

wild sage

BRUNCH

(available till 3pm)

Breakfast board w. poached egg, pumpkin hummus, smashed avocado, beetroot & vodka cured ocean trout, fetta & sour dough 19.0

Pea & sweet corn fritters w. smoked salmon, grilled tomato, lemon vinegrette & airole (w. poached eggs + 3.5) 16.5

Free range scrambled eggs, beetroot cured ocean trout salmon, shaved fennel salad, goat curd & toast (gf**) 17.5

Omelettes: Egg whites or whole eggs w. soft fetta cheese, peas, semi dried tomatoes & spinach (w chorizo + 3.0) Served w. toast (gf **/ v) 18.0

Smashed avocado, fetta, tomatoes, poppy seeds on toasted sourdough bread (w. poached eggs + 3.5) (gf **/ v) 16.0

Seasonal mushrooms cooked & dried on toast, porcini powder, fresh goat curd & pesto (w. poached eggs + 3.5) (gf **/ v) 16.0

SHARE PLATES

Toasted garlic focaccia & parsley butter (v) 4.5

Raw veggie platter w. house made sweet potato hummus, beetroot cream cheese, smoked trout mousse & seeded crackers (gf **/ v) 17.0

Chilli pulled pork slider bun w/ cabbage slaw & pork fairy floss (2pcs) 13.5

Compressed watermelon w. grilled haloumi, snowpea tendril, tomato, Dukkah & crispy bread (gf **/ v) 11.5

House made pumpkin & pea arancini balls w. airole (v) 13.5

Five spiced crispy squid w. chilli, fried noodles, toasted almond & herbs. Served w. airole 14.0

Tempura cauliflower w. crispy seaweed, sumac & chilli airole (v) 13.5

King prawns served w. garlic, tomato & chilli. Served w. garlic bread (gf **) 15.5

Seared scallops w. parsnip puree, crispy seaweed, chilli airole & crispy kataifi 16.5

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

 wildsagerestaurant  wildsage_cammeray

Please advise of any allergies to your waiter | BYO wine only: Corkage \$4.00 per person
1.5% American Express surcharge | An additional 10% will be charged on public holidays

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MAINS

Linguini w. spanner crab, tiger prawns, spinach, cherry tomato, confit onion & spicy napolitana (gf **)	26.5
Pappardelle w. 12 hour braised OX cheek & red wine ragu w. mushroom, parsley & shaved dry ricotta cheese (gf **)	24.5
House made crab & prawn ravioli pillows w. lemon grass, ginger & chill. Served w. capsicum couli, spinach & feta	27.5
Risotto of the day	26.5
Reuben-ish sandwich w. pastrami, sauerkraut, cheese, greens & horseradish mayo. Served w. fries	18.5
Wrap w. grilled chicken, grilled haloumi, quinoa, mixed greens, jalapenos jam & aioli. Served w. fries	18.5
Burger w. wagu beef patty, double cream brie, cranberry sauce, radish, mixed greens & horseradish mayo. Served w. fries	19.0
Wagyu Striploin 250 gram +6 marble, served with fries, jus gras & anchovies butter (gf) We source our Wagyu from cattle which is bred from exclusive Japanese genetics and are FREE of hormone & growth promotants	32.0
Slow cooked lamb shoulder w/ black lentils, quinoa, raw beets, snowpea leaf, pomegranate yoghurt (gf)	26.5
Fish & Chips: beer battered flathead fillets, fries, garden salad & tartare sauce	26.5
This morning's market fresh fish	MP

SALAD

Roasted cauliflower, broccoli, quinoa salad, chickpeas, yoghurt dressing, sumac & oven baked kale (w. chicken + 4.0) (gf)	18.9
Marinated lamb w roasted pumpkin, yoghurt, black lentils, green peas, pumpkin seeds, dukkah, mixed greens and crispy bread (gf **)	21.9
Grilled chicken, grain salad w. tomato, avocado, quinoa, mixed nuts, sunflower seeds, greens, roasted almonds & fetta cheese sauce (gf)	19.9

SIDES

Broccolini w. almond flakes	8.0		Fries w. rosemary salt	7.0		House Salad	7.0
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N.B please advise of any allergies to ensure that we are extra cautious with your dish