



“The loorie brought to his cinnamon nest
The bee from the midst of it’s honey quest,
And open the leaves of the lotus lay
To welcome the noon of the summer day”
-summer 2017

Mcash Signature oysters \$4 each

first

King fish escabeche,
avocado, lemon gel, sheep’s milk yogurt

Yellowfin tuna,
puffed wild rice, goat's curd, mint

Garlic and ginger prawn,
green curry corn, tamarind

Mushroom agnolotti,
black pepper oil, nasturtium

second

Cone bay barramundi,
buckwheat, kale, dill lemon curd

Herb gnocchi,
tomato, zucchini, chive

Wattle seed kangaroo,
pickled onion, macadamia, cassava

Duck breast,
blueberry mole, coconut, quinoa

menu

three course \$75

five course chef's pick \$85

beverage pairing

five course soft pairing \$30

five course wine pairing \$45

five course cocktail pairing \$60

third

Raspberry sorbet,
coconut, mint, nata de coco

Greek donuts,
honeycomb ice cream, coffee cream anglaise

Chocolate crème bavaois,
passionfruit, banana

Chef’s daily cheese plate with
accompaniments

Sage Dining Rooms & Mint Garden Bar | Gorman House Arts Centre

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