

# MENU

## STARTERS TO SHARE

Warm Mini Bread Loaf (V)	\$ 9.90
With garlic and herb butter, served with an aioli mayonnaise on the side.	
Chilli Bread	\$ 12.50
Oven baked flat bread, topped with parmesan cheese, garlic and chilli flakes.	
Tapas Platter	\$ 17.90
A combination of cured meats, marinated vegetables and cheeses. Changing daily.	

## ENTRÉES

Chicken Ribs	\$ 13.00
Beer battered chicken ribs served on coleslaw with a sweet chilli mayonnaise.	
Lobster Bisque	\$ 12.50
Home made creamy lobster soup with assorted pieces of fresh seafood.	
Shrimp Cocktail (G)	\$ 13.50
Shrimp marinated in brandy, served on salad and topped with a homemade cocktail sauce, garnished with lemon wedge.	
Bruschetta (G)	\$ 11.50
Mix of tomato, onion and basil served on crusty pasta dura bread topped with parmesan cheese. Served with roquette salad.	

## CLASSICS

Caesar Salad (G, V)	\$ 18.90
Cos lettuce, crispy bacon, croutons and our Chef's own dressing (containing anchovies), topped with a freshly poached egg and shaved parmesan. Extra anchovies optional	
with grilled chicken	\$ 23.90
with smoked salmon	\$ 24.90
with grilled prawns	\$ 28.90
with crumbed lamb cutlets	\$ 29.90
Chicken Parmigiana Milanese	\$ 25.90
Large parmesan crumbed chicken breast topped with Virginia ham, fresh tomato and mozzarella cheese, served with a side of homemade tomato sauce, chips and salad.	
Open Chicken Souvlaki (G)	\$ 23.90
Open pita bread topped with grilled marinated chicken skewers, lettuce mix, tomato, onion, olives, fetta cheese and tzatziki sauce, served with chips.	
Veal Scallopini Swiss Style (G)	\$ 28.90
Pan fried veal pieces, topped with a mushroom, white wine and cream sauce, served with spätzle (homemade Swiss noodles) and salad.	
Hungarian Beef Goulash (G)	\$ 27.50
Traditional Hungarian beef stew cooked in paprika sauce, served with spätzle (homemade Swiss noodles) and a side of sour cream.	
Pork Belly (G)	\$ 27.50
Slow cooked pork belly marinated in chef's special spices. Served with mashed potatoes, vegetables and red wine gravy.	

## STEAKS AND MORE

As we only buy Top Quality, our meats are best cooked medium or less. If you prefer yours to be cooked more, we will not take any responsibility for its tenderness or dryness.

Rump Steak 400g (G)* Cooked to your liking and served with mushroom and pepper sauce served with chips.	\$ 37.50
Black Angus Porterhouse Steak 300g (G)* Cooked to your liking and served with seasoned potato wedges and a creamy pink peppercorn sauce.	\$ 31.00
Eye Fillet 300g (G)* Wrapped in bacon and cooked to your liking, served with chips and a mushroom sauce.	\$ 38.90
Lamb Cutlets (G)* 4 cutlets with a garlic and pepper crust cooked medium and served with mashed potatoes, vegetables and red wine gravy.	\$ 35.90
Steak Sandwich (G) Toasted turkish bread filled with a grilled rump steak, cheese, lettuce, tomato, onion and bacon served with chips and tomato sauce.	\$ 25.90

\*Surf and turf sauce available \$6.50 for all steaks

\*Australian toppings available \$6.00 for all steaks

<b>Meat Lovers Mix Grill</b> Combination of chicken, pork sausage, lamb, rump steak, grilled tomato and a fried egg served on a sizzling platter, topped with bourbon BBQ sauce.	<b>\$ 38.90</b>
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\*\*Additional sides available for \$4.50 : Chips, side salad, mash potatoes, and vegetables

## BURGERS

Angus Beef Burger (G)	\$ 27.90
Homemade beef patties on a brioche bun with tomato, caramelized onion, bacon, fried egg, cheese, cos lettuce and chef's secret sauce. Served with chips.	
Chicken Hawaiian Burger (G)	\$ 21.90
Grilled chicken breast on a brioche bun with pineapple, spinach, cheese and chilli tomato sauce. Served with potato wedges.	
Lamb Kofta Burger (G)	\$ 25.90
Lamb patties on a brioche bun with tomato, cucumber, onion, cheese, roquette leaves and mint tzatziki. Served with chips.	
Honey Pork Burger (G)	\$ 26.90
Slow cooked pork belly on a brioche bun with coleslaw, cheese and honey mustard mayonnaise. Served with potato wedges.	
Pink Salmon Burger	\$ 21.90
Grilled salmon patties on a brioche bun with tomato, onion capers, roquette leaves, cheese and sweet chillie mayonnaise. Served with wedges.	
Classic Vegetable Burger (G, V)	\$ 23.90
Vegetable patties on a brioche bun with tomato, caramelized onion, spinach, cheese and chilli tzatziki. Served with chips.	

