



# W I L D . S A G E

## Cocktails & Jugs

### ONE FOR THE LADY

Belvedere Pink Grapefruit Vodka, Shiraz Gin, Pama Pomegranate, dash of rose water + lime.

18

### GENTLEMANS AGREEMENT

Knob Creek Bourbon, Hakushu Single Malt, cranberry, lemon, grapefruit bitters, tarragon. Rich + sweet flavours of whiskey w. smooth fruity body & herbal notes

18

### WANDERLUST MOJITO

Fresh grapefruit, passionfruit, limes, mint, white rum, St. Germain Elderflower. Fresh & fruity citrus notes w. a light sweet phase & minty finish

18

### WILD SAGE SANGRIA (4)

Semi dry rose wine, Paraiso, Pavan Muscat, fresh lychees, orange, grapes + strawberries. Very fruity + potent kick of lychees, & grapes w. light, dry citrus finish

36

# White Wine

## CHAMPAGNE

Champagne Henri Abele" NV Brut, FRANCE (700ml) 110

## NV SPARKLING

M By Mandala, Yarra Valley, VIC 10 48

Jansz Premium Cuvee, TAS 65

## PROSECCO

Calappiano Prosecco Extra Dry DOC, ITALY 11 50

## RIESLING

Tim Gramp, WATERVALE SA 11 52

## PINOT GRIS | PINOT GRIGIO & MOSCATO

Black Cottage Pinot Gris, Marlborough, NZ 11 52

T'Gallant Imogen Pinot Gris, Mornington Peninsula VIC 58

Bella Modella, Pinot Grigio, ITALY 12 55

Elio Perrone Moscato d'Asti D.O.C.G, ITALY 12 57

## SAUVIGNON BLANC

Little Berry Sauvignon Blanc, Adelaide Hills, SA 10 48

Totora Sauvignon Blanc, Marlborough, NZ 11 52

Fire Gully Sauvignon Blanc Semillon, Margaret River, WA 12 58

Ata Rangi Sauvignon Blanc, Martinborough, NZ 70

## CHARDONNAY

Reverie Chardonnay, FRANCE 11 52

Penfolds Max's Chardonnay, Adelaide Hills, SA 13 62

Pegasus Bay Chardonnay, North Canterbury, NZ 105

## ROSE

De Iuliis, Hunter Valley, NSW	11	52
Petula, FRANCE		65

## PINOT NOIR

Fickle Mistress Pinot Noir Marlborough, NZ	12	55
Le Bon Pinot Noir Yarra Valley, VIC	13	60
Faively Bourgogne Rough Pinot Noir, FRANCE		75
Super Nanny Pinot Noir, Central Otago, NZ		100

## RED VARIETALS

Katnook Founders Block Merlot, Coonawarra, SA	11	50
Alamos Malbec, Mendoza, ARGENTINA	12	55
Villa Trasqua Chianti Classico, ITALY		65
Coin des Coquins, Grenache, Syrah, Mourvèdre, IGP D'Oc Languedoc, FRANCE		60

## CABERNET SAUVIGNON

Wynns The Gable, Coonawarra, SA	12	55
Leeuwin Prelude, Margaret River, WA		70

## SHIRAZ

Marrenon Les Grains Syrah Shiraz, FRANCE	11	52
Mr Riggs Gaffer Shiraz, McLaren Vale, SA	12	55
Heathcote "Cravens Place" Shiraz, Heathcote, VIC		65
Elderton Neil Ashmead Grand Tourer Shiraz, Barossa Valley, SA		95

Real Wine

# Beers & Ciders

## TAP BEERS

Wild Yak Pacific Ale (TAP )	9
Goose India Pale Ale (TAP )	10

## BOTTLE BEERS

James Boags Light	8
Corona, Pale Lager	9
Pacifico, Pilsner	9.5
Stella Artois, Belgian Pilsner	9.5
Young Henrys, Natural Lager	10
James Squire 150 Lashes, Pale Ale	9
Stone Wood, Pacific Pale Ale	10
White Rabbit White Ale, Wheat Beer	10
Feral Hop Hog, Indian Pale Ale	10
White Rabbit Dark Ale, Wheat Beer	10

