

STARTER PLATES

GARLIC BREAD		8.5
BRUSCHETTA	for 2: 9.9 ; for 4:	16.9
tomato, spanish onion, balsamic reduction & parmesan reggiano		
MEZZE PLATE		17.9
turkish bread served with marinated olives and a selection of our house-made dips		
Extra bread		4.9

(all the above starters are available with GF bread)

OYSTER PLATES

BLOODY MARY OYSTER SHOT *	7.9 each
NATURAL *	½ doz 18.9 Doz 36.9
KILPATRICK * bacon, worcestershire	½ doz 19.5 Doz 38.9

ENTREE PLATES

SEA SALT & PEPPER CALAMARI		
lightly fried calamari strips, garden salad, roasted garlic aioli		
		19.9
	<i>as a main</i>	29.9
GARLIC PRAWNS (GF)		21.9
tiger prawns with a garlic, cream sauce & jasmine rice pilaf		
	<i>as a main</i>	32.9
CHAR GRILLED LAMB RUMP SKEWERS		23.9
premium New England marinated lamb rump skewers with toasted pita, tzatziki & greek salad		
	<i>as a main</i>	32.9
CAESAR SALAD*		
baby cos lettuce, bacon, parmesan, poached egg, croutons, anchovy dressing		
	<i>as a main</i>	15.5
		22.9
ADD: Chicken Breast 8 / Smoked Salmon 9 / Tiger Prawns 10		
ROASTED VEGETABLE STACK*		
Zucchini, capsicum, eggplant, potato, haloumi & Spicy tomato relish		
	<i>as a main</i>	15.5
		22.9

*Gluten free /No BYO / One bill per table / 15% surcharge on public holidays
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MAIN PLATES

PENNE CHICKEN	27.9
chicken breast, mushrooms, semi-dried tomatoes & cashews in white wine dill cream sauce	
LINGUINE MARINARA	
tiger prawns, calamari, reef fish, mussels with a choice of: tomato napoli or white wine cream sauce	31.9
ADD: 1/2 Moreton bay bug	7
LINGUINE TIGER PRAWNS	32.9
tiger prawns, chorizo, garlic, chilli, baby spinach, white wine & extra virgin olive oil	
ADD: 1/2 Moreton bay bug	7
THAI BEEF SALAD	28.9
char grilled marinated rump strips, mixed greens, snow peas, sliced red capsicum, cucumber, cashews, crispy vermicelli, chilli lime dressing	
BEER BATTERED RED SNAPPER FILLET	29.9
premium beer battered fries, lemon aioli	
CHICKEN SCHNITZEL	29.9
parmesan & herb crusted chicken breast, garden salad, premium beer battered french fries, seeded mustard infused lemon sage cream sauce	
ATLANTIC SALMON*	33.9
cooked medium with seasonal vegetables, truffled kipfler potatoes with dill & maple seeded mustard glaze	
BYRON BAY PORK LOIN *	
Roast cumin carrots, kipfler potatoes, preserved lemon sauce with chilli	33.9
GRILLED MORETON BAY BUGS*	
Garlic & walnut butter, rocket pear salad	38.9
BBQ TEXAN RIBS	
Traditional Style sauce served with fries & salad	
1/2 rack (400g)-	29.9
Full rack (800g)-	39.9

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STEAK PLATES



SIRLOIN 270g	37.9
EYE FILLET 250g	38.9
RIB FILLET ON THE BONE 450g	45.9
upgrade to Reef & Beef: grilled prawns, calamari or 1/2 Moreton Bay Bug	7

Allow at least 1/2 an hour for any cooking request over medium for these steaks

Steaks come with confit garlic mash potato, seasonal vegetables & your choice of sauce

SAUCES

Mushroom, Pepper , Béarnaise* or a selection of mustards*

SAGE OCEAN & EARTH PLATTER (FOR 2) 119

Fresh Pacific plate natural oysters, moreton bay bug, beer battered snapper, sea salt & pepper calamari, tasmanian smoked salmon, chicken schnitzel, chilled king prawns, grass fed MSA grade sirloin steak, Byron Bay pork, garden salad, gourmet french fries & a variety of dipping sauces and fresh fruit

extra ½ Moreton bay bug	7
upgrade natural to kilpatrick oysters	7
upgrade Snapper to Fish of the day or Atlantic Salmon	10

** seafood may vary subject to availability / please allow up to 45 minutes for platter during peak service times*

SIDE PLATES

GOURMET BEER BATTERED FRENCH FRIES w sea salt, garlic aioli on side	6.9
SWEET POTATO WEDGES w sea salt, garlic aioli on side	7.9
SAUTÉED SEASONAL VEGETABLES	6.9
CHEF'S GARDEN SALAD	6.9
ROCKET & PEAR SALAD	7.9
GREEK SALAD	7.9

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