



Beverage List



Please advise your waiter of any allergies as not ingredients are listed.
Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on all public holidays.
A service charge of 8% will be added to tables of 10 or more.
Please note no split bill policy for group of 8 or more.
One Gift card only per table.

Non-Alcoholic Beverages

MINERAL WATER

S.Pellegrino Sparkling Mineral Water	500ml 6.5 1ltr 11.5
Acqua Panna Mineral Water	500ml 6.5

COLD PRESSED JUICE 9.8

- Orange juice
- Green: apple, pear, kale, ginger & mint
- Watermelon, apple, mint
- Carrot, pineapple, orange & ginger

K O M B U C H A (ASK FOR FLAVOURS) 8.8

S O F T D R I N K S (330ML GLASS BOTTLE) 6.4

- Coke, Coke Zero, Sprite, Soda, Ginger Ale,
- Lemon Lime & Bitters, Ginger Beer

S M O O T H I E S 11.5

GREEN SMOOTHIE

Spinach, mango cheeks, banana & almond milk

TASTY, BUT HEALTHY

Blueberry, banana & finished w. coconut water

MANGO PASSION

Mango cheeks, passionfruit & almond milk

Add Protein
+ 4 a scoop

'SMOOTHIE OF THE MONTH'

Please ask your waiter for the smoothie of the month

** Please advise if dairy free smoothie is required

F R A P P E 9.5

TRIPPLE COCONUT

Coconut flesh, coconut water, coconut flakes blended with ice.

WATERMELON APPPLE MINT

Apple, watermelon, fresh mint, blended with ice.

COFFEE 'HOUSE BLEND'

Ristretto, Espresso or Macchiato, Piccolo	4.5
Flat White, Cappuccino, Caffè Latte	R 5.5 6.5
Mocha or Hot Chocolate	R 5.8 6.8
Matcha Latte or Chai Latte	R 5.9 6.8
Extra: Shot, Flavour, Almond, Soy, Oat	+0.8

STICKY CHAI 8.8

A blend of natural spices, brewed w. soy milk,
OR
Peppermint sticky chai, brewed w. soy milk

TEA 5.9

English Breakfast, Earl Grey, Lemon Grass & Ginger,
Green Tea, Peppermint, Chai, Camomile

ICED

Iced Long Black, Iced Latte	7
Iced Coffee, Iced Mocha, Iced Chocolate - <i>served with ice cream and cream</i>	8.5
Iced Chai, Iced Matcha Latte	8
Iced Strawberry Matcha, Iced Mango & Passionfruit Matcha, Iced Passionfruit Matcha - <i>served w. fresh muddled fruits, purée + whipped cream</i>	9.5
Extra: Shot, Flavour, Almond, Soy, Oat	+0.8

Cocktails

LIL' SOMETHIN SOMETHIN 22

Aberfeldy 12yo whisky, Amaretto, cherry liquor, sour, orange bitter & egg white

TICKLE MY FANCY 22

Absolut passionfruit vodka, strawberry liquor, fresh mint, lemon juice & lemongrass syrup

RASPBERRY & COCONUT MARGARITA 22

Coconut tequila, chambord, fresh raspberries & lime juice

SINGLE FOR TONIGHT 22

Absolut vanilla vodka, fresh strawberries, lemon juice, sugar syrup & egg white

CLASSIC COCKTAILS 20

Please advise your waiter of your preferences and inquire about the availability of our classic cocktails



Some cocktails are made w. egg whites.

Please advise of any allergies as not all ingredients are listed.

Cocktails Jugs

WILD SAGE SANGRIA 42

Semi dry rose wine, lychee liquor, Pavan Muscat, orange juice, lychees, orange + strawberries

PIMMS' JUGS 42

Pimms, strawberries, orange, cucumber, lemonade, soda water + fresh squeezed lemon

Mocktails

THYME TO CHILL 14

Strawberries, fresh thyme, lemon + soda

Available as a jug to share 34

PURPLE LIAR 14

Dry London spirit, rose water + lavender syrup, dash of lemon juice topped w. soda

