

wild sange

BRUNCH

(available till 3pm)

House fritters of sweet potato, corn & kale served w. smoked salmon, zucchini ribbons, yoghurt sauce & dukkah
(poached eggs + 3.5) 17.5

Free range scrambled eggs, crispy pancetta, shaved fennel salad, goat curd & toast (gf**) 17.5

Omelettes: Egg whites or whole eggs w. soft feta cheese, peas, semi dried tomatoes & spinach (add chorizo +3.5)
Served w. toast (gf **/ v) 18.0

Smashed avocado, feta, tomatoes, house spice on toasted sourdough bread (w. poached eggs + 3.5)
(gf **/ v) 17.5

Seasonal mushrooms cooked & dried on toast, porcini powder, fresh goat curd & kale pesto (w. poached eggs + 3.5)
(gf **/ v) 18.0

Healthy Bowl w. quinoa, chickpeas, spinach, pickles, sweet potato, avocado & poached eggs (w haloumi + 4) 18.9

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 16.5

Compressed watermelon w. grilled haloumi, snowpea tendrils, tomato, Dukkah & crispy bread (v / gf**) 13.5

House made pumpkin & pea arancini balls w. aioli (v) 14.5

Five spiced crispy squid w. chilli, fried noodle, roasted almonds & herbs.
Served w. aioli 15.5

Tempura cauliflower w. crispy seaweed, sumac & chilli aioli (v) 14.5

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

Soft tacos w. lobster popcorn, cabbage slaw, grilled pineapple salsa & smoked aioli 18.5

Glazed pork belly lolly pop w. zucchini ribbon, sesame seeds, shallots & glaze 14.5

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10% will be charged on public holidays

Please advise of any allergies to your waiter - Not all ingredients listed

1.5% American Express surcharge

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

COMING SOON

W I L D . S A G E

BARANGAROO

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 **)	25.5
House made crab & prawn ravioli pillows w. lemon grass, ginger & chilli. Served w. capsicum cream couli, spinach & feta	28.5
Risotto of the day	26.5
Brisket sandwich w. pickles, cheese, cabbage slaw & seeded 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. beef patty, cheddar cheese, lettuce, tomato, onion & horseradish mayo Served w. fries	21.5
Wagyu Striploin 250 gram +6 marble, served with fries, jus gras & anchovies butter 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, fennel snowpea leaf, pomegranate yoghurt (gf)	27.5
Fish & Chips: beer battered flathead fillets, fries, garden salad & tartare sauce	26.5
This morning's market fresh fish	MP

SALAD (add chicken, haloumi or smoked salmon +4.0)

Roasted cauliflower salad w. broccoli, quinoa, chickpeas, kale, pomegranate 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	8.0		Fries w. rosemary salt & airole	7.0
Sweet Potato fries w. rosemary salt & airole	8.5		House Salad	7.0

N.B Please advise of any allergies to ensure that we are extra cautious with your dish - not all ingredients may be listed