



SAGRA.COM.AU
9079 5600

A LA CARTE



@SAGRAMELBOURNE



SAGRA

STARTERS

OLIVES: marinated olives, garlic, e v o oil (GF)	7.5
BRUSCHETTA: grilled bread, josper roasted tomatoes, cantabrico spanish anchovies, e v o oil	4.5 each
JOSPER WINGS: chicken wings, josper roasted, salt flakes, pepper, seasoned with garlic and rosemary salt (2 p.c) (GF)	7
SALMON CARPACCIO: thinly sliced Atlantic salmon with a spicy soy & citrus dressing, micro coriander and toasted sesame seeds (GF)	19.5
GAMBERI: josper roasted king prawns, garlic, chilli, lemon, herbs (GF)	7.5 each
PORK RIBS: josper grilled pork ribs marinated in balsamic & ginger served with pickled chilli & coriander (GF)	15.5
BACCALA: baccala fritti & hand cut chips with a lemon wedge & parsley tartare sauce	15
SALUMI MISTI: a selection of cured meats with grilled bread and grissini	20
FORMAGGI MISTI: a selection of local and imported cheeses, truffled honey, grissini and crisp bread leaves	20

ENTREES

MELANZANE: josper roasted eggplant, pecorino cream, pomegranate, crisp herbs, dried olives & crostini	16.5
CAPRESE: josper roasted heirloom tomatoes, murrindindi estate e v o oil sorbet, buffalo mozzarella, basil sphere	18.5
PORK BELLY: slow cooked pork belly served on pomelo & witlof with fresh cut herbs & colatura dressing (GF)	19
BEEF CARPACCIO: Romsey River grain fed beef with rocket, shaved parmigiano reggiano & white truffle aioli (GF)	18.5
VITELLO TONNATO: slow cooked veal fillet with confit tuna mayonnaise, crisp capers, lemon infused oil & baby chives (GF)	21.5
SQUID: ripieni with eggplant caviar on a splash of roquette colatura and almond granola	23.5
POLPO: chargrilled octopus with warm saffron potatoes, lemon, caperberries and tomato dust (GF)	19.5

GF = GLUTEN FREE OR CAN BE MADE GLUTEN FREE

NO SPLIT BILLS

PLEASE LET YOUR WAITER KNOW OF ANY ALLERGIES

A 15% SURCHARGE ON ALL PURCHASES APPLIES ON PUBLIC HOLIDAYS

PASTA & RISOTTO

SPAGHETTI CHITARRA ALLA CARBONARA: smoked pancetta, coddled egg, pecorino romano, parmigiano and crisp prosciutto	26
TAGLIATELLE RAGU: a tomato, pork, beef & veal ragu finished with mixed mushroom & parmigiano	27.5
RISOTTO: pine and porcini mushroom ragu & taleggio, il bastardo del grappa cheese and fresh thyme	34
GNOCCHI: fresh tomato sugo with josper roasted onions & ricotta salata	25.5
LINGUINE: with sautéed spanner crab tossed in a seafood bisque with white wine, tomato, chilli and fresh parsley	37
TORTELLI: smoked salmon and potato squid ink tortelli on a zucchini and dill veloute with crispy leeks & capers	30

MAINS

BISTECCA: angus dry aged scotch fillet with kohlrabi remoulade and roasting jus 300g (GF)	39.5
TOMAHAWK STEAK: certified angus approx. 1.2kg tomahawk steak, josper grilled, with kohlrabi remoulade and roasting ju (for 2 persons) (GF)	106
PORK: free range pork chop topped with mustard fruits & Italian cabbage slaw with shallot vinaigrette (GF)	37.5
LAMB: lamb cooked two ways. Roasted rack & slow cooked rump with sautéed artichokes, sautéed kipfler potatoes, confit tomatoes & basil dressing	39
GALLETTO: josper grilled marinated chicken with char grilled baby cos, anchovy, shallot & parmesan aioli, grilled corn & pan grattato & spicy jus	35
DUCK: josper roasted, organic corn fed ½ duck served on a risotto of chestnuts and barley with witlof salad and a roasted duck and cassis jus	45
CALAMARI: josper grilled calamari with warm fregola tossed in a tomato & fresh herb salad with a squid ink emulsion & crisp salami	29
BARRAMUNDI: yellow seafood pepperonata, saffron, crispy skin, and leek (GF)	36

SALADS AND SIDES

INSALATA COS: cos lettuce hearts, lemon, tomato & oregano dressing, pickled cucumber & fresh herbs (GF)	10.5
INSALATA RUCOLA: roquette leaves, shaved peccorino, pear, honey and balsamic dressing & smoked pinenuts (GF)	12.5
PATATINE: crispy french fries, salt flakes (GF)	8
POLENTA CHIPS: polenta chips with rosemary, sage and garlic & a smoky eggplant and paprika aioli (GF)	12
MASHED POTATO: creamy mashed potatoes (GF)	9.5
BROCCOLINI: broccolini sautéed in lemon, chilli & garlic (GF)	9.5

WHAT'S ON

THE MOMENT YOU'VE BEEN WAITING FOR

Sagra is about to begin doing eggs for breakfast. Start your morning with a perfectly poached egg, or soothe those post night out struggles with a boozy bloody mary.

DESSERT DESTINATION

With our delicious new dessert menu, we have now become a destination to meet and finish off your evening.

We are serving our stunning new desserts in the dining room, art gallery and rooftop bar until late

HAPPY HOUR

Did you know that Sagra has a happy hour? Wednesday to Saturday from 5pm-6pm. Come and join us in the rooftop bar for some afternoon sippers.

FOOD AND WINE STORE

Check out our fully stocked food and wine store for some delicious, take home lunch and dinner inspirations.

39/48 LUNCH SET

Tuesday through Friday we are offering a \$39/48 lunch set. Two courses and a glass of wine.