

# SAVAGE

## BITES

MARINATED OLIVES Olive oil, garlic, rosemary	40
SWEET POTATO WEDGES Garlic & rosemary aioli	40
EDAMAME Local herbs & spices	40
CHEESE & SPINACH CROQUETTES Chipotle mayo	60
TRIO OF DIPS Edamame, beetroot hummus, baba ganoush	70
SALT & PEPPER CHICKEN Sesame vinegrette	60
COCONUT CRUSTED SQUID House tartare	70

## GRAZING

### MEAT & CHEESE BOARD | 150

Cured meats, artisan cheeses, housemade pickles, jam

### SNACK BOARD | 180

Choose 4 different items from the BITES menu

## SMALL

PUMPKIN SOUP Chilli oil, coconut cream, sourdough	50
BEETROOT CARPACCIO Tomato, cashew, feta, rocket, balsamic	50
MUSHROOM MEATBALLS (V) Garlic buttered sourdough	65
YELLOW FIN TUNA Wasabi mayo, avocado, edamame, roasted rice	80
BEEF TARTARE Dijon mustard, toasted capers, egg yolk	95
MANILA CLAMS White wine butter, crispy garlic, toasted sourdough	90

## CLASSICS

SAVAGE BURGERS Served with sweet potato wedges, chipotle mayo	90
VEGGIE Pumpkin & tofu patty, feta, battered onion ring	
CHICKEN Grilled / coconut chicken, bacon, cheddar, battered onion ring	
BEEF Australian beef, bacon, cheddar, battered onion ring	
PESTO PASTA	80
Spaghetti, cashew pesto, roasted nuts, seeds, parsley oil, lemon	
SWEET POTATO GNOCCHI	80
Creamed tarragon, tomato, parmesan, leek, sunflower seeds	
SEAFOOD SPAGHETTI	120
Locally sourced fish, squid, clams, garlic, chilli	

## GARDEN

ROASTED SPICED PUMPKIN Curried coconut cream	70
MISO GLAZED BBQ EGGPLANT Peanut sauce	70
SMOKEY WHOLE CAULIFLOWER Tahini sauce	90

## SEA

200GR BLACKENED MAHI MAHI Watercress, tartare	80
225GR TUNA STEAK Charred romaine, cashew pesto	110
STUFFED WHOLE BBQ SQUID Spiced salsa, sweet soy	95
500GR LOCAL WHOLE FISH Local sambals	195

## GRILL

COCONUT CRUMBED CHICKEN	70
Salsa verde & Asian slaw	
BBQ HARISSA CHICKEN	70
Cucumber & mint salad, herb yoghurt	
HALF / WHOLE ROASTED CHICKEN	140/250
Savage gravy	
CRISPY PORK BELLY	95
House made apple sauce, crispy parsley	
24HR SLOW COOKED BEEF BRISKET	110
Chimichurri, pickled purple cabbage	
200GR WAGYU TOPSIDE	210
Creamed black pepper sauce, Dijon mustard	
300GR/600GR BLACK ANGUS RIBEYE	340/650
Savage style béarnaise sauce, Dijon mustard	

## SIDES 40 | 2 FOR 60

ROASTED BABY POTATOES Garlic, rosemary aioli	
POTATO PURÉE Roasted garlic, aged parmesan	
PUMPKIN & GINGER PURÉE Mixed seeds	
ASIAN SALAD Peanuts, ginger, sesame	
GREEK SALAD Tomato, cucumber, olive, feta, onion, oregano vinaigrette	
HOUSE SALAD Mixed leaf, tomato, orange dressing	
SAUTÉED GREEN BEANS Fried shallots	
BUTTERED MUSHROOMS Garlic, thyme	
CREAMED SPINACH Aged parmesan	
BBQ SWEET CORN & EDAMAME Parsley oil	
GLAZED CARROTS Maple, garlic, thyme	
CHARRED CAULIFLOWER Burnt butter, tarragon	