

GF = Gluten Free

One account per table please

BYO wine only with corkage of \$3.95 per person

15% surcharge on public holidays

BREADS & STARTERS

Toasted Loaf	6.95
Oven baked soft garlic bread	
Bruschetta	14.95
Fresh roma tomatoes tossed with basil, red onion, garlic and olive oil served on freshly toasted ciabatta bread, topped with shaved parmesan cheese and sweet balsamic vinegar reduction <i>(Also available with GF bread)</i>	
Mezze Plate	17.95
Oven baked fat-free turkish bread served with hommus, pesto, olive and sundried tomato dips <i>(Also available with GF bread)</i>	

SOUTH AUSTRALIAN OYSTERS

Premium seasonal oysters selected from the best available in Australia

Natural Oysters (GF)	½ doz. 16.95	doz. 32.85
Rockmelon, Chilli & Lime Salsa Oysters (GF)	½ doz. 17.95	doz. 33.85
<i>Fresh coriander tossed with rockmelon & lime juice</i>		
Sage Kilpatrick Oysters	½ doz. 18.95	doz. 34.85
<i>Topped with smoked bacon & marinated in our own secret recipe then grilled</i>		
Absolut Vodka Bloody Mary Oyster Shots (GF)	7.95 each	½ doz. 39.95
Absolut Vodka Asian Nam Jim Oyster Shots (GF)	7.95 each	½ doz. 39.95
Lemon Tequila Margarita Oyster Shots (GF)	7.95 each	½ doz. 39.95

ENTREES

Soup of the Day (GF)	9.95
Ask your waiter for the daily selection	

House Specialty

Salt and Pepper Calamari	Entree 16.95	Main 27.95
Lightly fried tender calamari served with garden salad and drizzled with garlic aioli – also available grilled (GF)		

Signature Dish

Thai Beef Salad	Entree 16.95	Main 27.95
Barbequed marinated premium beef strips; served on tossed greens, red onion, roma tomato, cucumber, bean sprouts, roasted peanuts and fried lavash bread and finished with a spicy nam jim salad dressing		

Mussel De Cozze (GF)	Entree 16.95	Main 27.95
Sautéed NZ green lip mussels served with crusty Italian bread and with your choice of:		

* Grilled lemon, garlic, & olive oil * Tomato Napoli, olive & chilli sauce * Creamy white wine chive & caper sauce

Lemon Chilli Prawn and Snow Pea Salad (GF)	Entrée 17.95	Main 28.95
Grilled marinated local tiger prawns, served on a bed of fresh mixed greens, tomato, cucumber, red onions, crisp snow peas, bean shoots, avocado and topped with spicy dressing		

BBQ Duck Drumettes (GF) - NEW	Entree 17.95	Main 28.95
Oven roasted tender duck drumettes coated with an American style spicy hickory BBQ sauce and served with rocket & Spanish onion salad		

Classic Garlic Tiger Prawns	Entree 18.95	Main 29.95
Sautéed juicy local tiger prawn cutlets in a creamy garlic and dry white wine sauce; served with spring onion and fresh dill jasmine rice		

MAINS

Pastas

- Potato Gnocchi Napolitana** 22.95
Fresh tomato, garlic, basil and spanish onion tossed in a napoli sauce
- Spaghetti Bolognese** 23.95
Classic Italian style beef and hearty tomato bolognese topped with freshly shaved parmesan cheese
- Oven Baked Vegetarian Lasagne** 26.95
Char grilled zucchini, eggplant, mushrooms and roasted peppers stacked with baby spinach and béchamel sauce; topped with napoli and goat's milk fetta and served with a rocket lettuce salad
- Chicken Riviera Fettuccine** 29.95
Pan-fried chicken breast, semi sun dried tomatoes, wild mushrooms, roasted cashew nuts and baby spinach; tossed in a creamy white wine garlic sauce
- Sage Spaghetti Marinara** 31.95
Sautéed king prawns, mussels, mixed reef fish, calamari with fresh garlic and a smooth tomato napoli sauce

Chef's Selections

- Lamb Shanks - NEW** 29.95
Slow 5 hour oven roasted baby lamb shanks served with creamy Dijon mustard mashed potato and topped with a chunky wild mushroom, onion and tomato demi-glaze
- Famous Sage Café Chicken Schnitzel** 29.95
Parmesan and herb crusted chicken breast served with premium beer battered fries, garden salad and a house made lemon and sage sauce
- Flame Grilled Byron Bay BBQ Pork (GF)** 31.95
Local pork sirloin fillet; grilled and oven-baked to perfection and served with crispy kipfler potatoes and baby spinach tossed with rosemary truffle oil, topped with a soft, homemade apple, ginger, brandy and saffron chunky sauce
- BBQ Kangaroo Tender Loin - NEW** 29.95
Marinated tender locally farmed kangaroo loins char grilled to medium rare; sliced thin and served on a bed of rocket lettuce, red onion, fire roasted peppers, tomato, grilled asparagus, macadamia nuts and finished with a bush tomato relish
- Corona Beer Battered Barramundi** 27.95
Northern Queensland Barramundi fillets served with premium beer battered fries, a small garden salad and tartare sauce – **also available grilled (GF)**
- Atlantic Salmon (Served medium unless otherwise requested)** 31.95
Grilled then oven baked boneless salmon fillet served with fresh asparagus, rocket, Dijon potato mash and finished with a light tangy dill and lemon cream sauce
- Fish of the Day** Market Price
Ask your waiter for the daily selection

Sides

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|---------------------------------------------------|------|------------------------------|------|
| Sea salted premium beer battered fries with aioli | 7.95 | Seasonal vegetables (GF) | 6.95 |
| Garden salad with a basil vinaigrette (GF) | 6.95 | Grilled field mushrooms (GF) | 8.95 |

Flame Grilled Steaks

**Nolan's Private Selection meats are regarded as the best Australian beef on offer
and are multi award winning**



All our beef is 90 day aged, grain fed, MSA
(Meat Standards Australia) assured
and char grilled to your liking.

Please make your Selection of the Following Sauces:

* Green Peppercorn * Wild Mushroom * Rosemary red wine glaze * Béarnaise * Selection of Mustards



Nolan's Private Selection Rump 300g. 32.95
Tender, juicy cap on cut



Nolan's Private Selection Beef Sirloin 250g. 33.95
Cap on flavoursome cut



Nolan's Private Selection Eye Fillet 250g. 35.95
A-grade fat free premium cut

Fillet Mignon 250g. **NEW**
37.95
Premium eye fillet wrapped in smoky bacon



Nolan's Private Selection Rib on the Bone 450g. 39.95
*Due to the size of this steak, we would like to advise you that any cooking requests
over medium will take at least ½ an hour.*
Sage Signature 'Monster Challenge' steak – Seriously Good!

Reef and Beef 39.95
*Tender cap on beef sirloin cut, cooked to order and topped with grilled local
tiger prawns with hand-made béarnaise sauce*

All of the above meals are served with creamy Dijon mustard mashed potato and seasonal
vegetables and are gluten free

Extra Sauce on the side 2.90