

Sage Fusion Menu

Small Plates

- Taiwanese Popcorn Chicken * \$12
street style, crispy fried served with sweet soy & kewpie
- Sang Choy Bow (Pork or Vegetarian) * \$14
water chestnut, celery, capsicum, crispy vermicelli on baby cos
- Shanghai Bao \$12
our signature confit pork belly or miso glazed eggplant
- Malaysian Chicken Satay Skewers * \$15
classic malay inspired coconut & crushed peanut sauce
- Lobster & Sandcrab Dumplings \$22
handmade steamed dumplings with chilli soy dipping sauce
- Tasmanian Salmon Sashimi * \$14
with lime, vanilla bean, chilli, ginger, garlic & soy
- Harvey Bay Seared Scallops * \$18
*green papaya, green beans, cherry tomato, crushed peanuts
with chilli , lime, sesame dressing*

Gluten free *

Please advise your server of any food allergies

No discount apply to this menu

Something to share

Cantonese Pork Belly *	\$24
<i>confit pork belly with star anise, soy, chinese five spice</i>	
Phuket Green Curry (Chicken or Vegetarian) *	\$25
<i>hawkers style, eggplant, green beans, bamboo shoots, capsicum</i>	
Beef Tataki *	\$28
<i>chargrilled rare beef tenderloin, kikkoman soy, lemon, sesame</i>	
Singapore Chilli Soft Shell Crabs *	\$26
<i>garlic, ginger & sweet chilli tomato sauce</i>	
Beijing Roast Duck	\$32
<i>½ duck chinese style roasted, prawn crackers & plum sauce</i>	
Indonesian Gado Gado *	\$18
<i>seasonal vegetables, tofu, bean sprouts & peanut sauce</i>	
Balinese Prawn Noodle *	\$22
<i>rice noodles, asian greens, kechiap manis & sambal oelek</i>	
Nasi Goreng *	\$18
<i>bbq pork, lap cheong, soy, sambal oelek with fried egg</i>	

A little on the side

Steamed Jasmine Rice	(for 1) \$3
Edamame served warmed with sea salt *	\$6
Thai Green Papaya Som Tum Salad *	\$12
Wok Tossed Vegetables in ginger soy sesame *	\$12

