

# Sage

## BREAKFAST

### LIGHT PLATES

<b>TOASTED BANANA BREAD</b> served w butter	5.9
<b>TOAST W PRESERVES:</b> raisin, sour dough, turkish, rye, ciabatta or GF	6.9
<b>ADD ON:</b> 2.9 for wild grain & olive bread	
<b>BIRCHER MUESLI:</b> w fresh berries, yoghurt & honey	11.9
<b>FRESH FRUIT PLATE:</b> seasonal fruit, yoghurt & honey	9.9
<b>ACAI BERRY BOWL:</b> fresh banana, mixed berries, granola, honey, apple juice, coconut water	11.9

### EGG PLATES [we only use free-range eggs]

<b>TWO EGGS:</b> cooked your way w grilled tomato, turkish toast	8.9
<b>BACON &amp; EGGS:</b> cooked your way w grilled tomato, bacon & toasted turkish	13.9
<b>GOURMET SAUSAGE:</b> w 2 eggs cooked your way, tomato relish, field mushrooms & toasted sour dough	14.9
<b>VEGETARIAN ENERGISER:</b> 2 poached eggs, mushrooms, avocado, baby spinach, hommus, sprinkle with dukkah served on toasted rye	14.9
<b>EGGS BENEDICT:</b> toasted english muffin topped w wilted spinach, poached eggs & hollandaise	12.9
<b>ADD ON OPTIONS:</b> shaved ham 3.9 / smoked salmon 5.9 avocado 2.9 / bacon 4.9	
<b>OMELETTE:</b> 3 egg omelette w your choice of any 3 toppings:	15.9
<i>mushrooms                      fetta cheese</i>	<i>bacon</i>
<i>spanish onion                    cheddar cheese</i>	<i>ham</i>
<i>spinach                            tomato</i>	<i>smoked salmon</i>
<b>1.9 per extra topping</b>	<b>3.9 per extra topping</b>

### MORE ON THE PLATE

<b>BREAKFAST BRUSCHETTA:</b> diced tomato, avocado, fresh basil & poached egg w balsamic glaze	13.9
<b>BLT:</b> bacon, rocket, fresh tomato, toasted ciabatta, topped w pesto	12.9
<b>SPANISH CHORIZO:</b> grilled chorizo sausage, 2 poached eggs, wilted spinach & tomato relish	14.9
<b>BIG BREAKFAST:</b> 2 eggs, bacon, sausage, field mushroom, hash brown grilled tomato & turkish toast	17.9

### SWEET PLATES

<b>FRENCH TOAST:</b> fresh ciabatta finished w cinnamon sugar, berry compote & fresh whipped vanilla cream	13.9
<b>BUTTERMILK PANCAKES:</b> light, fluffy pancakes topped w	
• maple syrup & ice cream	11.9
• fresh banana or berry compote with ice cream	12.9

### SIDE PLATES

HOLLANDAISE 2.9	BAKED BEANS 2.9	HASH BROWN (2) 2.9	CHORIZO 5.9
ICE CREAM 2.9	SPINACH 2.9	BACON 4.9	GOURMET SAUSAGE 5.9
EGG (1) 2.9	MUSHROOM 2.9	AVOCADO 2.9	SMOKED SALMON 5.9
GRILLED TOMATO 2.9			

One bill per table / No BYO / 15% surcharge on public holidays

pizzas, small & shared plate and dessert menus are not available w any discounts, vouchers or special offers



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## BREAD PLATES

<b>GARLIC BREAD</b>		7.9
<b>BRUSCHETTA</b>	for 2: 9.9 ; for 4:	16.9
tomato, spanish onion & parmesan reggiano		
<b>MEZZE PLATE</b>		17.9
turkish bread served with marinated olives and a selection of our house-made dips		
<b>Extra bread</b>		4.9

(all the above starters are available with GF bread)

## OYSTER PLATES

<b>BLOODY MARY SHOT</b> (GF)	7.9 each	
<b>NATURAL</b> (GF)	½ doz 18.5	Doz 36.9
<b>KILPATRICK</b> (GF) - bacon, worcestershire	½ doz 19.5	Doz 38.9

