

wild sange

SHARE PLATES

Toasted garlic focaccia w/ parsley butter	5.0
Chilli pulled pork slider bun w/ cabbage slaw & pork fairy floss (2pcs)	14.5
Smoked trout pate served w. seeded crackers & raw veggies	17.0
Compressed watermelon w. grilled haloumi, snowpea tendril, tomato, Dukkah & crispy bread (v / gf**)	13.5
House made pumpkin & pea arancini balls w. airole (v)	14.5
Five spiced crispy squid w. chilli, fried noodle, roasted almonds & herbs. Served w. airole	15.5
Tempura cauliflower w. crispy seaweed, sumac & chilli airole (v)	14.5
Seared scallops w. parsnip puree, crispy seaweed, chilli airole & crispy katafi	16.5
Soft tacos w. lobster popcorn, cabbage slaw, grilled pineapple salsa & smoked airole	21.0
Glazed pork belly lolly pop w. zucchini ribbon, sesame seeds, shallots & glaze	15.5

SALAD

(add chicken, haloumi or smoked salmon +5.0)	
Roasted cauliflower salad w. broccoli, quinoa, chickpeas, pomegranate, kale, yoghurt dressing & sumac & (gf / v)	19.9
Marinated lamb loin w roasted sweet potato, pearl cous cous, green peas, dukkah, spinach, yoghurt dressing & crispy bread (gf**)	21.0
Grilled chicken, grain salad w. tomato, avocado, grilled corn, quinoa, nuts, sunflower seeds, greens, roasted almonds & feta cheese sauce (gf)	21.0

SIDES

Broccolini w. almond flakes (gf / v)	8.0
Sweet Potato fries w. airole	8.5
Fries w. rosemary salt	7.0
House Salad (gf / v)	7.0
Steamed Vegetables (gf / v)	8.0
Rosemary baby potatoes (gf / v)	7.0

(gf) gluten free - (gf**) can be prepared gluten free - (v) vegetarian

Please advise your waiter of any allergies/dietary requirements as some ingredients may not be listed

An additional 10% will be charged on public holidays | 1.5% American Express surcharge



PASTA & RISOTTO

Linguini w. chicken, olives, semi dried tomato in a creamy sauce (gf**)	24.5
Linguini w. spanner crab meat, tiger prawns, spinach, cherry tomato, confit onion & spicy napolitana (gf**)	27.5
Pappardelle w. 12 hour braised OX cheek & red wine ragu w. mushroom, parsley & ricotta cheese (gf**)	26.5
House made crab & prawn ravioli pillows w. lemon grass, ginger & chilli. Served w. capsicum couli, spinach & feta	28.5
Gnocchi with sage butter, pumpkin purée, peas, marinated feta & olive tapenade (v)	25.5
Risotto of the day (gf)	MP

MAINS

Twice cooked roasted pork belly, served on truffle butter mash w. apple mousse finished with cider reduction (gf)	29.5
Marinated lamb cutlets w. pea puree, sweet potato, horseradish cream & balsamic reduction (gf)	33.0
Market fresh fish	MP
Wagyu Striploin 250 gram +6 marble, served w. rosemary baby potatoes, jus gras & anchovies butter (gf)	32.0
We source our Wagyu from cattle which is bred from exclusive Japanese genetics and are FREE of hormone & growth promotants	
21 Day dry aged Rib eye on the bone 450 gram, served w. rosemary baby potatoes, jus gras & bone marrow (gf)	46.0
We source our Rib Eye from Northern Rivers & is FREE of hormone & growth promotants	
Slow cooked Beef short ribs served in a house basting sauce w. rosemary fries	36.0
Slow cooked Pork ribs served in a house basting sauce w. rosemary fries	36.0
Sous Vide chicken w. roasted baby carrot & broccolini, romasco sauce & lemon aiolo	29.5
Fish & Chips: beer battered flathead fillets, fries, garden salad & tartare sauce	27.5
Slow cooked lamb shoulder w/ black lentils, quinoa, raw beets, snowpea leaf, pomegranate yoghurt (gf)	28.5

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