

# Entrées

Crafted Bites to Begin Your Journey

## From the Sea

<b>Char-grilled Queensland King Prawns</b> (GF, DF) with Smoked Mango Salsa	30
<b>Grilled Fremantle Octopus</b> (GF, DF) with Smoked Paprika Miso Glaze, Chat Potatoes, Chimichurri, Confit Garlic with Pickled Daikon	30
<b>Hervey Bay Scallops</b> (GF) (DF On request) with Smoked Romesco and Lemon Butter	18
<b>Szechuan Peppered Calamari</b> (GF, DF) with Lemon Pepper Aioli	18
<b>Prawn Toast Sando</b> (DF) with Lemongrass Aioli	19

## From the Land

<b>Farmhouse Dips Platter</b> (GF On request) Muhammara, Tzatziki, Baba Ganoush, Beetroot Hummus, Halloumi Cheese, Chorizo, Dolmades and Mixed Olives with Souvlaki Bread	40
<b>Provençale Halloumi Cheese</b> (GF, VEG) with Avocado Crush and Madagascar Curry Oil	18
<b>Japanese Fried Chicken</b> (GF On request) Pickle-brined Chicken with Sriracha Mayo	18
<b>Bread and Dips</b> (DF, VGN, VEG) (GF On request) Muhammara and Eggplant dip with souvlaki bread	16
<b>Pork Chicharrones</b> (GF, DF) with Chipotle Mayo and Corn Cob Ribs	18
<b>Salt &amp; Pepper Tofu</b> (GF, DF, VGN, VEG) Crisp fried tofu tossed in salt-and-pepper seasoning with Ponzu	16
<b>Grilled Corn Cob Ribs</b> (GF, VEG) (DF On request) with Chipotle Mayo	16
<b>Japanese Wagyu Beef Skewers</b> (GF) (DF On request) with Labneh, Chimichurri and Harissa	30
<b>Fried Mushroom Enoki</b> (VGN) (GF On request) with Furikake Aioli	18

# Coastal Treasures

Ocean's Bounty, Crafted to Delight — One Bite at a Time

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## Oysters

plate 3 6 12

**Natural Oysters** (GF, DF) 18 | 32 | 58  
with Chardonnay Mignonette

**Lychee Chilli** (GF, DF) 18 | 32 | 58  
with a Sweet & Spicy Dressing

**Kilpatrick Oysters** (GF, DF) 20 | 36 | 66  
Grilled with Smoky Bacon and Worcestershire Sauce

**Oysters Rockefeller** 23 | 42 | 78  
Spinach, Cream, Gruyère, Garlic, Brioche Crumbs, and Mornay Sauce

**Mixed Dozen** 69

## Prawns

plate

**Queensland Mooloolaba Cold Cooked Prawns (500 grams)** (GF) 55  
With Chimichurri, Garlic Cream, Sriracha Mayo & Green Oak Salad  
(DF On request)

## Mussels

plate

**New Zealand Mussels 500g** (DF) (GF On request) 36  
Moules Marinières — Sailor-Style Greenshell Mussels in Pernod Broth, served  
with Souvlaki Bread

## Mains

Bold Flavours, Crafted with Care

## From the Sea

<b>Bugs and Prawns</b> (GF)	81
Moreton Bay Bug Halves (2), King Prawns (2), Prawn Cutlets (2), Confit Garlic, Confit Onion, Saffron Rice and Garlic Cream Sauce	
<b>Crisp Skin Barramundi</b> (GF)	39
Warm Potato Salad, Broccolini, Chimichurri, Roast Butternut Squash and Honey Mustard Dressing	
<b>LEXUS Atlantic Salmon</b> (GF)	52
Pan-fried cured salmon, Prawn Cutlets, Avocado, Grapefruit, Orange, and Pico de Gallo Salsa	
<b>Battered Fish</b> (GF On request)	32
Madagascar Curry Powder Battered Hake, House Salad, Chips, and Tartare Sauce	
<b>Creamy Tuscan Garlic Prawns</b> (GF)	38
Saffron Rice with Creamy Tuscan Garlic Prawn Cutlets, Sun-dried Tomato, Confit Garlic, Confit Cherry Tomato & Basil	
<b>Fraser Coast Char-Grilled Feast</b>	56
Romesco Sicilian Caponata, Char-Grilled King Prawns, Chorizo, Fremantle Octopus, Halloumi, Chimichurri, and garlic lemon dressing	

