



3 COURSE - 75

CHEFS PICK

5 SURPRISE COURSES - 95

*PARTICIPATION REQUIRED BY THE ENTIRE TABLE

WINE PAIRINGS - 45

SOFT PAIRINGS - 25

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SIDES

PARIS MASH

OLIVE OIL, CHIVES - 10

GARDEN LEAF SALAD

ALTO OLIVE OIL VINAIGRETTE - 10

BRUSSELS SPROUTS

BACON, CORIANDER - 10

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SUGAR CURED OCEAN TROUT, AVOCADO, WASABI, OLIVE, CITRUS
BEETROOT, SPICED FIG, GOATS CURD MOUSSE, HAZELNUT DUKKAH

SQUID INK RISOTTO, HARISSA, HONEY, SESAME, CORIANDER

QUAIL, LABNA, PEARL BARLEY, POMEGRANATE, PARSLEY

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RISOTTO, WILD MUSHROOM, BLACK GARLIC, LEMON MEYER

HIRAMASA KINGFISH, FENNEL, GINGER, PAPRIKA, RADDISH

ROLLED LAMB, BABA GANOUSH, ZUCCHINI, OLIVE

BEEF CHEEK, CELERiac, ESCHALOT, SAGE, BUTTER

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RHUBARB, PISTACHIO CREAM, HONEY MADELEINE, CUSTARD
APPLE TERRINE, MAPLE PANNACOTTA, WALNUT GRANOLA, MUSCOVADO
CHOCOLATE COUSCOUS, ESPRESSO ICE CREAM, ORANGE, MERINGUE

ALL OF OUR
INGREDIENTS ARE
SOURCED FROM OUR
FARM OR THE BEST
PLACES POSSIBLE
- IF YOU'D LIKE TO
KNOW MORE, JUST ASK

SAGE RESTAURANT & MINT
GARDEN BAR, GORMAN
HOUSE ARTS CENTRE,
BATMAN ST, BRADDON
CANBERRA 2612

SAGERESTAURANT.NET.AU
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Sage
dining rooms

Autumn