garlic aioli	11
ROASTED DESIREE POTATOES (gf) rosemary, paprika, onion, garlic	13
CREAMY POTATO MASH (gf) butter, cream	11
GRILLED BUTTON MUSHROOMS (gf) lightly marinated	13
HEIRLOOM CARROTS (gf) herb butter	13
SAIGE HOUSE SALAD (gf) rocket, onion, cherry tomatoes, parmesan, mango dressing	13
GREEN BEANS (gf) lemon garlic oil	13
BROCCOLINI (gf) almond butter	13

Kids *under 12 years old*

"I'M NOT SHARING" KIDS PACK includes 1 kids meal, kids ice-cream, choice of juice	20
"I DONT KNOW" CHICKEN NUGGETS & CHIPS	16
"WHATEVER" BATTERED FISH & CHIPS	16
"I DONT WANT THAT" LINGUINE BOLOGNESE	16
"I'M HUNGRY" MINI CHEESEBURGER	16
"I DONT CARE" GRILLED CHICKEN BREAST three greens	16
"YES PLEASE!" ICE-CREAM vanilla, chocolate or strawberry	5

Dessert

+ Add a Coffee 5

COLD

COOKIES & CREAM CHEESECAKE crushed oreos, biscuit & chocolate	16
RASPBERRY HEART raspberry & chocolate mousse, chocolate sponge base, raspberry glaze	16
LEMON MERINGUE TART baked lemon curd encased in a French butter pastry shell, topped with italian meringue	16
TOBLERONE CHEESECAKE (gf) chocolate brownie base, milk chocolate glaze	16
BAILEYS CHEESECAKE baked baileys infused cheesecake, biscuit base	16

WARM

AFFOGATO vanilla ice cream, espresso, crushed pistachio, frangelico	16
BISCOFF LAVA CAKE warm biscoff center, vanilla ice cream	16
RASPBERRY & CHOCOLATE LAVA CAKE warm chocolate center, vanilla ice cream	16
STICKY DATE LAVA CAKE butterscotch center, vanilla ice cream	16
FLOURLESS CHOCOLATE CAKE (gf) chocolate almond cake	16
FERRERO LAVA rich chocolate cake with molten nutella	16

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