



Shares

MIXED MARINATED OLIVES	10	LOBSTER TACOS	22
Marinated mixed Italian olives + Ligurian olives served w. sourdough		Soft tacos w. lobster popcorn, cabbage slaw, grilled pineapple chilli salsa + smoked aioli	
BEETROOT HUMMUS	12	CAULIFLOWER 3 WAYS	17
House made beetroot hummus, dukkah oil + flat bread (ve)		Roasted, pickled + grilled cauliflower w. roasted grapes, house made coconut almond skordalia + dukkah (gf) (ve)	
PORK BELLY LOLLIPOPS	16	BAKED FETA	17
w. cabbage, daikon, pickled carrots, sesame seeds, shallots + chilli aioli (gf)		w. mixed olives, preserved lemon, thyme, honey + flat bread	
TUNA TARTARE	18	BURRATA	18
w. avocado, chilli nori, wasabi mayo, pickled fennel & sea grapes in a savoury cone		w. heirloom tomatoes, beets, basil truffle oil & sumac	

Add A Side

Sweet potato wedges + aioli (v)	8.5
Fries w. rosemary salt + aioli (v)	7.0
Truffle fries w. parmesan + chives (v)	8.5
Smashed brussel sprouts w. preserved lemon, seeds & pecorino	11.0
Charred broccolini w. feta & dukkah	11.0
Roasted baby carrots w. green tahini & sesame seeds	11.0
Kale salad w. pickle fennel, soy bean, sweet corn, cabbage & vinaigrette	11.0
Miso roasted pumpkin w. sesame crust	11.0

Gluten free (gf) - Gluten free upon request only (gf**) Vegetarian (v) - Vegan (ve)
Please advise of any allergies to your waiter as some ingredients may not be listed.

A fee of 1.1% will be applied on Credit Card Payments & 10% on Public Holidays

WILD SAGE



Mains

GRILLED SWORD FISH 29

Zucchini ribbon, shallot, mixed mushrooms + chilli dill vinaigrette (gf)

MARKET FISH MP

Ask your waiter for fish of the day

BEEF BURGER 22

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

CHICKEN BURGER 21

Spiced crispy chicken fillet, slaw & chilli mayo + fries

CHILLI DOG 22

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

BRISKET SANDWICH 22

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

PRAWN LINGUINI 28

Squid ink pasta w. tomato concasse, zucchini ribbon, chilli, preserved lemon, kale pesto + pecorino cheese

CONFIT DUCK 27

w. roasted baby carrots, crispy brussel sprouts, parsnip puree, chimichurri sauce & truffle oil (gf)

LAMB RUMP 29

w. sweet potato hummus, roasted cauliflower, kale pesto & pomegranate (gf)

WAGYU STRIPLOIN 250GR 38

Tajima wagyu MB 6+ striploin w. chimi churri sauce (gf)

LAMB SALAD 27

Braised lamb, kale, grilled haloumi, tahini dressing, lentils, pomegranate, preserved lemon + dukkah

TUNA POKE 28

Avocado, brown rice, chilli nori, soybean, cabbage, pickled fennel, shallots, sesame wasabi mayo, sea grapes + shaved bonito

BEETROOT BOWL 23

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

NOURISH BOWL 23

Sweet potato hummus, pickled fennel, avocado, roasted carrot, sweet corn, green lentils & kale

ADD YOUR CHOICE OF

Beef Brisket +6

Haloumi + 5

Grilled Ocean Trout +6

Poached Chicken +6



TO COMPLY W. NSW COVID19 REQUIREMENTS
PLEASE SCAN WHEN DINING IN TO REGISTER YOUR VISIT



Weekend Brunch

SPICED SMASHED AVOCADO 21

Heirloom tomatoes, pomegranate, radish, lemon ricotta + mixed grains on sour dough w. poached eggs

EGG BENNY 20

Your choice of smoked salmon OR beef brisket on a sweet potato + corn fritter w. poached eggs, seasoned kale, dill hollandaise sauce, pickled chilli + mustard seeds (gf**)

FRENCH TOAST 18

Nutella stuffed brioche w. crunchy cornflakes, peanut butter ricotta, sour cherries, berry maple syrup + crushed pistachios
Add: Vanilla Icecream +3.0

HEALTHY BOWL 21

Beetroot hummus, avocado, mixed mushrooms, roasted pumpkin, persian feta, poached eggs, dukkah, sourdough + green shot (gf **)

MIXED MUSHROOMS 20

Beetroot hummus, kale pesto, haloumi, dry gremolata on rye bread w. poached eggs (gf**)

SHAKSHUKA 21

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

BREAKFAST BRUSCHETTA 20

Heirloom tomatoes, radish, haloumi, mushroom duxelle, + dukkah on sourdough w. poached eggs