## ENTREE PLATES

<b>LAMB SOUVLAKI</b>	18.9
greek style marinated lamb skewers with toasted pita, tzatziki & greek salad	
<b>SEA SALT &amp; PEPPER CALAMARI</b> (AVAILABLE GF)	19.9
lightly fried calamari strips, garden salad, roasted garlic aioli	
<b>ARANCINI</b>	18.9
golden fried risotto balls stuffed w roasted pumpkin, halloumi & pine nuts, served on a roast capsicum & tomato pesto	
<b>CHERMOULA PRAWNS</b>	21.9
moroccan spiced chermoula tiger prawns with a coconut yoghurt cucumber salad	
<b>CHEF'S TASTER PLATE</b>	29.9
A selection of salt & pepper calamari, arancini, thai fish cakes & grilled halloumi	

## SALAD PLATES

<b>CAESAR SALAD</b>	18.9		
baby cos lettuce, bacon, parmesan reggiano, poached egg, croutons, anchovy dressing			
<b>GREEK SALAD</b> (GF)	17.9		
tomato, cucumber, kalamata olives, goats milk fetta, greek lemon dressing			
<i>Add the following extras:</i>			
Grilled Chicken Breast	8 / Smoked Salmon	9 / Grilled Tiger Prawns	10
<b>CAPRESE SALAD</b>	finely sliced tomato & buffalo mozzarella	16.9	
w fresh basil leaves & extra virgin olive oil			
<b>THAI BEEF SALAD</b>	26.9		
char grilled marinated rump strips, mixed greens, snow peas, sliced red capsicum, cucumber, cashews, crispy vermicelli, chilli lime dressing			



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<b>PENNE VEGETARIAN</b>	25.9
a medley of roasted eggplant, char grilled zucchini & red capsicum in a garlic pesto cream sauce	
<b>PENNE CHICKEN</b>	27.9
chicken breast, mushrooms, semi-dried tomatoes & cashews in white wine dill cream sauce	
<b>LINGUINE MARINARA</b>	29.9
tiger prawns, calamari, reef fish, mussels choice of: <i>tomato napoli or white wine cream sauce</i>	
<b>LINGUINE TIGER PRAWNS</b>	31.9
tiger prawns, chorizo, garlic, chilli, baby spinach, white wine & extra virgin olive oil    ADD: 1/2 Moreton bay bug    7	
<b>BIG HEAD (low carb) BEER BATTERED BARRAMUNDI</b>	28.9
barramundi fillets, garden salad, gourmet french fries, lemon myrtle aioli	
<b>CHICKEN SCHNITZEL</b>	29.9
parmesan & herb crusted chicken breast, garden salad, gourmet french fries, seeded mustard infused lemon sage cream sauce	
<b>GARLIC PRAWNS (GF)</b>	29.9
tiger prawns with a garlic, cream sauce & jasmine rice pilaf	
<b>ATLANTIC SALMON (GF)</b>	33.9
cooked medium with wilted greens, roasted capsicum, truffled kipfler potatoes with dill & maple seeded mustard glaze	
<b>LAMB SHANK MARSALA</b>	33.9
Marsala wine braised shank with a creamy rosemary & confit garlic mash & mixed root vegetables	

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**SAGE SIGNATURE OCEAN & EARTH PLATTER (FOR 2) 119**

Fresh Pacific plate natural & kilpatrick oysters, Qld spanner crab, beer battered barramundi, sea salt & pepper calamari, tasmanian smoked salmon, marinated octopus, chilled king prawns, Succulent grass fed export MSA grade sirloin steak, oven roasted Byron Bay pork, coleslaw, garden salad, gourmet french fries & a variety of dipping sauces

[Add : ½ moreton bay bug    7]

\* seafood may vary subject to availability / please allow up to 45 minutes for platter during peak service times  
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**SIDE PLATES - MAINS**

<b>GOURMET FRENCH FRIES</b> with sea salt, garlic aioli on side	7.5
<b>SWEET POTATO FRIES</b> with sea salt, garlic aioli on side	9.9
<b>SAUTÉED SEASONAL VEGETABLES (GF)</b>	8.9
<b>ROCKET SALAD</b> with spanish onions & parmesan reggiano	11.9



