



## BAR SNACKS - each 40K

**Encrusted tuna**, toasted sesame, ginger aioli, pineapple chutney

**Beer battered mushrooms**, harissa paste, scallions, garlic confit

**Grilled minced chicken**, sambal matah, basil crisp

**Grilled bacon**, pineapple, honey mustard, cabbage slaw

**Salted watermelon**, feta cheese, mint

**Sicilian green olives**, chili oil, garlic, olive oil

**Salted edamame**, toasted salt, olive oil

**Falafel**, chickpeas, tahini, yoghurt, mint

*All prices are subject to 6% service and 10% tax*



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## BREAKFAST

(served 6am - 3pm)

### SWEETLY SAVAGE

<b>Tropical fruit plate</b> , seasonal fruits	<b>50K</b>
<b>House made granola</b> , vanilla yoghurt, strawberry compote	<b>55K</b>
<b>Bircher muesli</b> , natural yoghurt, fresh fruits, passionfruit	<b>60K</b>
<b>Smoothie bowl</b> , yoghurt, banana, açai berry, strawberry, coconut, almonds, bee pollen	<b>55K</b>
<b>Vanilla rice pudding</b> , passionfruit curd, burnt vanilla cream	<b>55K</b>
<b>Buttermilk pancakes</b> , almond ice cream, almond clusters, berries	<b>70K</b>
<b>Crumpets</b> , maple syrup, whipped butter	<b>55K</b>
<b>Fruit and walnut loaf</b> , whipped butter, creamed honey	<b>50K</b>

### SAVAGELY SAVOURY

<b>Avocado on rye</b> , labnah, watercress, lemon	<b>65K</b>
<b>Baked chorizo eggs</b> , white beans, tomato sugo, basil, toasted bread	<b>80K</b>
<b>Brioche toastie</b> , smoked ham, cheese, Dijon mustard, pickled cucumbers	<b>75K</b>
<b>Eggs Benedict</b> , water spinach, hollandaise, ham, or salmon, English muffin	<b>95K</b>
<b>Whole egg omelette</b> , roasted peppers, beef pastrami, water spinach, chili oil	<b>80K</b>
<b>Breakfast wrap</b> , bacon, scrambled eggs, spinach, mushrooms, bbq sauce, cheddar cheese	<b>75K</b>
<b>Chargrilled streaky bacon</b> , eggs your way, sourdough, bbq sauce	<b>70K</b>
<b>Smoked salmon bagel</b> , rocket, herb creme fraiche, pickled onion	<b>90K</b>

### **THE BREAKFAST COMBO, 120K**

Seasonal fruit platter, fresh juice of the day, any breakfast, coffee or tea

### **Create your own plate. 30K**

Eggs and toast

Choice of egg - poached, fried, scrambled, boiled, oven baked truffle (extra serving 10K)

Choice of bread - sourdough, spinach and pumpkin (GF), multi-grain, rye, English muffin, bagel (extra serving 15K)

### SIDES

Beef pastrami	<b>25K</b>	Seasoned avocado & feta	<b>20K</b>
Smoked ham	<b>25K</b>	Roasted tomato	<b>10K</b>
Streaky bacon	<b>25K</b>	Grilled asparagus	<b>15K</b>
Cured Tasmanian salmon	<b>25K</b>	Baked beans	<b>15K</b>
Mushrooms stuffed with fresh ricotta and tarragon	<b>15K</b>	Chargrilled zucchini with olive oil	<b>10K</b>
Hollandaise	<b>5K</b>	Homemade strawberry jam or peanut butter	<b>10K</b>
Cream Cheese	<b>10k</b>	Hummus	<b>10K</b>

All prices are subject to 6% service and 10% tax.





**SERVED**  
**11am-CLOSE**

**SAVAGE WRAPS, all 75K**

**VEGGIE WRAP**, bulgur cracked wheat, basil, parsley, mint, coriander, spinach, sunflower seeds, chickpeas, cucumber, apple, zucchini, capers, pumpkin pesto

**CHICKEN WRAP**, coconut chicken, tomato, green papaya, red cabbage, mayonnaise, cayenne pepper, coriander

**BARRAMUNDI**, pan seared barramundi, zucchini, carrots, daikon, baby sprouts, shallots, red cabbage, salsa verde

**ORGANIC PULLED PORK**, organic pulled pork, hummus, capers, green papaya, cabbage, baby romaine lettuce, seeded mustard

**BURGERS, all 75K**

with sweet potato crisps or handcut potato or sweet potato wedges & housemade pickles

**BEEF BURGER**, minced Australian beef, bacon, cheddar cheese, tomato, lettuce, onion, chipotle mayo

**COCONUT CHICKEN BURGER**, chicken breast crumbled in banana flour & freshly grated coconut, bacon, cheddar cheese, tomato, lettuce, onion, chipotle mayo

**VEGGIE BURGER**, patty of local tofu, chickpeas, sweet corn, and bread crumbs, feta cheese, roasted bell peppers, chipotle mayo, onion, tomato, lettuce

**BURGER + BEER COMBO!**

**Any Burger or Wraps & San Miguel Draught Beer 100K**

**SIDES, all 30K**

- Hand cut potatoes
- Sweet potato wedges
- Asparagus & broccoli
- Sweet corn edamame
- Wild mushrooms
- Pumpkin & ginger puree

**SAUCES, all 15K**

- Cashew pesto
- Pumpkin pesto
- Pink peppercorn & lemon aioli
- Tartar sauce
- Salsa verde
- Aioli

