

## Breads & Starters

### *Toasted Loaf*

\$7.90

Oven baked soft garlic & parsley bread

### *Mezze Plate*

\$16.90

Toasted 99% fat free Turkish bread served with home-made dips

(also available GF bread) Extra bread

\$4.90

### *Tomato Bruschetta (4 pieces)*

\$17.90

Roma tomatoes tossed with basil, garlic & red onion. Served on crusty ciabatta bread, shaved parmesan cheese & topped with a sweet balsamic vinegar reduction. (also available GF bread)

## Entrees

### *Chef's Soup of the Day* (available with GF bread)

Market Price

Please ask your wait person for the daily selection

### *Anti Pasto Platter for one*

(also available with GF bread)

Toasted Turkish bread, fetta cheese, sun dried tomatoes, kalamata olives, roasted red peppers, Hungarian salami, smoked salmon, marinated artichokes, basil pesto, rocket & chicken pâté

### *South Australian Oysters* – sourced from the pristine waters of *Coffin Bay*

### *Absolut Vodka Bloody Mary Oyster Shot* (GF)

\$7.90 each

### *Natural Oysters* (GF)

½ doz \$18.50

Doz \$36.90

### *Sage Kilpatrick Oysters*

½ doz \$19.50

Doz \$37.90

### *Rockmelon, Chilli & lime Salsa Oysters* (GF)

½ do

Doz \$37.90

## House Specialties

Add \$10 to each of the following House Specialties to upgrade to a Main Course size

### *Mussels De Cozzi* (GF)

Green lip NZ mussels sauteed with garlic, olive oil, kalamata olives, basil, sweet celery, Spanish onion, a smooth rich tomato & red wine sauce. Topped with shaved parmesan cheese & served with toasted Italian bread **(also available GF bread)**

## *Thai Beef Salad*

\$19.9

Marinated & barbequed premium beef strips tossed with mixed greens, red onion, tomato, cucumber, bean sprouts, roasted peanuts, fried lavash bread & finished with a spicy Nam Jim salad dressing

## *Marinated Baby Octopus (GF)*

Tender baby octopus & spicy chorizo sausage pan fried with virgin olive oil. Served on a bed of rocket lettuce, Spanish onion, shaved parmesan cheese salad & finished with a balsamic vinaigrette

## *Classic Garlic Tiger Prawns (GF)*

Pan fried juicy local tiger prawns in a creamy garlic, dry white wine sauce & served with spring onion & fresh dill jasmine rice, fried lavash bread (available dairy free Pan fried with olive oil)

## *Sage's World Famous Salt & Pepper Calamari*

\$21.90

Lightly fried tender calamari strips served with fresh garden salad, drizzled with home-made garlic aioli & also available (GF) grilled

## *BBQ Duck Drumette's (GF)*

\$19.9

Doubled roasted tender duck drumettes coated with a fresh fig & hoisin sticky sauce. Served with a cashew nut, tomato, cucumber, red onion, mixed greens, bean shoot salad & finished with a tangy asian style dressing

## *Lemon Chilli Prawn & snow pea (GF)*

\$21.90

Grilled local tiger prawns served on a bed of mixed greens, cucumber, red onion, snow peas, bean shoots, avocado, roasted almonds. Finished with a fresh mint & coriander salad dressing

# *Main Size Salads*

## *Sage's Classic Caesar Salad*

Crisp baby cos lettuce tossed with chopped grilled bacon, freshly shaved parmesan cheese, boiled free range egg, crunchy croutons & a creamy Tangy Caesar salad dressing

*With Grilled Chicken Breast*

*With Smoked Atlantic Salmon*

\$28.90

## With *Grilled Tiger Prawns*

\$29.90

### *Mediterranean Greek Salad*

Roma tomato, Lebanese cucumber, Spanish onion, mixed greens, fresh mint, semi sun dried tomato, chilled fire roasted red peppers, kalamata olives, goats fetta cheese & finished with a basil pesto vinaigrette

With *Grilled Chicken Breast*

\$27.90

With *Smoked Atlantic Salmon*

\$28.90

With *Grilled Tiger Prawns*

\$29.90

## Main Pastas

All of Sage's pasta's are available as a risotto's (GF) with the exception of the Vegetarian Lasagne

### *Pollo Riviera Fettuccine*

\$29.90

Sautéed chicken breast pieces, semi sun dried tomatoes, wild mushrooms, roasted cashew nuts, baby spinach tossed with fettuccine & finished with a creamy white wine sauce

### *Salmon de Gnocchi*

\$29.90

Pan fried Atlantic smoked salmon pieces, garlic, snow peas, baby capers, spring onions, dill, avocado, fresh green peas, Freshly cooked potato gnocchi & finished with a light creamy champagne sauce

### *Sage's Spaghetti Marinara*

\$34.90

Sautéed fresh tiger prawn cutlets, NZ mussels, calamari, mixed reef fish then topped with a grilled king prawn. Served with your choice of:

