

BREADS & STARTERS

Toasted Loaf	7.95
Oven baked soft garlic bread	
Bruschetta	14.95
Fresh roma tomatoes tossed with basil, red onion, garlic and olive oil served on freshly toasted ciabatta bread, topped with shaved parmesan cheese and sweet balsamic vinegar reduction <i>(Also available with GF bread)</i>	
Mezze Plate	17.95
Oven baked 99% fat-free turkish bread served with three homemade dips <i>(Also available with GF bread)</i>	

SOUTH AUSTRALIAN OYSTERS

Premium seasonal oysters selected from the best available in Australia

Natural Oysters (GF)	½ doz. 17.95	doz. 34.85
Rockmelon, Chilli & Lime Salsa Oysters (GF)	½ doz. 18.95	doz. 35.85
<i>Fresh coriander tossed with rockmelon & lime juice</i>		
Sage Kilpatrick Oysters	½ doz. 18.95	doz. 37.85
<i>Topped with smoked bacon & marinated in our own chef's recipe then grilled</i>		
Absolut Vodka Bloody Mary Oyster Shots (GF)	5.95 each	

ENTREES

Soup of the Day (GF)	11.95
Ask your waiter for the daily selection	
Salmone de Alexandra (GF)	17.95
Smoked salmon rosette served on a bed of rocket lettuce, marinated chilled aubergine, Spanish Onion, baby capers, freshly grilled asparagus, homemade tarragon flavoured béarnaise sauce & sprinkled with black caviar	

House Specialty

Salt and Pepper Calamari Entree - 18.95 / Main - 29.95

Lightly fried tender calamari served with garden salad and drizzled with garlic aioli – **also available grilled (GF)**

Signature Dish

Thai Beef Salad Entree - 18.95 / Main - 29.95

Barbequed marinated premium beef strips; served on tossed greens, red onion, roma tomato, cucumber, bean sprouts, roasted peanuts and fried lavash bread and finished with a spicy nam jim salad dressing

Lemon Chilli Prawn and Snow Pea Salad (GF)	Entrée	19.95	Main	29.95
Grilled marinated local tiger prawns, served on a bed of fresh mixed greens, tomato, cucumber, red onions, crisp snow peas, bean shoots, avocado, roasted almonds and topped with spicy dressing				
BBQ Duck Drumettes (GF)	NEW	Entree	19.95	Main 29.95
Oven roasted tender duck drumettes coated with a fresh fig and Hoisin sauce. Served on a bed of mixed greens, tomato, cucumber, Spanish onion, crisp bean sprouts, cashew nut salad & dressed with a tangy asian style dressing				
Classic Garlic Tiger Prawns (GF)	Entree	19.95	Main	29.95
Sautéed juicy local tiger prawn cutlets in a creamy garlic and dry white wine sauce; served with spring onion and fresh dill jasmine rice				

MAINS

Pastas

All of Sage's pasta dishes are available as risotto's (GF) with the exception of the lasagne

Basil Pesto & Snow Pea Potato Gnocchi 24.95

Pan fried potato gnocchi, garlic, fresh snow peas, spring onions, parsley, baby spinach, fire roasted red peppers, pine nuts & finished with a creamy white wine sauce

Spaghetti Bolognese 25.95

Classic Italian style beef and hearty tomato bolognese topped with freshly shaved parmesan cheese

Oven Baked Vegetarian Lasagne 27.95

Char grilled zucchini, eggplant, mushrooms and roasted peppers stacked with baby spinach and béchamel sauce; topped with napoli and goat's milk fetta and served with a rocket lettuce salad

Chicken Riviera Fettuccine 29.95

Pan-fried chicken breast, semi sun dried tomatoes, wild mushrooms, roasted cashew nuts and baby spinach; tossed in a creamy white wine garlic sauce

Sage Spaghetti Marinara 32.95

Sautéed king prawns, mussels, mixed reef fish, calamari with fresh garlic and a smooth tomato napoli sauce

Chef's Selections

Lamb Shanks (GF) 31.95

Slow 5 hour oven roasted baby lamb shanks served with creamy Dijon mustard mash potato, steamed sweet broccolini, topped with a seeded mustard, mint and French onion demi glaze

Famous Sage Café Chicken Schnitzel 29.95

Parmesan and herb crusted chicken breast served with premium beer battered fries, garden salad and a house made lemon and sage sauce

Flame Grilled Byron Bay BBQ Pork (GF) 32.95

Local pork sirloin marinated in garlic, sage & olive oil char grilled then oven baked. Served on a bed of kipfler potato, baby spinach, spring onions, sun dried tomatoes, rosemary truffle oil & fire roasted red peppers. Topped with a dark cherry, ginger & vintage port jus

BBQ Kangaroo Tender Loin Fillet (GF) NEW 31.95

Locally farmed kangaroo fillet coated in the Chef's secret marinade then char grilled to medium rare. Thinly sliced with a roma tomato, Spanish onion, cucumber, mixed greens, macadamia nuts, roast pumpkin salad & dressed with fat free French imported raspberry & red wine vinaigrette. Then topped with homemade dill & mint tatziki

Corona Beer Battered Barramundi 28.95

Northern Queensland Barramundi fillets served with premium beer battered fries, a small garden salad and tartare sauce – **also available grilled (GF)**

Atlantic Salmon (Served medium unless otherwise requested) (GF) NEW 32.95

Grilled then oven baked boneless fresh salmon fillet served on a bed of rustic style potato & green pea salad, grilled fresh asparagus & topped with a light garlic lemon butter sauce

Fish of the Day Market Price

Ask your waiter for the daily selection

Sides

Premium beer battered fries with sea salt & aioli	7.55	Sage classic garlic aioli (GF)	95c
Half serve of beer battered fries	3.95	Homemade tartare sauce (GF)	95c
Rocket, red onion, shaved parmesan cheese salad (GF)	9.95	Garlic mushrooms (GF)	6.95
Garden salad with a basil pesto dressing (GF)	7.95	Greek salad (GF)	8.95

Flame Grilled Steaks

Nolan's Private Selection meats are regarded as the best Australian beef on offer and are multi award winning



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ing Sauces:

* Green Peppercorn * Wild Mushro

* Béarnaise * Selection of Mustards



Nolan's Private selection rump 300g.
Tender, juicy cap on cut

34.95



Nolan's Private Selection Beef Sirloin 250g.
Cap on flavoursome cut

35.95



Nolan's Private Selection Eye Fillet 250g.
A-grade fat free premium cut

38.95

Fillet Mignon 250g.
Premium eye fillet wrapped in smoky bacon

39.95



Nolan's Private Selection Rib on the Bone 450g. 41.95
Due to the size of this steak, we would like to advise you that any cooking requests over medium will take at least ½ an hour.
Sage Signature 'Monster Challenge' steak – Seriously Good!

Reef and Beef 39.95
Tender cap on beef sirloin cut, cooked to order and topped with grilled local tiger prawns with hand-made béarnaise sauce

All of the above meals are served with creamy Dijon & horseradish mashed potato, steamed baby corn, broccolini & garden fresh green long beans and are gluten free

Extra Sauce on the side 3.95