

Sage

Spring a la Carte

2 courses 65

3 courses 80

malted baps + treacle butter

add shucked signature oysters

half doz 25

full 50

Entree

cured & smoked ocean trout + rockmelon + myrtle yoghurt

kohlrabi + peas + grapes + summer squash + sorrel

duck liver parfait + marmalade + crispbread

Main

glazed lamb ribs cooked over coals + cashew butter + saltbush furikake

barramundi fillet + scallops + tomato + lemon myrtle

bbq sugarloaf cabbage + green tomato + chilli crunch

Dessert

blood orange ice + sheeps yoghurt + candied sorghum

australian cheese selection + house made condiments + crispbread