

The

MENU STARTER / SMALL PLATE

SAFFRON RESTAURANT & BAR

- **Garlic bread**, butter, rosemary, oregano. **V** **8**
- **Cauliflower bites**, paprika, moroccan spice, roast red pepper sauce, chilli aioli **V** **17**
- **Trio of dips** w chickpea hummus, muhammara, harissa yoghurt, smoked paprika, flatbread **GFO, V** **16**
- **Chargrilled lamb skewers**, Nepalese spices, tomato and szechuan chutney, black salt yoghurt **GF, DFO** **22**
- **Pork belly bites**, asian dressing, slaw, sesame, shallots **19**
- **Prawn and chorizo skewers**, tomato salsa, chipotle aioli, cucumber salad **GF** **23**
- **Harissa spiced chicken wings**, cayenne pepper, chipotle aioli **GF, DF** **18**
- **Tacos: Beer battered fish OR Moroccan spiced cauliflower**, tortilla, slaw, sourcream, pico de gallo, jalapeno, chipotle aioli (Add avocado 4) **18**
- **Chargrilled tandoori spiced chicken**, kashmiri chilli, saffron, raita, w flatbread **21**
- **Pumpkin and goats cheese arancini balls**, nutmeg, tomato and mustard relish, aioli **V** **18**
- **Potatoes and peas stuffed samosa**, peanuts, cumin, tamarind chutney **VG** **15**
- **Peking Duck spring rolls**, hoisin sweet chilli sauce **18**
- **Crispy fried crumbed squid rings**, lemon pepper, tartare, lemon **19**
- **Handmade dumplings momo**, Nepalese spices, tomato chutney, daikon, sesame **Chicken or buffalo meat, steamed or fried** **18**
- **Tomato bruschetta**, organic sourdough, bocconcini, basil, balsamic **V** **18**

The
MENU MAINS
SAFFRON RESTAURANT & BAR

- **Roast of the day** (Please check with the staff) served with chat potatoes, roasted japanese pumpkin, gravy **GF** 29
- **Rocket and pear salad**, roasted pumpkin, cherry tomatoes, onion, cucumber, pepitas, grana padano, balsamic dressing **GF,DFO** 24
(Add paneer 7.5, Add smoked salmon 7)
- **Fish and chips**, beer battered market fish, thick cut beer battered chips, green salad, tartare 29
- **Himalayan style goat curry (bone in)**, Nepalese spices, saffron, cardamom infused basmati rice, papadum **DF, GF** 29
- **Chicken biryani**, slow cooked chicken, garam masala, fragrant basmati rice, mint , fried shallots , black salt raita **GFO** 29
- **Chargrilled Sirloin 300 grams**, beer battered chips, green salad, bearnaise 41
- **Chargrilled Ribeye 400 grams**, creamy mash, sauteed greens, cafe de paris butter, jus 44
- **Chargrilled Porterhouse steak 300 grams** , beer battered chips, green salad, bearnaise 37
- **Chargrilled pork tomahawk**, roasted pumpkin, chat potato, apple sauce, gravy **DFO, GF** 35
- **Slow braised beef short rib**, creamy tarragon potato salad, sauteed greens, salsa verde, demi glace **GF** 38
- **Saltwater barramundi**, black garlic mushroom, green vegetables , creamy tarragon potato salad, lemon myrtle emulsion **GF** 36
- **Crispy skin Tasmanian salmon**, crushed chat potatoes, wilted greens, roast red pepper sauce, salsa verde **GF** 36
- **Barbeque pork ribs**, creamy slaw, beer battered chips. **(Half /Full)** 35/58
- **Chargrilled combination plate to share:** Sirloin 250 grams, lamb skewers, chicken wings, pork ribs, chips, garden salad 89



MENU SIDE/DESSERT

SAFFRON RESTAURANT & BAR

Sides

- **Mash GF, V** 10
- **Seasonal vegetables, butter GF, VGO** 10
- **Twice cooked chat potato, rosemary, thyme , butter** 12
- **Leafy green salad GF, VGO** 10
- **Beer battered thick cut chips, chipotle aioli V** 10

Desserts

- **New york baked cheesecake, salted caramel ice cream, fresh berries, zesty lime syrup** 15
- **Passion-fruit pavlova, whipped cream, vanilla beans ice cream, pistachios, raspberry malt sauce, pistachio GF** 15
- **Chocolate mousse , whipped cream, macadamia, honeycomb** 15
- **Tiramisu, ladyfinger, mascarpone, kahlua, cocoa** 15

Menus are subject to change due to seasonality and product availability.

Please advise us about any allergies or dietary requirements, our team will do their best to accommodate your request.