

wild sange

SHARE PLATES

Toasted garlic focaccia w/ parsley butter	4.5
Chilli pulled pork slider bun w/ cabbage slaw & pork fairy floss (2pcs)	13.0
Raw veggie platter w. house made sweet potato hummus, beetroot cream cheese, smoked trout mousse & seeded crackers (gf**)	17.0
Compressed watermelon w. grilled haloumi, snowpea tendrils, tomato, Dukkah & crispy bread (v / gf**)	11.5
House made pumpkin & pea arancini balls w. airole (v)	13.5
Five spiced crispy squid w. chilli, fried noodle, roasted almonds & herbs. Served w. airole	14.0
King prawns served w. tomato, garlic, chilli & lemon & garlic bread (gf**)	15.5
Tempura cauliflower w. crispy seaweed, sumac & chilli airole (v)	13.5
Seared scallops w. parsnip puree, crispy seaweed, chilli airole & crispy katafi	16.5
Vodka beetroot cured ocean trout w. creme fraiche, heirloom beetroot & horseradish (gf)	16.5

SALAD

(add chicken or smoked salmon +4.0)	
Roasted cauliflower, broccoli, quinoa salad, chickpeas, yoghurt dressing, sumac & oven baked kale (gf / v)	18.9
Marinated lamb loin w roasted pumpkin, pomegranate yoghurt, black lentils, green peas, pumpkin seeds, dukkah, mixed greens & crispy bread (gf**)	21.0
Grilled chicken, grain salad w. tomato, avocado, quinoa, nuts, sunflower seeds, greens, roasted almonds & feta cheese sauce (gf)	19.9

SIDES

Broccolini w. almond flakes (gf / v)	8.0
Fries w. rosemary salt	7.0
Sautéed mushroom (gf / v)	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

BYO wine only corkage \$4.00 per person | 1.5% American Express surcharge

An additional 10% will be charged on public holidays



PASTA & RISOTTO

Spaghetti w. scallops, chilli, shallots, cherry tomato & a touch of oyster sauce	26.5
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**)	26.5
Pappardelle w. 12 hour braised OX cheek & red wine ragu w. mushroom, parsley & ricotta cheese (gf**)	25.5
Beetroot infused pappardelle, roasted cauliflower, snow peas tendril, capers, pine nuts & fetta (gf**)	23.5
House made crab & prawn ravioli pillows w. lemon grass, ginger & chill. 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)	26.5

MAINS

Twice cooked roasted pork belly, served on truffle butter mash w. apple mousse finished with cider reduction (gf)	28.5
Marinated lamb cutlet w. pea puree, sweet potato, horseradish cream & balsamic reduction (gf)	32.0
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 giant Angus beef short rib 450g w. rosemary potatoes & sweet sour glaze (gf)	32.5
Sous vide chicken w. truffle butter mash, broccollini & broad bean sauce (gf)	29.5
Fish & Chips: beer battered flathead fillets, fries, garden salad & tartare sauce	26.5
Slow cooked lamb shoulder w/ black lentils, quinoa, raw beets, snowpea leaf, pomegranate yoghurt (gf)	26.5

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