## FROM THE OCEAN

Sage's Fish and Chips (G -Grilled Only) \$ 24.90  
Pan fried barrumundi fillet served with chips, onion rings, wedges of lemon and tartar sauce.

Nicoise Salmon Steak (G) \$ 28.50  
Cook medium, with potatoes, beans, tomato, onion, olives, lettuce and a hard boiled egg. Finished with virgin olive oil, balsamic and thyme dressing.

Garlic or Chilli Prawns (G) \$ 28.90  
9 prawns sautéed in a creamy garlic or chilli sauce on basmati rice and served with a rocket salad and crusty bread.

Salt and Pepper Calamari (G) \$ 27.90  
Fresh calamari pieces coated in samolina and lemon pepper served with chips and salad with tartar and cocktail sauce.

Spanish Paella (G) \$ 33.90  
Spanish style rice tossed with chicken, chorizo sausage and assorted seafood pieces, cooked in a saffron and fish broth.

## RISOTTO AND PASTA

Chicken, Pumpkin & Pine Nut Risotto (G, V)	\$ 24.90
Chicken breast pieces with pumpkin, pine nuts and spinach, tossed through risotto. Finished with shaved parmesan cheese.	
Vegetable Risotto (G, V)	\$ 24.90
Roasted eggplant, pumpkin, sundried tomato and spinach, in a tomato concasse tossed through risotto. Finished with shaved parmesan cheese.	
Traditional Spaghetti Bolognese (G, V)	\$ 22.90
Spaghetti topped with our own traditional minced meat, tomato and vegetable sauce with shaved parmesan cheese.	
Ravioli (V)	\$ 24.90
Sweet potato and leek ravioli cooked in a white wine cream sauce tossed through roasted red capsicum and spinach. Served with parmesan cheese.	
Spaghetti Marinara (G)	\$ 22.50
Spaghetti tossed with prawns, scallops, shrimps, calamari, mussels and pieces of fish in olive oil with garlic herbs and a touch of Napoli sauce.	
Penne Carbonara (G, V)	\$ 24.90
Penne pasta in a cream sauce with sautéed onion, garlic, bacon, mushrooms and egg, topped with shavings of parmesan cheese.	

The vegetarian and gluten free options are served with penne pasta.

## SIDES

Greek Salad (G, V) Mixed lettuce, feta cheese, tomato, olives, cucumber and onion, tossed in a Greek vinaigrette.	\$ 9.00
Crispy Chips (V) Large	\$ 8.50
Small	\$ 4.50
Seasonal Vegetables (G, V)	\$ 7.00
Creamy Mashed Potatoes (G, V)	\$ 7.50
Side of Spätzle (Homemade Swiss Noodles) (V)	\$ 7.50
Potato Wedges (V) Served with sweet chilli and sour cream.	\$ 9.00
Garden Salad Large	\$ 8.00
Small	\$ 3.50
Coleslaw (G, V)	\$ 4.50

**CHILDREN'S MEALS (UNDER 12'S)**  
All meals will be served with chips and vegetables or salad.

\$ 10.00

Mini Steak - Surcharge \$2 (G)  
Cooked to your liking.

Mini Chicken Schnitzel or Parmigiana

Chicken Nuggets

Grilled Fish (G)

Continental Pork Sausage (G)

Spaghetti Bolognese (G - with Penne)

Kids meals include a free ice cream cup with a choice of topping

Extra Ice Creams  
with your choice of topping.

\$ 3.50

If these meals are ordered for children 12+ years a surcharge of \$ 6.50 will be applied.

## DESSERTS

Coupe Jacques (G) Fresh homemade fruit salad topped with ice cream	\$ 11.90
Brownie Sundae Warm chocolate brownie with vanilla ice cream topped with whipped cream and hot fudge sauce.	\$ 12.90
Banana Spring Rolls Banan spring roll tossed in cinnamon sugar, served with ice cream and maple syrup.	\$ 11.90
Pavlova (G) Served with fresh fruit salad and whipped cream, topped with a mixed berry coulis.	\$ 9.90
Chocolate Puffs Served with hot chocolate fudge sauce and whipped cream.	\$ 9.90
Warm Ginger Pudding Served with double cream and ginger preserve.	\$ 10.90
Brandy Snaps Cream filled and served with cream and fresh fruit salad.	\$ 9.90