White Grapes

CHAMPAGNE

Moët & Chandon Brut Impérial, FR 125

NV SPARKLING

BTW Sparkling, Murray Darling, VIC 9 39

M By Mandala, Yarra Valley, VIC 13 60

PROSECCO | MOSCATO

Bandini Prosecco DOC, Veneto, Italy 14 62

RIESLING

Tim Gramp, Watervale, SA 13 60

PINOT GRIS | PINOT GRIGIO

Bella Modella Pinot Grigio, Abruzzo, Italy 13 62

Mr Riggs Pinot Gris, Adelaide Hills, SA 14 65

SAUVIGNON BLANC

BTW Sauvignon Blanc, Murray Darling, VIC 9 39

Skipjack Sauvignon Blanc, Marlborough, NZ 13 55

Ata Rangi Sauvignon Blanc, Martinborough, NZ 80

CHARDONNAY

Reverie Chardonnay, IGP Pays D'Oc, FR 13 60

De luliis Chardonnay, Hunter Valley, NSW 62

Pegasus Bay Chardonnay, North Canterbury, NZ 112

Red Grapes

ROSE

Mr Brightside Rose, McLaren Vale, SA	14	65
AIX, Provence, France		98

PINOT NOIR

Momo Pinot Noir, Marlborough, NZ	15	65
Nanny Goat Pinot Noir, Central Otago, NZ		110

RED VARIETALS

LA Boca Malbec, Mendoza, ARG	13	65
Elderton Estate Merlot, Barossa Valley, SA		75

CABERNET SAUVIGNON

Leeuwin Prelude, Margaret River, WA		75
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SHIRAZ

BTW Shiraz, Murray Darling, VIC	9	39
Mr Riggs Gaffer Shiraz, McLaren Vale, SA	13	60
Tar & Roses Shiraz, Heathcote, VIC		70
Elderton Neil Ashmead Grand Tourer Shiraz, Barossa Valley, SA		105

Beers & Ciders

TAP BEERS

Asahi, JPN (TAP)	12.5
4 Pines, Pale Ale (TAP)	12.5
Upgrade to a Pint	+5

BOTTLED BEERS

James Boags Light	10
Corona, Pale Lager	11
Stella Artois, Belgian Pilsner	11
Young Henrys, Natural Lager	12
James Squire 150 Lashes, Pale Ale	11
Stone & Wood, Pacific Pale Ale	12

CIDERS

Batlow Premium Apple Cider	11
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liqueurs

Cointreau	13
Chambord	12.5
Kahlua	12.5
Baileys Irish Cream	12.5
Campari	12.5
Tia Maria	12.5
Frangelico	12.5
Disaronno Amaretto	13
Sambuca White	12.5

Vodka

42 Below	12
Belvedere	15
Grey Goose	15

Rum

Bacardi	12
Captain Morgan	13
Sailor Jerry, Spiced	13
Mount Gay xo	14
Diplomatico	15

Tequila

Espolòn Añejo	12
Don Julio Blanco	16

Gin

Gordon's Gin	12
Tanqueray	13
Hendricks	15
Four Pillars Rare Dry Gin	15
Four Pillars Bloody Shiraz Gin	16

Scotch & Whisky

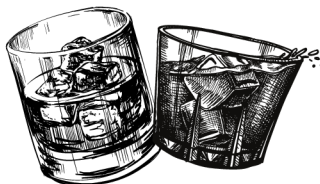
Johnnie Walker Black Label Scotch Whisky	12
Chivas Regal 12 Scotch Whisky	12
Fireball, Cinnamon Whisky	12
Jameson Irish Whiskey	12
Canadian Club Whisky	12
Glenlivet 12 Single Malt	15
Glenfiddich 12 Single Malt	15
Aberfeldy 12, Highland Single Malt	15

Cognac

Hennessy VSOP	17
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Bourbon

Jack Daniels	12
Jim Beam	12
Woodford Reserve	14
Wild Turkey	13



W I L D . S A G E

Cocktail Master Classes



Muddle, Shake, and Build like a Pro. Wild Sage's Interactive cocktail master class is designed to make you stand out. 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. For those who want to indulge a little further, our culinary talents don't end there; we have an array of options that can be tailored to your event.

ENQUIRE NOW!

