

Wild Sage

[www.wildsage.com.au](http://www.wildsage.com.au)

# wild sange

## Shared Entrees

Cured Meat Platter  
w. a selection of premium cured meats &  
pickled vegetables. Served with bread

## Garlic & Herb Bread

## Main Meal

Twice cooked roasted pork belly, served on truffle butter mash w.  
apple mousse finished with cider reduction

Sous vide chicken kiev w. truffle butter mash, broccolini  
& broad bean sauce

Marinated lamb loin w roasted pumkin, yoghurt, green peas,  
dukkah, mixed greens and crispy bread

Pappadelle w. 12 hour braised OX cheek & red wine ragu  
w. mushroom, parsley & ricotta cheese

Fish & Chips: beer battered flathead fillets, fries,  
garden salad & tartare sauce

Beetroot infused pappardelle, roasted cauliflower,  
snow peas tendril, capers, pine nuts & feta

## Desserts

## Cake of Day

Warmed Chocolate Lava  
w. vanilla bean ice cream and mixed berries compote

\$49pp  
three  
courses

# wild sange

Bread Rolls and Butter

## Shared Entrees

Five spiced crispy squid w/ chilli, fried noddle,  
almond & herbs. Served w. aiolo

Bruschetta topped w. tomato salsa &  
balsamic reduction

Wild sages classic Cesar Salad

## Main Meal

Linguini w. spanner crab, tiger prawns, spinach, cherry tomato,  
confit onion & spicy napolitana

This morning's market fresh fish

Gnoochi with sage butter, pumpkin purée, peas,  
marinated feta & olive tapenade

Twice cooked roasted pork belly, served on truffle butter mash w.  
apple mousse finished with cider reduction

250 gram Sirloin, served medium with rosemary baby potatoes,  
jus gras & anchovies butter

Marinated lamb loin w roasted pumkin, yoghurt, green peas,  
dukkah, mixed greens and crispy bread

Fish & Chips: beer battered flathead fillets, fries,  
garden salad & tartare sauce

## Desserts

Lava Chocolate Pudding  
Belgian chocolate pudding with a molten chocolate  
lava centre, dolloped with  
Chantilly cream, and vanilla bean ice cream

Persian Sticky Date Pudding  
Sticky date pudding infused with a hint of ginger,  
immersed in a moat of caramel sauce,  
and vanilla bean ice cream

\$59pp  
three  
courses

# wild sarge

Bread Rolls and Butter

## On Arrival

Cured Meat Platter

w. a selection of cured meats & pickled vegetables. Served with bread

## Followed By

House made pumpkin & pea arancini balls w. aiolo

Seared scallops, cauliflower puree, caper berries, crispy prosciutto aiolo  
fried shallots & orange vinaigrette

Grain salad w. tomato, avocado, quinoa, sunflower seeds,  
greens, roasted almonds & feta cheese sauce

## Main Meal

House made crab & prawn ravioli pillows w. lemon  
grass, ginger & chill. Served w. capsicum couli, spinach & feta

Risotto of the day

This morning's market fresh fish

Gnocchi with sage butter, pumpkin purée, peas,  
marinated feta & olive tapenade

Rib Eye on the Bone: Victorian Lakes Gippsland grain fed 350g  
served medium w. rosemary baby potatoes & red wine jus

Sous vide chicken kiev w. truffle butter mash, broccollini  
& broad bean sauce

## Desserts

Lava Chocolate Pudding

Belgian chocolate pudding with a molten chocolate lava centre, dolloped with  
Chantilly cream, and vanilla bean ice cream

Persian Sticky Date Pudding

Sticky date pudding infused with a hint of ginger, immersed in a moat  
of caramel sauce, and vanilla bean ice cream

\$69pp

Four  
courses

# Wild Sage

Bread Rolls and Butter

## On Arrival

Cured Meat Platter  
w. a selection of premium cured meats & pickled vegetables.  
Served with bread

## Entrees

(served alternatively)

House made crab & prawn ravioli pillows w. lemon grass, ginger & chill.  
Served w. capsicum couli, spinach & feta

Seared scallops, cauliflower puree, caper berries, crispy prosciutto airole  
fried shallots & orange vinaigrette

## Main Meal

This morning's market fresh fish

Twice cooked roasted pork belly, served on truffle butter mash w.  
apple mousse finished with cider reduction

Marinated lamb cutlet w. pea puree, sweet potato, horseradish cream  
& balsamic reduction

Gnoochi with sage butter, pumpkin purée, peas,  
marinated feta & olive tapenade

Rib Eye on the Bone: Victorian Lakes Gippsland grain fed 350g  
served medium w. rosemary baby potatoes & red wine jus

## Alternate Desserts

Lava Chocolate Pudding  
Belgian chocolate pudding with a molten chocolate lava centre, dolloped with  
Chantilly cream, and vanilla bean ice cream

Persian Sticky Date Pudding  
Sticky date pudding infused with a hint of ginger, immersed in a moat of caramel sauce,  
and vanilla bean ice cream

Florentine Tiramisu  
Tiramisu within a lady finger biscotti, creamy mascarpone, a sprinkling of  
amaretti crumble & shaved Belgian dark chocolate

\$75pp  
four  
courses

Wild Range

Address:

Shop 17 & 18, Stocklands Mall,  
450 Miller Street Cammeray

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