



#WildsageBarangaroo

Share Plates

MIXED MARINATED OLIVES 14

Marinated mixed Italian olives served w. focaccia (ve) (gf**)

DIP PLATE 18

Pumpkin hummus, chilli + garlic chutney, house pickles + flat bread (ve) (gf**)

TUNA TARTARE 26

Avocado, chilli nori, wasabi mayo + namkin

LOBSTER TACOS 26

Soft tacos w. lobster popcorn, cabbage slaw, grilled pineapple chilli salsa + smoked aioli (2pcs)

STRACCIATELLA 18

Salsa macha, dehydrated olives & garlic w. rosemary + sea salt focaccia (v)

STICKY PORK BELLY BITES 21

Cabbage & celeriac slaw + sambal matah (df)

Add a side

Fries w. house spice + aioli (v)	7.5
Truffle fries w. parmesan + chives (v)	9.0
Miso roasted pumpkin w. sesame crust (gf) (ve)	11
Green kale salad (gf) (ve)	8.5

Mains

GRILLED SWORDFISH

34

w. roman gnocchi, chermoula, tomato & fennel salsa + fresh herbs

SMASHED BEEF BURGER

28

w. lettuce, tomato, caramelised onion, Gruyere cheese, garlic aioli + fries

Swap fries for truffle fries + 2.5

BARBECUED OCTOPUS

34

Crispy roasted potatoes, romesco sauce, sugar snaps + salsa macha

CAULIFLOWER STEAK

31

Roasted cauliflower w. paprika, celeriac puree, chermoula, fennel tomato salad + crispy chickpeas (gf) (df)

CHICKEN

34

Chargrilled half chicken, romesco sauce, morita corn tomato salsa (df) (gf**)

PRAWN RICCIARELLE

34

Tiger prawns w. prawn bisque, anchovies, capers, tomato + Manchego cheese

STEAK FRITES

43

250g Ranger Valley sirloin w. burnt spring onion, chipotle butter + fries

Swap fries for truffle fries + 2.5

PORK ARAYES

27

Middle Eastern spiced ground pork stuffed pitas w. tahini yoghurt sauce, cucumber + fries

Swap fries for truffle fries + 2.5

Mains

PROSCIUTTO TOASTIE 27

Triple cheese (Gruyère, mozzarella, scamorza), sliced prosciutto, truffle béchamel, pickle + fries

Swap fries for truffle fries + 2.5

TUNA POKE BOWL 32

Avocado, brown rice, chilli nori, corn kernels, soybeans, sesame cabbage, crispy shallots + wasabi mayo

ROASTED PUMPKIN BOWL 26

Black beans, avocado, salsa macha, fried corn + tomato & fennel salad (ve)

Add : Beef brisket 6.0 | Haloumi 5.0

SIGNATURE LAMB BOWL 30

Braised lamb, kale, grilled haloumi, herb yoghurt, chickpeas, pomegranate, pickled cabbage + dukkah (gf)

BEEF BRISKET BOWL 29

Grilled broccolini, avocado, farro, miso soy beans, pickled onions, herb yoghurt (gf**)

MISO SALMON BOWL 32

Grilled salmon w. miso roasted sweet potato & eggplant, pearl barley, avocado, bean sprouts, fresh cucumber, soybeans + maple & miso dressing (ve)

Fries w. house spice + aioli (v) 7.5

Truffle fries w. parmesan + chives (v) 9.0

Miso roasted pumpkin w. sesame crust (gf) (ve) 11

Green kale salad (gf) (ve) 8.5

Sweets

SELECTION OF HOMEMADE CAKES & PASTRIES

Ask your waiter for our daily selection

BURNT BASQUE CHEESECAKE

Served w. orange scented strawberries
+ lemon balm 13.5

AFFOGATO

Vanilla ice cream + double espresso coffee 11.5

Optional choice of liqueur:
Frangelico, Baileys or Tia Maria +4

Weekend Brunch

AVO STRACCIATELLA

26.0

Smashed avocado, tomatoes, stracciatella cheese + mixed herbs, dukkah on sourdough w. poached eggs (v) (gf**)

EGGS BENNY

25.0

Your choice of smoked salmon or beef brisket on a potato rosti w. poached eggs, sauteed morning glory, citrus hollandaise + potato crisps

Add: Sourdough toast 2.5

ROASTED CHILLI MUSHROOMS

25.5

Crispy enoki, cheesy toast, chilli & garlic chutney, fried egg + fresh herbs (v) (gf**)

NUTELLA FRENCH TOAST

25.5

Nutella stuffed brioche w. crunchy cornflakes, pistachios butter ricotta, sour cherries, berry maple syrup + pistachio ice cream

Add a side... or two

Extra egg (poached or fried) +4.5ea

Haloumi, avocado, roasted mushroom, sautéed morning glory, fresh tomato +5.0ea

Smoked salmon, bacon, merguez sausage or hash brown, or potato rosti +5.5ea



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