

YELLOWFIN SEAFOOD

OYSTERS

- Natural* (6)** w cocktail sauce **18**
- Kilpatrick* (6)** grilled with smoked bacon & Worcestershire sauce **20**

ENTREES

- Dukkah Spiced Calamari** w rocket, red onion & parmesan **e 19 / m 29**
- Classic Garlic Prawns*** w white wine garlic cream sauce w jasmine rice **e 22 / m 32**
- Hervey Bay Scallops* (5)** seared in half shell w lemon dill butter **22**

MAINS

- Classic Fish & Chips** beer battered fish fillet, chunky fries, green salad, lemon & tartare sauce **28**
- North Queensland Wild Barramundi*** grilled w sweet potato fries, wild rocket, spanish onions, walnuts, parmesan & lemon dill butter glaze **32**
- Tasmanian Salmon Fillet*** cooked medium w potato galette, broccolini & seeded mustard glaze **33**
- Fettuccine Marinara** tiger prawns, calamari, fish, scallops, mussels w tomato napoli or white wine cream sauce **32**
add 1/2 bug **7**
- Fish of The Day*** pan fried w potato galette, broccolini & hollandaise **MP**
- Queensland Moreton Bay Bugs*** grilled w sweet potato fries & wild rocket, spanish onions, walnuts, parmesan **39**
- Bugs & Prawns*** poached in white wine, garlic, dill & cream w jasmine rice **45**
- From The Hotplate (for 2)** grilled bugs, seared scallops, grilled king prawns, tasmanian salmon, calamari, trio of dipping sauces **65**
add 3 kilpatrick oysters **9**

Seafood Platter (for 2) 129

natural oysters, scallops, chilled king prawns, smoked salmon, grilled bugs, grilled tiger prawns, barramundi, calamari, blue swimmer crab, chunky fries, fresh fruits
trio of dipping sauces
add 1/2 bug **7**
upgrade natural oysters to kilpatrick **7**
upgrade barramundi to salmon **10**

SAGE PASTA & GRILL

STARTERS

Edamame* warmed w pink salt	6
Toasted Garlic Loaf add mozzarella 2	8
Bruschetta tomato, onion, parmesan, balsamic reduction add halloumi 4	9
Mezze turkish bread, marinated olives & selection of dips	16

ENTREES

Vegetarian Spring Roll (2) vermicelli, cabbage, carrots & chilli plum sauce	9
Sang Choy Bow* (3) pork mince, celery, crispy vermicelli, baby cos	15
Chicken Karaage* crispy fried w sriracha & kewpie	15

PASTAS

Spaghetti Bolognese ragu of beef, mix herbs, tomato & parmesan	23
Penne Chicken semi dried tomato, spinach, pinenuts, cream & parmesan	25
Pumpkin Chicken Risotto* w dried tomato, pinenuts, spinach, cream, parmesan	26
Spaghetti Chorizo & Tiger Prawns spinach, onions, chilli, sauvignon blc & EVO	28

FROM THE LAND

Massaman Curry Lamb Shank* southern style thai mild curry w roasted peanuts & asian greens	27
Beef Tataki* chargrilled (MR) eye fillet, soy sauce, lemon jus, avocado, sesame, onion	29
Chicken Schnitzel panko crumbed w creamy seeded mustard sauce, chunky fries & green salad	29
Lamb Cutlets* rosemary marinated, chargrilled w mash potato, broccolini & red wine jus	35
USA Hickory Pork Ribs slow cooked w hickory BBQ sauce, chunky fries	42

<p>Cape Grim -Tas- Grass Fed Beef Sirloin 250 Grm* 34 or Eye Fillet 250 Grm* 39 served w crushed potato & seasonal vegetables Sauces: mushroom, pepper, red wine jus or bearnaise add tiger prawns / calamari / 1/2 bug 7</p>
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SALADS & SIDES

Steamed Jasmine Rice*	4
Garden Salad* tomato, cucumber, onion, mixed greens	8
Chunky Fries or Sweet Potato Fries served w garlic aioli	8
Wok Tossed Vegetables* ginger, soy, sesame	12
Nasi Goreng* fried rice, bbq pork, soy, sambal, fried egg	18
Thai Beef Salad crispy vermicelli, nam jim dressing	25