



WILD
SAGE

FUNCTION PACKAGES



Thank you for considering Wild Sage Barangaroo for your upcoming event.

At Wild Sage we pride ourselves on providing professional, personal & tailored service.

We strive towards exceeding expectations and making your event a truly successful and a memorable event.

Our menus can be tailored to suit you and your guests.

Contact our Events team on 02 9299 9087 with any questions you may have



SHARED ENTREES

(select two for sharing)

- Roasted, pickled + grilled cauliflower w. roasted grapes, coconut almond skordalia + dukkah (gf) (ve)
- Pork belly Lollipops w. cabbage, daikon, pickled carrots, sesame seeds, shallots + chilli aioli (gf)
- House made beetroot hummus, dukkah oil + flat bread (v) (ve)

MAIN MEAL

(guest selects on day)

- Prawn & squid ink linguini w. tomato concasse, zucchini ribbon, chilli, preserved lemon, kale pesto + pecorino cheese
- Grilled Swordfish w. zucchini ribbon, shallot, mixed mushrooms + chilli dill vinaigrette
- Lamb rump w. sweet potato hummus, roasted cauliflower, kale pesto & pomegranate
- Slow cooked brisket, kale, grilled haloumi, tahini dressing, lentils, pomegranate, preserved lemon + dukkah
- Poached chicken OR Grilled Haloumi w pickle fennel, sweet corn, sweet potato hummus, avocado, roasted carrot, green lentil & kale
- Poached chicken OR Grilled Haloumi w pickle fennel, sweet corn, sweet potato hummus, avocado, roasted carrot, green lentil & kale

SIDE

(served in middle of the table for sharing)

- Rosemary & thyme salted fries

\$55

SHARED ENTREE

- Baked sesame fetta w. olives, preserved lemon, thyme, honey and flat bread

Followed By

(select two for sharing)

- Burrata w. heirloom, tomato, beets, truffle oil & sumac
- Roasted, pickled + grilled cauliflower w. roasted grapes, coconut almond skordalia + dukkah
- Pork belly Lollipops w. cabbage, daikon, pickled carrots, sesame seeds, shallots + chilli aioli

MAIN MEAL

(guest selects on day)

- Wagyu Sirloin served medium rare w. charred broccolini & chimichurri sauce
- Prawn & squid ink linguini w. tomato concasse, zucchini ribbon, chilli, preserved lemon, kale pesto + pecorino cheese
- Market Fish
- Duck confit w. roasted baby carrots, parsnip puree, green chimichuri sauce & truffle oil
- Slow cooked lamb w. kale, haloumi, tahini dressing, lentils, pomegranate, preserved lemon + dukkah
- Spiced pumpkin, beetroot, heirloom carrot, brussel sprouts, beetroot hummus, goat curd + crispy almond flakes (gf) (v) (ve**)

SIDE

(choice of one for the table)

- Rosemary & thyme salted fries OR Kale salad OR Truffle & Parmesan Fries

\$65

ADD ONS

- San Pellegrino Sparkling Natural Mineral Water for Duration of Event \$6 pp
- Additional Side quotation available upon request
- Antipasto platter \$11pp
- Additional Entree to share available on request example:
Tuna tartare w. avocado, chilli nori, wasabi mayo, pickle fennel & sea grapes \$9.0pp

DESSERT

Finish your experience off on a sweet note w. an alternate serve of dessert and coffee/tea included \$11pp

- Sticky date pudding infused w. a hint of ginger, immersed in a moat of caramel sauce + vanilla bean ice cream
- Buttermilk panna cotta served w. chocolate salsa and a summer salsa



BEVERAGE PACKAGE

At Wild Sage we want your guests to stay well hydrated and we will happily tailor a bespoke beverage package for you and your guests to enjoy

1.5 HRS - \$45 PP

WHITE GRAPES

M By Mandala Sparkling , Yarra Valley, VIC
Black Cottage Pinot Gris, Marlborough, NZ
Skipjack Sauvignon Blanc, Marlborough, NZ

RED GRAPES

De Luiis Rose, Hunter Valley, NSW
Marrenon Les Grains Syrah Shiraz, France

BOTTLED BEERS

Stella Artois, Belgian Pilsner
Young Henry, Pale Ale
James Boags Light

SOFT DRINK

Coke or Sprite

Sparkling Water for Duration of Event

+++ ADD 1 APEROL SPRITZ ON ARRIVAL FOR \$10PP

BEVERAGE PACKAGE

At Wild Sage we want your guests to stay well hydrated and we will happily tailor a bespoke beverage package for you and your guests to enjoy

2.5 HRS - \$69PP

\$10pp for additional Hour

WHITE GRAPES (Select 2)

M By Mandala Sparkling , Yarra Valley, VIC

Plus

Bella Modella , Pinot Grigio, ITALY

Little Berry, Sauvignon Blanc, Marlborough,NZ

Fire Gully, Semillion Sauvignon Blanc, Margaret River WA

Skipjack Sauvignon Blanc, Marlborough, NZ

Revier Chardonnay, FRANCE

RED GRAPES (Select 2)

De Luliis Rose

Two Tails Pinot Noir Marlborough, NZ

Alamos Malbec Mendoza ARGENTINA

Marrenon Les Grains Syrah Shiraz, FRANCE

BOTTLED BEERS (Select 3)

Stella Artois, Belgian Pilsner

Young Henry, Pale Ale

Pacifico, Pilsner

Peroni, Lager

Batlow Premium Apple Cider

James Boags Light (Included)

BEVERAGE
PACKAGE



www.wildsage.com.au | 02 9299 9087 | dine@wildsage.com.au

Please note:

Please note not all ingredients are listed and our food is prepared in a kitchen that handles nuts, shellfish and gluten. Please notify waiters on the day of needs.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

10% surcharge applies on public holidays
8% service charge applies for all groups of 6 guests and over.