

Starter.

Olives	Mediterranean marinated olives selection	🥛🌾🌱	\$9
Focaccia	house-made focaccia bread, E.V.O.O, reduced fig balsamic, dukkah	🥛🌱	\$11
Sweet corn bread	with beetroot hummus & sage butter	🌱🌱	\$12
Polynesian ceviche	wakame, pickled ginger, coconut chips, wontons, fresh garden herbs	🥛🐟	\$20
Halloumi	watermelon, tomatoes, pomegranate dressing, mint, sumac & chili salt	🌱🌱🌱 (vegan option with tofu)	\$22
Duck pate	plum gel, dry orange, lavosh, coriander & fennel salt, paprika walnuts		\$17
Cheeseboard	selection of Whitestone Brie or Camembert, Mahoe Blue & Gouda, olives, chutney, picalilli, dried fruit paste, crostini & lavosh, fruits, nuts	🌱 add charcuterie	\$45

Main.

Market fish	salsa verde, puttanesca sauce, citrus polenta, parmesan & prosciutto crumbs, seasonal flowers, tapioca strips, grated grana padano		\$32
Confit pork belly	carrot & coconut puree, sesame pumpkin, crackling & puffed black rice, lychee, miso sauce, sauerkraut	🥛🌱	\$30
Beef sirloin	confit garlic potato purée, smoked semi-dried tomatoes, chard zucchini, pico de gallo, baby petals onion, black garlic salt	🌱	\$36
Prawn & fennel risotto	lemon and Kaitaia creme, filo nest, shaved grana padano & fennel tips	🐟	\$28



At Sage Restaurant, we can cater to all dietaries including vegan. Before placing your order, please let your waiter know your food allergy or special dietary need.

🥛 dairy free 🌾 gluten free 🌱 vegetarian 🌱 vegan 🌱 nuts free 🐟 pescatarian

MENU

SAGE RESTAURANT

To share. (for 2 people)

House cured & smoked Ora King salmon	horseradish creme, fennel salad, pickled golden beets, salmon crackling, flowers 🌿🐟	\$62
Slow-cooked short beef ribs	black bean purée, charred broccoli, Chimichurri, toasted buckwheat 🌿🌾	\$61
Half confit duck	carrot & orange purée, plum gel, thyme jus, wild watercress 🌿🌾	\$52

Side.

Bulgurwheat salad	balsamic beets, dukkah, raspberry vinaigrette, pickled beets, cherry tomatoes, flowers 🌿🌾	\$14
Salmon arrancini	firecracker salt, lemon mayo	\$14
Twice cooked potatoes	spicy salt & chipotle mayo 🌿🌾🌾	\$12
Togarashi calamari salad	nuts & orange, tamarind vinaigrette, squid ink tapioca 🌿🌾	\$16
Garden salad	fresh garden leaves 🌿🌾	\$10

Dessert.

Cheese	single selection of local cheese & dried fruits paste	\$12
Chocolate mousse	texture of banana, coconut & chocolate soil, Kahlua dulce de leche 🌿	\$12
Vanilla & berry cheese cake	lemon crumbs, raspberry meringue, berry compote, berry powder, meringue shards	\$12
Warm coconut sago	pineapple & chili salsa, sweet wontons, coconut chips, lychee 🌿	\$12
Sorbet	a trio of sorbets selection 🌿	\$10
Affogato	biscotti, coffee shot, vanilla ice cream	\$12

add liquor \$6

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AFTERNOON MENU

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Cheeseboard.

Cheese plater	selection of Whitestone Brie or Camembert, Mahoe Blue & Guda with olives, chutney, picalili, dried fruit paste, crostini & lavosh, fruits, nuts 	\$45
Extra cheese	Whitestone Brie or Camembert	\$9
	Mahoe Gouda	\$9
	Mahoe very old Edam	\$10
	Mahoe very old Gouda	\$10
	Mahoe cumin Gouda	\$10
	Mahoe garlic & chives Gouda	\$10
	Mahoe Blue	\$11
	Andalucia Manchego, Spain	\$12
Extra charcuterie	Girona Serrano Ham, Spain	\$14
	Renato Coppa Stagionatta, Italia	\$13
	House-made traditional pork rillettes	\$10

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