

## STEP

# 1

CHOOSE YOUR

## PROTEIN

### PUMPKIN & TOFU & STEAK

with bulgur cracked wheat , chickpeas, coriander, coconut oil & a hint of chilli (V)

### COCONUT CHICKEN

organic free range chicken breast crumbed in banana flour & freshly grated coconut. Cooked in coconut oil

### BUTTERFISH

pan seared & locally line-caught

### BARRAMUNDI FILLET

pan seared with crispy skin & sustainably farmed

### BALINESE ORGANIC PULLED PORK

12 hour dry rubbed, roasted & pulled

### BEEF BRISKET - AUSTRALIAN BLACK ANGUS

18 hour slow cooked with beef & coconut glaze

### HANGING TENDER STEAK - AUSTRALIAN BLACK ANGUS

seasoned, bbq'd & cooked to your liking



## STEP

# 2

CHOOSE YOUR

## SALAD

### BULGUR TABOULI

bulgur cracked wheat // basil // parsley // mint // sunflower seeds // chickpeas // cucumber // capers

### SHIITAKE & RED LENTIL

shiitake mushrooms // red lentils // yellow & green split peas // cabbage // coriander // cucumber

### RAW VEGETABLES & PICKLED FENNEL

zucchini // carrot // daikon // baby sprouts // shallot // red cabbage // fennel

### GREEN PAPAYA SALAD

green papaya // purple cabbage // pomelo // chilli // apple // coriander // mint // peanuts + sesame seeds (V)

### BROCCOLI & COCONUT

broccoli // coconut // apple // edamame // green beans // dried chilli // red onion // parsley (V)

### LEAFY GREEN

basil // parsley // coriander // spinach // rocket // apple // zucchini (V)

## STEP

# 3

CHOOSE YOUR

## SIDE

HAND CUT POTATOES, GARLIC & ROSEMARY

SWEET POTATO WEDGES

BBQ'D ASPARAGUS & BROCCOLI

BBQ'D SWEET CORN & EDAMAME

WILD MUSHROOM

PUMPKIN & GINGER PUREE

# HUNT & GATHER YOUR PERFECT SAVAGE MEAL



## PRICES

SALAD + SALAD + SIDE	95K
PUMPKIN & TOFU STEAK + SALAD + SIDE	95K
COCONUT CHICKEN + SALAD + SIDE	105K
BUTTERFISH + SALAD + SIDE	135K
BARRAMUNDI FILLET + SALAD + SIDE	135K
BALINESE ORGANIC PULLED PORK + SALAD + SIDE	125K
BEEF BRISKET + SALAD + SIDE	180K
HANGING TENDER STEAK + SALAD + SIDE	160K

## Our Philosophy

S A V A G E by name, sustainable by nature. Honestly-traded, organic produce & compassionately-farmed meats carefully hunted & gathered to serve YOU with a wildly fresh, culinary experience you can sink your teeth into.

(V) = vegan (GF) = gluten free

# THE SAVAGE KITCHEN

A WILD FOOD CONCEPT



## EARLY BREAKFAST 6.30AM - 3.00PM

### SAVAGE - YOGURTS

<b>FLORES</b> layered with mango + vanilla yogurt + granola + maple syrup	30K
<b>SUMBA</b> layered with pineapple + cinnamon yogurt + ginger crumble + honey	30K
<b>JAVA</b> layered with red dragonfruit + natural yogurt + seed mix + caramel (GF)	30K

### SAVAGE - SWEETS

<b>TROPICAL FRUIT PLATE</b> - fruit changes daily (GF) (V)	50K
<b>SAVAGE - SMOOTHIE BOWL</b> with banana + acai berry + strawberry + blueberry + coconut + almonds, bee pollen + toasted pumpkin + flax + sunflower seeds (GF)	70K
<b>SAVAGE - VEGAN GRANOLA BOWL</b> with coconut chia seed pudding + orange cured strawberries (GF) (V)	65K
<b>VANILLA RICE PUDDING</b> with coconut + dragonfruit + passionfruit + mint + pomelo + milk	55K
<b>MIXED BERRY PANCAKES</b> with pistachio + berries + coconut + almond ice cream	75K
<b>FRENCH TOAST (BANANA FLOUR)</b> with tropical fruit + berries (GF)	70K
<b>TORN BANANA BREAD</b> with banana + avocado + coconut + passionfruit tartar	70K

### SAVAGE - SAVOURY EGGS & SIDES - CREATE YOUR OWN PLATE

<b>EGGS &amp; TOAST</b>	30K
EGGS: poached // fried // scrambled // boiled BREAD: spinach & pumpkin (GF) or multi-grain	extra serve 10k extra serve 15K
<b>SIDES:</b>	
seasoned avocado	15K
mushroom stuffed w smoked ricotta & tarragon	15K
oven roasted tomato	15K
char-grilled zucchini w olive oil	15K
pink peppercorn feta	15K
smokey hollandaise sauce	15K
organic pulled pork	20K
thick cut bbq bacon (Bali)	25K
cured salmon (Tasmania)	25K
grilled asparagus	15K
charred baby romaine lettuce w olive oil	10K
strawberry jam or peanut butter	10K

