

# PARTAKE

## ENTRÉE

Garlic bread baguette	\$14
Chicken liver pate, cornichons, Melba toast	\$19
Smoked salmon roulade filled with creamed goat cheese on toasted Turkish bread fingers	\$21
Classic prawn cocktail, sauce Marie Rose	\$22
Cardini's caesar salad, romaine, croutons, shaved parmesan, free range egg, bacon and a Worcestershire sauce dressing	\$19
House made potato and spinach gnocchi, with assorted mushrooms and a light cream sauce	\$19
Charcuterie platter to share, prosciutto, salami, pork hock terrine, antipasto, dip, crudites, grilled Turkish	\$27

---

---

## MAIN COURSE

British beer battered fish and chips, house-made tartare sauce, lemon, cos salad	\$33
Seafood linguini, tomato ragu, prawns, scallops. mussels, lemon, fresh herbs	\$46
Orange basted roast chicken breast, fine herb risotto cake, broccolini, basil oil	\$44
Grilled 350gm aged Porterhouse, herbs, olive oil and sea salt, truffle butter, house cut thick fries	\$49
Beef ribs slow cooked, potato mash, onion jam, green beans, braising juices	\$44
Pork Belly cooked sous vide, braised red cabbage, roast carrot puree, spicy plum sauce	\$46
Mushroom risotto, local mushroom selection, lemon and herbs	\$36

## SIDES

Sweet potato fries, truffle mayonnaise	\$9
Buttered steamed vegetables	\$9
Fried cauliflower, toasted almonds, lemon dressing	\$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*

# PARTAKE

## **DESSERTS**

House made lemon lime curd tartlet, crunchy meringue vanilla ice cream	\$16
Vanilla bean pannacotta, with poached apricots and Almond bread	\$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

*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*