

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 **(GF bread available)** 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

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 doz **\$19.50**

Doz **\$37.90**

House Specialties

Anti Pasto Platter

NEW

\$25.90

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

Mussels De Cozzi (GF)

ENTREE \$18.90

MAIN \$28.90

Green lip NZ mussels sautéed 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

ENTREE \$19.90

MAIN

\$29.90

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

Classic Garlic Tiger Prawns (GF)

ENTREE \$21.90

MAIN \$31.90

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

ENTREE \$21.90

MAIN \$31.90

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

BBQ Duck Drumette's

ENTREE \$19.90

MAIN \$29.90

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)

ENTREE \$21.90

MAIN \$31.90

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

Classic Caesar Salad

\$19.90

Crisp baby cos lettuce tossed with chopped grilled bacon, freshly shaved parmesan cheese, boiled

tree range egg, crunchy croutons & a creamy Tangy Caesar salad dressing

With *Grilled Chicken Breast*

\$27.90

With *Smoked Atlantic Salmon*

\$28.90

With *Grilled Tiger Prawns*

\$29.90

Mediterranean Greek Salad (GF)

\$19.90

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

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

Spaghetti Marinara

\$34.90

Sautéed fresh tiger prawn cutlets, NZ mussels, calamari, mixed reef fish then topped with sea scallops. 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

Gnocchi Pizziola

NEW

\$27.90

Pan fried fire roasted red peppers, Spanish onion, capers, basil, mushrooms, kalamata olives, jalepeno peppers, sweet celery and rich smooth Napoli sauce. Tossed with freshly cooked potato gnocchi and topped with shaved parmesan cheese

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

Seaside Risotto

(GF)

NEW

\$34.90

Sautéed local tiger prawn cutlets, sea scallops, shredded sea-weed, fresh dill, chilli, spring onions, green peas, baby spinach, garlic and finished with a light champagne & lemon cream sauce

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

\$31.90

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 **NEW**

\$32.90

Grilled then oven baked boneless fresh fillet served on a bed of crispy sweet potato fries then topped with grilled marinated eggplant and zucchini, then finished with a basil pesto lemon butter sauce & caramelised fresh lime

Flame Grilled Byron Bay Pork (GF)

\$33.90

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

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



base make your selection from the following sauces to accompany your steak



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

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 *T-Bone 300g*

NEW

\$36.90

Chefs best choice medium/rare to medium

Nolan's private selection *Beef @ Reef*

\$43.90

Premium sirloin steak topped with grilled king prawns & served with homemade lemon & fresh tarragon béarnaise sauce

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

Premium beer battered fries with sea salt & aioli	full serve	\$6.90	½ serve	\$4.90
Sweet potato fries & garlic aioli NEW	full serve	\$6.90	½ serve	\$4.90
Home-made tartare sauce (GF)		90c	Sage classic garlic aioli (GF)	90c
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			