

- LIGHTER PLATES -

Babaganoush with flatbreads & sea salt	50K
Spiced tofu on lemon puree with sauteed bokchoy	45K
Avocado & cucumber roll with bokchoy, balsamic & sambal	50K
Wash rind cheese & spinach croquettes with chipotle mayo	60K
Crusted squid with malt vinegar, mayo & burnt lemon	60K
Classic beef tartare cultured mustard cream, toasted capers, egg yolk & aged parmesan	75K
Potted duck meat on rye bread with spiced pear chutney	70K
Yellow fin tuna with avocado mousse, soy beans, wasabi & roasted rice	75K

- BIGGER PLATES -

Crispy pork belly with yoghurt foam, dried apple, apple purée & parsley crisp	75K
Grilled chicken on leafy green salad with tomatos & grilled vegetables	85K
Sweet potato gnocchi with creamed tarragon, parmesan, leek & toasted sunflower seeds	65K
Slipper lobster spaghettini with garlic, chili, parsley & extra virgin olive oil	95K
Vegan Moussaka layered and gratineed vegetables with tomato sauce	60K
Pan-fried barramundi with, garden peas, butter emulsion & fennel confit	95K
Glazed lamb shoulder with purple sweet potato puree, chermoula, watercress & lemon	145K
200g Wagyu Steak (Topside) with black pepper sauce & 1 side of your choice	195K
300g Black Angus rib eye with sauce bernaise & charred truffled parmesan cabbage	340K
250g Black Angus tenderloin with sauce bernaise & charred truffled parmesan cabbage	390K

- TO SHARE OR NOT TO SHARE -

24hr slow-cooked brisket with chimichurri, flatbreads & pickles	290K
Whole butterflied BBQ chicken with smoked harissa & roasted cauliflower	245K
Vegan sharing plate hummus, bulgur tabouli, wild mushrooms, pumpkin tofu & grilled vegetables	240K
600g Black Angus rib eye 2 sides included (serves 2 people)	680K
Seafood platter with prawns, slipper lobster, tuna, barramundi & crusted squid (choose 2 sides)	490K
Surf & Turf to share with 300g Wagyu beef & slipper lobster (choose 2 sides)	450K

- SIDES 30K each -

Sautéed wild mushrooms	Aged parmesan golden potato purée
Roasted cauliflower and brown butter char	SAVAGE house salad
Pumpkin & ginger puree	Sweet corn & edamame
Asparagus & broccoli	Hand cut potato wedges

- SWEET ENCORE -

Chocolate mousse Coconut almond ice cream & roasted seeds	80K
Dark chocolate truffle Cinnamon dust, cointreau flame, salted lemon & marinated orange	65K
Pandan set cream With fresh fruits	50K
Banana cake Poached pears with vanilla & caramel	45K
White chocolate cheesecake Coconut crust & berry coulis	60K
Warm apple crumble Burnt cinnamon, marinated raisins & coconut ice cream	50K
Vegan panna cotta with strawberries	50K