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## LIGHTER PLATES

<b>Babaganoush</b> , yoghurt flatbreads, sea salt	65K
<b>Yellow fin tuna</b> , avocado mousse, soya bean, wasabi, roasted rice	70K
<b>Avocado and cucumber roll</b> , bokchoy, balsamic, sambal (V)	60K
<b>Classic beef tartare</b> , cultured mustard cream, toasted capers, egg yolk, aged parmesan	75K
<b>Coconut crusted squid</b> , malt vinegar mayo, burnt lemon	60K
<b>Wash rind cheese spinach croquettes</b> , chipotle chili, sea salt (V)	60K
<b>Potted duck meat</b> , rye bread, spiced pear chutney	70K
<b>Coffee-roasted beetroot</b> , fresh curd, Pedro Ximenez vinegar, puffed grains (V)	65K

## BIGGER PLATES

<b>Crispy pork belly</b> , yoghurt foam, dried apple, apple purée, parsley crisp	75K
<b>Seasoned beef salad</b> , Black Angus rib eye, pomelo, lemongrass chili, green beans	80K
<b>Sweet potato gnocchi</b> , creamed tarragon, parmesan, leek, toasted sunflower seeds (V)	75K
<b>Slipper lobster spaghettini</b> , garlic, chili, parsley, extra virgin olive oil	110K
<b>Roasted squid</b> , sweet potato, salted lemon, charred golden shallots	80K
<b>Pan-fried barramundi</b> , streaky bacon, garden peas, butter emulsion, confit fennel	120K
<b>Glazed lamb shoulder</b> , chermoula, watercress, fresh lemon	155K

## TO SHARE OR NOT TO SHARE

<b>24 hr slow-cooked brisket</b> , chimichurri, flatbreads, pickles	290K
<b>Whole butterflied BBQ chicken</b> , smoked harissa, grilled broccolini (2-3 person)	290K
<b>'Catch of the day'</b> , sambal matah, water spinach	290K
<b>Black Angus tenderloin 250g</b> , bernaise sauce, charred truffled parmesan cabbage	290K
<b>Black Angus Rib eye 300g</b> , bernaise sauce, charred truffled parmesan cabbage	390K
<b>Black Angus 600g rib eye</b> select 2 sides, 2 person	680K

## SIDES

all 30K

Aged parmesan golden potato purée	Sautéed wild mushrooms
Roasted cauliflower and brown butter char	Savage house salad
Grilled broccolini with lemon dressing	Sautéed mixed vegetables

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## THE SAVAGE LUNCH COMBO

Order individual items **OR**  
customize your own SAVAGE meal - PROTEIN + SALAD + SIDE  
(served 11am - 6pm)

### PROTEINS

<b>COCONUT CHICKEN</b> , organic free range chicken breast crumbled in banana flour & freshly grated coconut. (cooked in coconut oil)	<b>55K</b>
<b>BARRAMUNDI FILLET</b> , pan seared with crispy skin & sustainably farmed	<b>70K</b>
<b>BALINESE ORGANIC PULLED PORK</b> , 12 hour dry rubbed, roasted & pulled	<b>70K</b>
<b>BEEF BRISKET- AUSTRALIAN BLACK ANGUS</b> , 18 hour slow cooked with beef & coconut glaze	<b>110K</b>

### SALADS

<b>BULGUR TABOULI</b> , bulgur cracked wheat, basil, parsley, mint, sunflower seeds, chickpeas, cucumber, capers	<b>55K</b>
<b>SHITAKE &amp; RED LENTIL</b> , shitake mushrooms, red lentils, yellow & green split peas, cabbage, coriander, cucumber	<b>55K</b>
<b>RAW VEGETABLES &amp; PICKLED FENNEL</b> , zucchini, carrot, daikon, baby sprouts, shallots, red cabbage, fennel	<b>55K</b>
<b>GREEN PAPAYA SALAD</b> , green papaya, purple cabbage, pomelo, chili, apple, coriander, mint, peanuts, sesame seeds	<b>55K</b>
<b>BROCCOLI &amp; COCONUT</b> , broccoli, coconut, apple, edamame, green beans, dried chili, red onion	<b>55k</b>
<b>LEAFY GREEN</b> , basil, parsley, coriander, spinach, rocket, apple, zucchini	<b>55K</b>

### SIDES, all 30K

HAND CUT POTATOES  
SWEET POTATO WEDGES  
ASPARAGUS & BROCCOLI  
SWEET CORN EDAMAME  
WILD MUSHROOM  
PUMPKIN & GINGER PUREE

### SAUCES, all 15K

CASHEW PESTO  
PUMPKIN PESTO  
PINK PEPPERCORN & LEMON AIOLI  
TARTAR SAUCE  
SALSA VERDE  
AIOLI

### VEGAN

<b>PUMPKIN &amp; TOFU STEAK</b> , with bulgur cracked wheat, chickpeas, coriander, coconut oil, & a hint of chili	<b>50K</b>
<b>SPICED TOFU</b> , with crumbled cashew nut & lemon puree	<b>50k</b>
<b>MEDITERRANEAN PLATTER</b> , hummus, babaganoush, tabouli, & pita bread	<b>60K</b>

### COMBO MEALS

PROTEIN + SALAD + SIDE

<b>Coconut Chicken</b>	<b>110K</b>
<b>Barramundi</b>	<b>135K</b>
<b>Pulled Pork</b>	<b>135K</b>
<b>Beef Brisket</b>	<b>175K</b>

### SAVAGE VEGAN COMBO

Any VEGAN meal  
+ SALAD + SIDE

**105K**

### ASK for KIDS MENU!

*All prices are subject to 6% service and 10% tax.*



# KIDS MENU

Spaghetti, with tomato sauce & parmesan cheese

Chicken nuggets, with hand cut potato crisps & salad

Pancake, almond ice cream, almond clusters & berries

Fish fingers, with hand cut sweet potato crisps & salad