## BRUNCH 9.00AM - 3.00PM

### SAVAGE - BRUNCH

<b>THE BREAKFAST WRAP</b> with thick cut bacon + egg + avocado + kale + tomato + pink peppercorn feta	70k
<b>CURED TASMANIAN SALMON BLINIS</b> with pickled leek + watercress + tzatziki	85k
<b>CHAR-GRILLED ZUCCHINI</b> with poached egg + thick cut bacon + salad + smoked hollandaise	85k
<b>BAKED TRUFFLED EGGS + GLUTEN FREE SOLDIERS</b> with stuffed mushrooms + slow roasted tomato + coriander	75k
<b>BALINESE ORGANIC PULLED PORK SALAD</b> with poached egg + asparagus + avocado + hummus + GF toast	85k
<b>SALMON &amp; SWEET POTATO ROSTI</b> with poached egg + asparagus + spinach + hollandaise	85k

### SAVAGE - WRAPS

<b>VEGGIE WRAP (V)</b> bulgur cracked wheat + basil + parsley + mint + coriander + spinach + sunflower seeds + chickpeas + cucumber + apple + zucchini + capers + pumpkin pesto	70k
<b>CHICKEN WRAP</b> coconut chicken + tomato + green papaya + red cabbage + mayonnaise cayenne pepper + coriander	80k
<b>BUTTERFISH WRAP</b> pan seared butterfish + zucchini + carrot + daikon + baby sprouts + shallot + red cabbage + salsa verde	80k
<b>ORGANIC PULLED PORK WRAP</b> organic pulled pork + hummus + capers + green papaya + cabbage + baby romaine lettuce + seeded mustard	80k

### SAVAGE - KIDS

<b>ORGANIC CHICKEN NUGGETS</b> with hand-cut potato chips & salad	60K
<b>FISH CAKE</b> with hand-cut sweet potato chips & salad	
<b>ORGANIC MINI PIE + SALAD</b> 1. chicken & vegetable pie 2. potato & leek pie	

FREE FRUIT SKEWER WITH EVERY KID'S MEAL

## A LA CARTE - LUNCH & DINNER 11.30AM - LATE

### SAVAGE - PROTEINS

<b>PUMPKIN &amp; TOFU &amp; STEAK</b> with bulgur cracked wheat, chickpeas, coriander, coconut oil & a hint of chilli (V)	50K
<b>COCONUT CHICKEN</b> organic free range chicken breast crumbed in banana flour & freshly grated coconut. Cooked in coconut oil.	55K
<b>BUTTERFISH</b> pan seared & locally line-caught	70K
<b>BARRAMUNDI FILLET</b> pan seared with crispy skin & sustainably farmed	70K
<b>BALINESE ORGANIC PULLED PORK</b> 12 hour dry rubbed, roasted & pulled	70K
<b>BEEF BRISKET - AUSTRALIAN BLACK ANGUS</b> 18 hour slow cooked with beef & coconut glaze	110K
<b>HANGING TENDER STEAK - AUSTRALIAN BLACK ANGUS</b> seasoned, bbq'd & cooked to your liking	110K

### SAVAGE - SALADS ALL SALADS ARE VEGAN

<b>BULGUR TABOULI</b> bulgur cracked wheat + basil + parsley + mint + sunflower seeds + chickpeas + cucumber + capers	55K
<b>SHIITAKE &amp; RED LENTIL</b> shiitake mushrooms + red lentils + yellow & green split peas + cabbage + coriander + cucumber	
<b>RAW VEGETABLES &amp; PICKLED FENNEL</b> zucchini + carrot + daikon + baby sprouts + shallot + red cabbage + fennel	
<b>GREEN PAPAYA SALAD</b> green papaya + purple cabbage + pomelo + chilli + apple + coriander + mint + peanuts + sesame seeds (V)	
<b>BROCCOLI &amp; COCONUT</b> broccoli + coconut + apple + edamame + green beans + dried chilli + red onion + parsley (V)	
<b>LEAFY GREEN</b> basil + parsley + coriander + spinach + rocket + apple + zucchini (V)	

### SIDES

hand cut potatoes, garlic & rosemary	30K
sweet potato wedges	
bbq'd asparagus & broccoli	
bbq'd sweet corn & edamame	
wild mushroom	
pumpkin & ginger puree	

### SAUCES

savage cashew pesto	15K
pumpkin pesto	
pink peppercorn & lemon aioli	
savage tartar	
salsa verde	
aioli	

## THE NAUGHTY CORNER

**CHOCOLATE BROWNIE CHEESECAKE**  
dark chocolate + whipped cream + almond meal + cream cheese (GF)  
55K

**BANANA & WALNUT BREAD**  
cassava flour + almond meal (GF)  
35K

**THE SAVAGE SIGNATURE RAW CAKE**  
raw cacao + coconut nectar + cashews (V) (GF)  
55K

**LEMON & BLUEBERRY CHEESECAKE**  
New York style (GF)  
55K

**PEANUT BUTTER SLICE (GF)**  
40K