- a smooth rich tomato & basil Napoli sauce
- a cream white wine basil pesto sauce
- aiolo style with olive oil chilli garlic & fresh chopped parsley

### *Sage Style Beef Spaghetti Bolognese*

\$26.90

Classic Italian style beef, basil & hearty tomato bolognese sauce tossed with freshly cooked spaghetti topped with shaved parmesan cheese

## *Spinach & Ricotta Ravioli*

**\$27.90**

Pan fried Spinach Ricotta Ravioli, garlic, basil pesto, spring onions, baby spinach, pine nuts, parsley, red roasted red peppers In a creamy dry white wine sauce & topped with fresh parmesan cheese

## *Sage's Oven Baked Vegetarian Lasagne*

**\$28.90**

Layered Char grilled zucchini, egg plant, mushrooms, red peppers, spinach, butternut pumpkin, tomato napoli & cheesy béchamel sauce. Topped with fresh rocket, crumbled goats fetta cheese & balsamic vinegar reduction

## *Chef's Favourite Selection*

### *Famous Sage Cafe Chicken Schnitzel*

**\$29.90**

Garden fresh herb & parmesan cheese crusted tender skinless chicken breast served with beer battered fries & garden salad. Topped with a light creamy lemon sage & seeded mustard brandy sauce

### *Local Farm fresh Lamb Shank (GF)*

Slow roasted 5 hour braised lamb hind ¼ lamb shank served on creamy dijon mustard mash potato, steamed broccolini, baby corn & topped with a rich tomato mint French onion demi glaze

### *Corona Beer Battered Barramundi*

**\$29.90**

Northern Queensland barramundi fillets coated in a light batter. Served with fresh garden salad, beer battered fries, lemon, home-made tartare sauce & topped with garlic aioli **(available GF grilled)**

### *BBQ Kangaroo Tender Loin Fillet (GF)*

**\$33.90**

Marinated locally farmed kangaroo fillets char grilled to medium rare, then served on a bed of tomato, cucumber, red onion, mixed greens, macadamia nut, roasted pumpkin salad with a 100% fat free French imported raspberry & red wine vinaigrette. Topped with a home-made fresh dill & mint yoghurt tatziki

*Atlantic Salmon Fillet* (GF) served medium unless otherwise requested

\$32.9

Grilled then oven baked boneless fresh fillet served on a bed of fried kipfler potatoes, rocket, tomato, red onion, celery, caper, Japeno pepper, parmesan cheese salad & tossed with a creamy country style ranch dressing. Served with fresh lemon & a garlic lemon dill & butter sauce

*Flame Grilled Byron Bay Pork* (GF)

Char grilled then oven baked locally farmed pork sirloin fillet marinated in olive oil, garlic & fresh sage. Served on a bed of kipfler potato, baby spinach, spring onion, sun dried tomato, red peppers, rosemary & truffle oil. Topped with a dark cherry, ginger & vintage port jus

*Sage's Fish of the Day*

**Market Price**

Please ask your wait person for the daily selection

## Flame Grilled Steaks

Nolan's private selection meats are the best available Australian beef at the market & are multi award winning

**Please make your selection from the following sauces to accompany your steak**



mushroom, rosemary red wine glaze, Béarnaise (GF) & a selection

*Rump 300g*

Juicy cap on cut / chef's best choice Medium

Nolan's private selection

## *Sirloin 270g*

**\$36.90**

Flavoursome cap on cut

Nolan's private selection

## *Eye Fillet 250g*

**\$38.90**

Lean fat free steak / chefs best choice blue, rare or medium/rare

Nolan's private selection

## *Fillet Mignon 250g*

**\$39.90**

Lean eye fillet wrapped in smoky bacon / chefs best choice rare or medium/rare

Nolan's private selection

## *Beef @ Reef*

**\$43.90**

Premium sirloin steak topped with grilled king prawns

Nolan's private selection

## *Rib on the Bone 450g*

**\$45.90**

Due to the size of this steak we would like to advise you that any cooking request over medium will take at least ½ an hour

**All of the steak meals above are served with creamy Dijon mustard & horseradish mash potato, steamed baby corn, sweet broccolini, & garden fresh green long beans & are gluten free**

## *Side dishes*

Home-made tartare sauce (GF)	90c	Premium beer battered fries with sea salt & aioli	\$7.90
Sage classic garlic aioli (GF)	90c	½ Serve of beer battered fries	\$4.90
Extra shaved parmesan cheese	\$1.90	Garden salad (GF)	\$8.80
Extra Steak Sauces	\$3.90	Garlic fried wild mushrooms (GF)	\$7.90
(Mushroom, pepper, rosemary & red wine, béarnaise - GF)		Rocket, Spanish onion, shaved parmesan salad (GF)	\$9.90
Mashed potato	\$6.90	Classic Greek salad (GF)	\$9.90
Seasonal Vegetables	\$7.90		