



MENU STARTER / SMALL PLATE

SAFFRON RESTAURANT & BAR

- **Toasted baguette**, black garlic butter **V, GFO** 10
- **Freshly shucked Sydney rock Oysters** **DF, GFO** (Half / Dozen) 24/48
Natural w lemon
Ponzu, wakame, gari, flying fish roe
Bloody Mary, celery salt
- **Trio of dips** w chickpea hummus, muhammara, harissa yoghurt, smoked paprika, flatbread **GFO** 16
- **Toast skagen**, prawn & dil dip, creme fraiche, smoked salmon, dil, caviar 21
- **Chargrilled lamb skewers**, Nepalese spices, tomato and szechuan chutney, black salt yoghurt **GF, DFO** 22
- **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 18
(Add avocado 4)
- **New Zealand green shell mussels**, sugo di pomodoro, chilli, garlic, pangrattata, w rosemary foccacia 19
- **Chargrilled tandoori spiced chicken**, kashmiri chilli, saffron, raita, w flatbread 19
- **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
- **Herb crumbed lamb cutlets**, harissa and mint yoghurt, lemon 25
- **Burrata**, tomato gazpacho, roast red pepper and walnut sauce, dehydrated olives, basil oil w toasted organic sourdough **V** 26
- **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

The
MENU MAINS
SAFFRON RESTAURANT & BAR

- **Chargrilled Sirloin 250 grams**, beer battered steakcut chips, green salad, bearnaise **GFO** **37**
- **Handcut squid ink linguine**, tomato and basil sugo, loligo squid, king prawns, New Zealand green mussels, chilli, olives, capers, pangrattata **DFO** **36**
- **Chargrilled Ribeye 400 grams**, creamy mash, sauteed greens, cafe de paris butter, red wine jus **GF** **42**
- **Slow braised beef short rib**, thyme infused cauliflower puree, sauteed greens, salsa verde, glace de veau, leek ash **GF** **38**
- **Fish and chips**, beer battered saltwater barramundi fillets, thick cut beer battered chips, tartare **30**
- **Chargrilled free range half chicken to share**, roasted Japanese pumpkin, thyme and rosemary chats, chermoula, zataar, roast red pepper sauce **GF, DFO** **48**
- **Himalayan style goat curry (bone in)**, Nepalese spices, saffron, cardamom infused basmati rice, papadum **DF, GF** **30**
- **Saltwater barramundi**, creamed potato, black garlic forest mushrooms, poached asparagus, lemon myrtle emulsion **GF** **35**
- **Crispy skin tasmanian salmon**, truffle infused chats, romesco, broccolini, radicchio and shaved fennel salad, salmoriglio **GF** **37**
- **Slow braised lamb shoulder to share**, juniper berries, duck fat potatoes, dutch carrots, roasted pumpkin, sauce verte, rosemary jus **GF** **68**
- **Soy, mirin and ginger glazed pork belly**, chinese five spice, steamed rice, bok choy, fried snake beans, garlic, crispy shallots **GF, DF** **35**
- **Roasted cauliflower salad**, carrot and confit garlic hummus, pickled zucchini, roasted pumpkin, shaved fennel, pomegranate reduction, seed crackers, the green goddess dressing **VG, GF** **28**
- **Saffron's chicken biryani**, slow cooked chicken, garam masala, fragrant basmati rice, fried onion, black salt raita **GFO** **30**

The

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 steak cut chips, chipotle aioli V** 10

Desserts

- **Saffrons's rasmalai** w fresh berries, pistachios, sultana 15
- **New york baked cheesecake**, salted caramel ice cream, fresh berries, zesty lime syrup 15
- **Saffron mess**, meringue, chantilly cream, vanilla beans ice cream, pistachios, raspberry malt sauce, passionfruit coulis, pistachio **GF** 15
- **Chocolate mousse** , whipped cream, macadamia 15
- **Berry tart**, vanilla bean custard, ice cream , lemon myrtle 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.

1.1% surcharge applies on all card payment, 10 % surcharge applies on Sundays and 15% on public holidays.

The

MENU BEVERAGES

SAFFRON RESTAURANT & BAR

Brewed

Cappuccino Flat white Mocha Hot chocolate Latte Long black Chai Latte Dirty chai Latte	5 5.5
Espresso Short Black	4
Piccolo Macchiato	4.5
Masala Chai	5.5
Cardamom Chai	5.5
Babyccchino	2

Milkshakes

Chocolate	8.5
Caramel	8.5
Strawberry	8.5

Squeezed Juices

Orange	8.5
Apple	8.5
Pineapple	8.5

Add On

Extra shot	0.5
Almond/lactose free/Oat milk	1
Ice cream one scoop	1
Vanilla/Caramel/Hazelnut syrup	1