## From the Land

<b>Flinders Island Spring Lamb Ribs</b> (GF)	56
With Potato Salad (Sun-dried Tomato, Confit Garlic, Chives, and Honey Mustard Dressing), Chimichurri, Caramelised Shallots and Lamb Jus	
<b>Braised Beef Cheeks</b> (GF, DF)	42
With Roasted Cauliflower Florets, Roast Carrot, Roast Parsnips, Pickled Onion and Red Wine Jus	
<b>Roasted Sommerlad Heritage De-boned Cantonese BBQ'ed Duck</b>	42
With Jungle Curry, Lychee, Red Capsicum, Potato, Fragrant Rice, Cherry Tomato, Kaffir Lime, and Cavolo Nero (GF,DF)	
<b>Bungalow Twice-Cooked Crispy Pork Belly</b>	56
With scallops, Moreton Bay Bug Halve, Grilled Corn Ribs, Squash Pumpkin, Harissa and Chorizo Sauce	
<b>Baked Farmland Organic Tofu Tikka Masala</b> (GF, DF, VGN, VEG)	32
with Pappadums, Rice and Lime Sambal	

# Inferno Steaks

Flame-kissed premium cuts seared over open heat

**Riverina Grass-Fed Full-Blood Black Char-Grilled Angus Eye Fillet** 56  
Mushroom Pâté, Prawn Cutlets (3), with Potato Pavé and Shiitake Mushroom Jus

**Riverina Black Angus Porterhouse Steak MBS 4+ (300g)** 46  
Char-Grilled and served with Chips, Salad, and your choice of a Sauce and Mustard

**Riverina Black Angus Scotch Fillet (300g)** 62  
Char-Grilled and served with Chips, Salad, and your choice of a Sauce and Mustard

## Choice of Sauces

Mushroom Jus, Green Peppercorn Jus, and Chimichurri

## Choice of Mustard

Horseradish Mustard, French Mustard

**Make it Beef & Reef** (additional to steak price) 12  
Your choice of steak topped with prawn cutlets.

All the Steaks are GF and DF

## ADD ON

scallops (3) +19, calamari +14, Moreton Bay Bug Halve +18,  
prawn skewer(2) +8, octopus tentacle +19

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# Pasta & Rice

Flavours of Italy, Inspired by the World

## From the Land and Sea

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<b>Deception Bay Sand Crab Lasagna</b>	56
Blue Swimmer Crab Meat, Moreton Bay Bug Halve, Pecorino Romano, leek and Diced Chorizo Smoked Nduja Sauce	
<b>Basque Piperade Seafood Marinara</b> (DF) (GF On request)	54
Soft Shell Crab, Clams, Mussels, Baby Octopus, Salmon, Barramundi with Souvlaki Bread	
<b>Creole Jambalaya</b> (GF) (DF On request)	38
Spiced Tomato Rice with Chicken Breast, Chorizo, Baby Octopus, Crispy Enoki, Preserved Lemon and Harissa	
<b>Moroccan Spiced Lamb Ribs and Scallops Risotto</b>	56
with Porcini Mushrooms, Harissa, Pecorino Cheese and Tagine	
<b>Buttery Smoked Tasmanian Salmon Linguine</b>	42
Cream, Salmon Pieces, Clam Meat, Dill, Capers and Pickled Peppers	
<b>Sicilian Chicken Rigatoni</b> (DF On request)	38
Crispy Basil, Sun-dried Tomato, Chorizo, Napoletana Sauce, Chicken, Pesto, Garlic and Parmesan	
<b>Gamberoni</b>	38
Linguine with Prawn Cutlets, Nduja Butter, Confit Garlic & Basil	
<b>Lemon Pesto Chicken Gnocchi</b> (GF, DF)	38
Marinated Diced Chicken, Pesto, Zucchini Spaghetti, Sun-dried Tomato, Garlic Cream and Parmesan	
<b>Wild Pumpkin Gnocchi Parisienne</b> (GF, DF) (VGN, VEG)	38
(Nut Free On request) Squash Sauce, Enoki Mushroom, Eggplant Zucchini, Roast Onion, Sun-dried Tomato and toasted flaked almonds	