## CIDER

Napoleone Pear Cider	10
Batlow Premium Apple Cider	10

FULL LIST OF SPIRITS, LIQUERS, COCKTAILS & BEVERAGES  
AVAILABLE IN OUR DRINK MENU

**COLD PRESSED JUICE**

8.0

Orange Juice

Green: Apple, Pear, Kale, Ginger , Mint, Lime

Watermelon: Rockmelon, mint, lime

Carrot w. Apple, Pineapple, Ginger &amp; Lemon

**KOMBUCHA (ASK FOR FLAVOUR)**

6.5

**SOFT DRINKS 330ML**

Coke, Coke Zero, Sprite, Soda, Ginger Ale, Lemon Lime and Bitters,

Ginger Beer, BRITA Sparkling Mineral Water 750mL

5.5

**GREEN SMOOTHIE**

Find your inner Popeye strength w. our special blend of leafy spinach leaves, mango cheeks, banana &amp; almond milk

8.0

**CHOCOLATE HALVA SMOOTHIE**

This candy-inspired smoothie is actually good for you! made w. traditional halva, cocoa &amp; banana finished w. almond milk

8.0

**TANGY MANGO**

A blend of mango, orange, banana &amp; almond milk w. a touch of tumeric

8.0

**COFFEE 'HOUSE BLEND'**

Ristretto, Espresso, Piccolo or Macchiato

3.5

Flat White, Cappuccino or Caffè Latte

R 4.0 / L 4.5

Mocha or Chai

R 4.2 / L 4.8

Hot Chocolate ( made with melted chocolate)

R 4.2 / L 4.8

Matcha Latte, Taro Latte, Red Velve Latte or Charcoal Latte

R 4.5 / L 5.0

Extras: Shot, Flavour, Almond Milk, Soy

0.5

**STICKY CHAI**

A blend of natural spices, brewed w. milk

6.5

**TEA**

EBT, Earl Grey, Lemongrass &amp; Ginger, Green Tea, Peppermint, Chai

4.2

# Weekend Brunch

## SPICED SMASHED AVOCADO

Heirloom tomatoes, pomegranate, radish, lemon ricotta + mixed grains  
on sour dough w. poached eggs (gf\*\*) 21

## EGG BENNY

Soft poached eggs w. smoked salmon, grilled baby cos, dill hollandaise sauce  
+ mustard seeds (gf\*\*) 19

## NUTELLA FRENCH TOAST

Nutella stuffed brioche w. crunchy cornflakes, peanut butter ricotta, sour cherries,  
berry maple syrup + crushed pistacio 18

Add: Vanilla ice cream +3.0

## HEALTHY BOWL

Beetroot hummus, avocado, roasted field mushrooms, roasted pumpkin,  
persian feta, poached eggs, dukkah, soy linseed bread + green shot (gf\*\*) 21

## ROSEMARY FIELD MUSHROOMS

Beetroot hummus, kale pesto, persian feta, dry gremolata on rye bread  
w. poached eggs (gf\*\*) 20

## SHAKSHUKA

Chorizo, lentils, tumeric labneh, dukkah, crispy okra w. flat bread + poached eggs (gf\*\*) 21

## BREAKFAST BRUSCHETTA

Heirloom tomatoes, radish, haloumi, mushroom duxelle, preserved lemon,  
+ dukkah on sourdough w. poached eggs (gf\*\*) 20

**MIXED MARINATED OLIVES**

Marinated mixed Italian olives + Ligurian olives served w. sourdough 10

**BEETROOT HUMMUS**

House made beetroot hummus, dukkah oil + flat bread (v) (ve) 12

**CAULIFLOWER 3 WAYS**

Roasted, pickled + grilled cauliflower w. roasted grapes,  
house made coconut almond skordalia + dukkah (gf) (ve) 17

**RICE FRITTER**

Brown rice, potato + carrot fritters w. black soy chilli sauce, cauliflower rice  
+ crispy kale (gf\*\*) (ve) 16

**PRAWN CIGAR**

Prawn mince, lemongrass, coriander + garlic in a spring roll wrapper  
+ tamarind dipping sauce 21

Gluten free (gf) - Vegetarian (v) - Vegan (ve) - (gf\*\*) Gluten Free upon request

Please advise of any allergies to your waiter - as not all ingredients are listed | 10% surcharge on Public Holidays

Share Plates

**LOBSTER TACOS**

Soft tacos w. lobster popcorn, cabbage slaw, grilled pineapple chilli salsa  
+ smoked aioli