Iced

Iced Latte	8.5
Long black	8.5
Chocolate	8.5
Chai latte	8.5
Coffee	8.5

Smoothies

Mango	8.5
Banana	8.5
Mixed Berries	8.5

Teas

English breakfast	5
Jasmine	5
Earl gray	5
Masala Chai	5
Green tea	5

Soft Drinks

Coke	4.5
Coke Zero	4.5
Solo	4.5
Lemonade	4.5
Ginger beer	4.5
Sparkling water	4.9
Lemon lime bitters	4.9

The

WINE MENU

SAFFRON RESTAURANT & BAR

Sparkling Wines

Long Row Cuvee Brut 200ml from South Australia	10
Lost Farm Vintage Cuvee from Tamar valley Tasmania	80
Carles Pelletier Blanc de Blancs from Burgundy France	60
Latitude Prosecco from yarra valley victoria	42

Rose

Les Peyrautins Rose from France	45
Lambrook Seed Rose from Adelaide Hills	11 40

White Wine

Chalk Hill Blue Moscato from South Australia	10 35
Anchorage Semillon Sauvignon Blanc from South Australia	12 42
Olivier Tricon Chablis from Burgundy France	100
Joel Gott Barrel Aged Chardonnay from California USA	80
Talis Pinot Grigio from Veneto Italy	10 42
Long Row Riesling from South Australia	45
Bridgewood Sauvignon Blanc from Marlborough NZ	13 48
Lambrook Seed Pinot Gris from Adelaide	46
Organic Chardonnay from South Australia	43
Tulloch VS Verdelho from Hunter Valley NSW	46
MT Railey Sauvignon Blanc from Marlborough NZ	12 44

Red Wine

Stonegate Cabernet Sauvignon from South Australia	12 38
Bindi Sergardi La Boncia Chianti from Tuncany Italy	55
McArthur Ridge Southern Tor Pinot Noir from Central Otago NZ	100
Waterwheel Memsie Shiraz from Bendigo Victoria	39
Marcel Amance Pinot Noir from Burgundy France	80
Chalk Hill Blue Cabernet Merlot from South Australia	10 35
Rochford Estate 'La Gouche' Cabernet from Yarra Valley	14 55
Studio Series Merlot from South Australia	10 39
Medhyk Rise Shiraz from McLaren Vale SA	120
Hollick Shiraz from Coonawarra	15 50

The

DRINKS MENU

SAFFRON RESTAURANT & BAR

Bacardi White	8.5
Bundaberg Rum	8.5
Havana Club Black Spiced	10
The Kraken Black Spiced	10
Nepalese Khukuri Rum Spices	10
Haku Japanese Rice Vodka	9.5
Belvedere	12
Grey Goose Original	12
Monkey Shoulder w/ Malt	10
Woodford Reserve Kentucky	12
Nepalese OD Black Chimney	12.5
Nepalese Gurkhas & Guns	12.5
Hendricks	10
Roku Japanese Craft Gin	12
Meukow VSOP	10
Hennessy Vs Cognac	12
Jose Cuervo Tradicionl	12
Silver Patron	9
Mr Black	10
Jack Daniel's No.7	8
Jim beam	8
Bombay Sapphire.	10
Chamboard	10
Black/White Sambuca	10
Frangelico	10

Beer

Great Northern Super crisp	8.5
XXXX Gold	8.5
Corona	8.5
Asahi	8.5
Peroni	8.5
Peroni zero	8
Apple Cider	8.5
Tooheys Old	9.5
Local Black Duck Lagar	10
Local Black Duck XPA	10
Nepal Ice	10
Nepalese Barhasinge Pale Ale	10

Soft Drinks

Any Can Soft Drink	4.5
Orange/Pineapple/Apple Juice	6.5
Ginger Beer	5.5
Sparkling Water	5.5

Coffee/Tea

Cappuccino Flat white Mocha Hot chocolate Latte Long black Chai	
Latte Dirty chai Latte	5 5.5
Espresso Short Black	4
Piccolo Macchiato	4.5
Iced Latte	6
Masala chai	5.5
Cardamom Chai	5.5

The

COCKTAIL MENU

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Margarita Taquilla Triple Sec Lime Juice	18
Yuzu Collins Gordon gin Yuzu juice sugar syrup soda water	22
White Russian vodka Kahlua heavy cream	18
Lychee Martini lychee liquor lychee syrup vodka	18
Strawberry Daiquiri Bacardi Rum Strawberry Strawberry Mixer Lime Juice Sugar	20
Saffron & Rose Martini gin lemon juice rose syrup saffron syrup strawberries	24
Blue Sky vodka blue curaco pine apple juice lime juice	18
Cosmopolitan vodka Cointreau lime juice cranberry juice	18
French Martini Chambord vodka pineapple juice	18
Fancy Whisky Nepalese Gurkha & guns whisky triple sec bitter sugar	20
Black Orchid Vodka lemon juice creame de violette peach bitter	22
Fruit Tingle Vodka Blue Curacao Lemonade Raspberry Cordial	20
Aperol Spritz Aperol Prosecco Soda Orange	19
Brandy Alexander Creame de cacao Black bottle brandy Light Cream	25