# Platters

Gather, Graze, and Indulge Together

## From the Land and Sea

### Seafood Feast (GF On request)

180

Natural Oysters (4), Prawn Cutlet skewers (4), Calamari, Hervey Bay Scallops (4), Grilled Fremantle Octopus (1), Battered Hake (4), Chips, and Salsa Verde & Romesco

### Supreme Meat Platter

230

Scotch Fillet (300g), Spring Lamb Ribs, Roasted Sommerlad Heritage De-boned Cantonese BBQ'd Duck, Pork Chicharrones, and Wagyu Beef Skewer, Served with Corn Ribs, Crisp Onion Rings, and Pickled Onions to Share

#### Choice of Sauce for Meat

Mushroom Jus, Green Peppercorn Jus, Chimichurri

#### Choice of Mustard

Horseradish Mustard, French Mustard

### Surf and Turf Platter

195

Porterhouse (300g), Spanish Chorizo, Lamb Ribs, Moreton Bay Bug Halves (2), Prawn Cutlets (4), Hervey Bay Scallops (2), Calamari served with Chips, Garlic Cream, Chimichurri, and Aioli

## Sage Royal Cold Seafood Pier

190

**Natural Oysters with Chardonnay Mignonette (4)**

**Natural Oysters Lychee Chilli (4)**

**QLD Mooloolaba Cooked Prawns 500g**

**Moreton Bay Bug Halves (4)**

**New Zealand Mussels (6)**

Elegantly presented on a chilled platter with Sauce Chimichurri, Sriracha Mayo & Green Oak Salad  
(GF, DF)



Greens that Inspire, Flavours that Delight

**Prawn Cutlet Nicoise Salad** (GF,DF)

**38**

Kalamata Olives, Capers, Potato, French Beans, Boiled Egg, and Tomato on Fresh Greens, finished with a Zesty Lemon Dressing

**Traditional Caesar Salad** (GF On request)

**32**

Crisp Lettuce, Shaved Parmesan, Crispy Bacon, Golden Croutons, Soft-Boiled Egg, and Grilled Chicken, finished with Classic Caesar Dressing



Little Luxuries

All Sides 14

**Broccolini** (GF, DF, VGN, VEG)  
With Soy Sauce and Crispy Onion

**Chat Potatoes** (GF, DF, VGN, VEG)

**Roast Carrots** (GF, VEG) (VGN On request)  
with Labneh Chilli Oil

**Fries** (GF, VEG) (VGN On request)  
With Garlic Aioli and Salt

**Crisp Onion Rings**(GF, VEG, VGN)  
With Garlic Aioli and Salt

**Green Oak Salad** (GF, VEG) (VGN On request)  
Honey Mustard Dressing and Pecorino Romano Cheese

**Warm Potato Salad** (GF, DF, VEG)  
Sun-dried Tomato, Confit Garlic, Chives and Honey  
Mustard Dressing

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# Dessert

A Sweet Finale to Your Meal - Deliciously Crafted

**The River Baked Dark Chocolate Callebaut Nemesis (GF) 18**  
With Hennessy salted caramel butterscotch sauce, Frangelico  
Chocolate Ganache and Vanilla Ice Cream

**Catalan Cardamom Cream Brûlée (GF) 18**  
With vanilla ice cream

**French Cointreau Liqueur Crème Caramel 18**  
Peanut Brittle with Orange Suzette and Vanilla Ice Cream

**Almond Panna Cotta (GF) 18**  
With Macerated Summer Berries, Limoncello, and Vanilla Ice Cream

**Coconut Yogurt with Chia (GF, DF, VEG, VGN) 18**  
With Honey, Summer Berries, and Mango

# Kids' Menu

Kids Approved

12 Years and Under Only

**Calamari and Chips (DF, GF on request) 12**

**Crumbed Fish and Chips (DF) 12**

**Creamy Pasta with Parmesan Cheese (VEG) 12**

**Chicken Nuggets & Chips 12**

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