

PARTAKE

ENTRÉE

Chicken liver pate, cornichons, Melba toast	\$19
Pork rilette croquettes, lemon yoghurt	\$17
Smoked salmon mousse, peppered sour cream, toasted scones	\$17
Prawn and crab cakes, lemon chilli mayonnaise	\$22
Sweet potato gnocchi, spinach, roast pumpkin, Napoli	\$19
Charcuterie platter to share, prosciutto, salami, antipasto, dip, crudites, grilled Turkish	\$27

MAIN COURSE

British beer battered fish and chips, house-made tartare sauce, lemon, cos salad	\$31
Saffron risotto, prawns, scallop, mussels, lemon fresh herbs	\$44
Baked Harissa chicken, zucchini mint fritter, cherry tomatoes, basil oil	\$44
Grilled 350gm aged Porterhouse, herbs, olive oil and sea salt, truffle butter, house cut fries	\$49
Slow cooked lamb shanks, filled with spinach, feta, on Paris mash in brik pastry, baby carrots, braising juices	\$44
Braised duck, tossed through hand cut pappardelle, tomato pomegranate, toasted walnuts	\$42
Chickpea vegetable patties, avocado mash, crumbled feta rocket apple salad, pomegranate molasses	\$31

SIDES

Shoestring fries, truffle mayonnaise	\$9
Broccolini, mushrooms, lemon, Parmesan	\$9
Buttered steamed vegetables	\$9
Honey roast baby carrots, hummus, dukkha	\$9

For allergies or other dietary requirements, please speak with our staff so we can assist you. Please note that in our kitchen we prepare food containing gluten, dairy and nuts and other allergens. We cannot guarantee that any of our food is free from cross contamination with allergens

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DESSERTS

House made sticky date pudding, salted caramel sauce vanilla ice cream	\$16
Warm chocolate brownie, rich chocolate fudge sauce chocolate ice cream, double cream	\$16
Baked New York style cheesecake, berry coulis	\$17
French apple tart, vanilla bean ice cream	\$18
Local artisan cheeses, served with quince paste, fruit, lavosh and crackers, 120gms (V, GF option)	\$27

SAGE HOTEL RINGWOOD

We thank and acknowledge our local suppliers from the Yarra Valley who ethically produce our fruits, vegetables and meats.

Our focus is on serving food that represents the region by using local produce.

We value our relationship with suppliers:

Villa Verde Free Range Eggs

Greenlands – Fruits and vegetables

Chefs Choice Meats

Ash Bros - Seafood

Yarra Valley Lamb

Calendar Cheese Company

Bologna Pasta

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