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<b>FISH OF THE DAY</b> (ask your server for daily selection)	<b>M/P</b>
<b>BYRON BAY PORK LOIN FILLET</b> (AVAILABLE GF)	<b>33.9</b>
marinated in sage and lime, with baby brocolini, braised red cabbage, truffled kipfler potatoes & a rustic, apple cider & cumin spiced compote	
<b>NORTH QUEENSLAND KANGAROO TENDER LOIN</b> (GF)	<b>35.9</b>
wrapped in pancetta, cooked medium rare with sweet potato fries, mixed root vegetables and juniper berry jus with crushed macadamias	
<b>GRILLED MORETON BAY BUGS</b> (GF)	<b>39.9</b>
served with mixed greens, jasmine rice & a choice of: garlic cream sauce or spicy tomato Napoli	



## STEAK PLATES



We use Nolan's Private Selection, the premium brand of beef from Nolan's meats. In 2011 they won the Queensland Exporter of the year award. All Nolan's meats are renowned for superior eating quality and a clean juicy taste. Importantly they exceed MSA eating quality standards and all Private Selection beef is 90 day aged, grass fed & hung by the tendertrech method to enhance tenderness

<b>SIRLOIN</b> 270g	<b>36.9</b>
<b>EYE FILLET</b> 250g	<b>38.9</b>
<b>BEEF &amp; REEF</b> 270g	<b>43.9</b>
sirloin, grilled tiger prawns, béarnaise sauce	
	Add: ½ moreton bay bug <b>7</b>
<b>RIB FILLET ON THE BONE</b> 450g	<b>44.9</b>

Allow at least 1/2 an hour for any cooking request over medium for these steaks

Steaks are served with a rosemary & confit garlic mash, & seasonal vegetables (GF)  
plus your choice of: green peppercorn, mushroom, diane, red wine jus, bearnaise (GF) or selection of mustards

## SIDE PLATES - GRILL

<b>ADDITIONAL SAUCE</b>	<b>3.9</b>
<b>GOURMET FRENCH FRIES</b> with sea salt, garlic aioli on side	<b>7.5</b>
<b>SWEET POTATO FRIES</b> with sea salt, garlic aioli on side	<b>9.9</b>
<b>SAUTÉED SEASONAL VEGETABLES</b> (GF)	<b>8.9</b>
<b>ROCKET SALAD</b> with spanish onions & parmesan reggiano	<b>11.9</b>



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## DESSERT PLATES

**CITRUS TART** 12.9  
served with chantilly cream and passionfruit coulis

**STICKY DATE PUDDING** 12.9  
smothered with rich butterscotch sauce and served with French vanilla ice cream

**VANILLA BEAN PANNACOTTA (GF)** 12.9  
with a cinnamon sugar syrup and fresh fruits

**CHOCOLATE MOUSSE CAKE (GF)** 12.9  
rich chocolate mousse cake with mixed berry compote and vanilla bean ice cream

**FRESH FRUIT SORBET (GF)** 1 scoop 5.9 3 scoops 12.9  
Selection of fruit sorbet: strawberry, mango or lime

**GOURMET ICE CREAM** 12.9  
Rich and creamy gourmet ice cream, chocolate roll wafers  
Ask your server for today's selection

**DESSERT SHARING PLATE** 31.9  
Choose any 3 of the above desserts to share

**AFFOGATO** 7.9  
Amore Italian style espresso coffee shot, french vanilla ice cream  
add a shot of Baileys, Frangelico, Kahlua, Tia Maria  
or your favourite liqueur for 10.5

**CHEESE** S - 25 / L - 45  
strawberries & grapes, king island brie, gorgonzola blue, vintage cheddar, quince paste & a selection of gourmet crackers

### Dessert Pizza Plates

[FOR 1 - 3 people]

**BANOFFEE** 18.9  
Caramelised banana, toffee sauce, drizzled chocolate ganache & whipped cream

**BERRIES NUTELLA** 18.9  
Fruit of the forrest, fresh mint, with a hazelnut chocolate base & vanilla bean ice cream

**APPLE & RHUBARB** 18.9  
Caramelised apple, rhubarb crumble & ice cream

No BYO / One bill per table / 15% surcharge on public holidays  
Special offers, discounts or resort vouchers apply only to entrees, mains & grills