22

**SHORT RIB TACOS**

Braised short ribs w. kimchi, grilled eggplant, kaffir lime coconut aioli  
+ coffee dry spice

22

**BEEF & CHESTNUT EMPANADAS**

w. spiced harissa sauce, house pickled cauliflower + smoked aioli

17

**PORK BELLY LOLLIPOPS**

w. cabbage, dikon, pickled carrots, sesame seeds + chilli aioli (gf)

16

**ADD A SIDE DISH**

see our second last page for choices available  
including fries, side salad & vegetables

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**SWEET POTATO GNOCCHI**

Pea puree, grilled asparagus, persian feta, crispy kale + dry ranch (gf) (v) 27

**EGGPLANT MOUSSAKA**

Grilled eggplant, braised lentils, chilli, onion, tomato w. bechamel sauce (gf) (v) 27

**CHICKEN TAGINE**

Slow cooked chicken w. capsicum, tomato, olive, farro + roasted zucchini 28

**GRILLED SWORD FISH**

Zucchini ribbon, cannelloni bean, shallot, shiitake mushroom  
+ chilli dill vinaigrette (gf) 29

**SALMON BOWL**

Grilled salmon w. roasted carrot, mixed mushroom, broad bean, kale,  
avocado + green tahini sauce 26

**MARKET FISH**

Ask your waiter for fish of the day MP

**BEEF BURGER**

Cape Grim prime beef mince patty, tomatoes, pickles, cheddar cheese,  
horseradish aioli + fries 21

**CHILLI DOG**

Smoked Wagyu Kransky w. caramelised onion, jalapeno jam, avocado,  
mustard seeded aioli, crispy shallots + fries 21

**BRISKET SANDWICH**

Slow cooked beef brisket, pickled daikon, carrots, crisps, cheddar cheese,  
wasabi mayo + fries 21

*Main Meals*

**DUCK WRAP**

Slow cooked duck, julienne carrot, cucumber, mint, coriander, pickle onion, sesame seeds + hoisin sauce served on an open pita bread + fries 25

**OX TAIL RAVIOLI**

Tarro, shiitake mushroom ravioli w. oxtail ragu + green tahini 29

**PRAWN LINGUINI**

w. tomato concasse, zucchini ribbon, chilli, preserved lemon, kale pesto 28

**SLOW BRAISED BEEF CHEEK**

w. carrot puree, pickled cocktail onion, speck + crispy chickpeas 29

**WAGYU STRIPLOIN 250GR (MB6+ )**

w. sauteed mixed mushroom + tarragon butter (gf) 36

**LAMB SALAD**

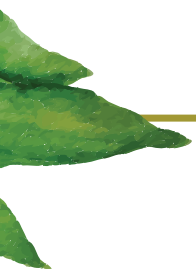
Braised lamb, kale, grilled haloumi, tahini dressing, lentils, pomegranate, preserved lemon + dukkah (gf) 25

**SOFT SHELL CRAB SALAD**

Tempura battered soft shell crab w. mango, papaya, bean salad, mixed herbs, nam jim sauce + almond skordalia 26

**BEETROOT SALAD**

Spiced pumpkin, beetroot, heirloom carrot, brussel sprouts, beetroot hummus, goat curd + crispy almond flakes (gf) (v) 24



Sweet potato wedges w. aioli (v)	8.5
Fries w. rosemary salt + aioli (v)	7.0
Truffle fries w. parmesan + chives (v)	8.0
Pickled cauliflower (gf) (ve)	8.0
Broccolini w. dukkah (gf) (ve)	8.5
House salad (gf) (ve)	8.0
Roasted brussel sprouts w. pistachios (gf) (ve)	8.5

Gioles

# Cocktail Master Classes



Muddle, Shake and Build like a Pro, Wild Sage's Interactive cocktail master class is designed to make you stand out as one of our expert bartenders will teach you the techniques, recipes and everything you need to know to bring the flavours of cocktails to life and make the perfectly mixed drink.

Whether your spirit of choice is rum, gin or vodka we have you covered. The cocktails included in our class are tailored for your drinking pleasure.

As we believe you should never drink without enjoying food, we have teamed up our classes with some tapas whilst those who want to indulge a little further, our culinary talents don't end there and we have an array of options that can be tailored to your event.