

SAVOYE.

Starters

Muhamarra (v) red pepper & walnut dip, served with toasted garlic pita bread	75
Roast cauliflower and butternut salad (v) gently tossed with dried cranberries & walnuts, dressed with a lemon & sumac vinaigrette	85
Grilled calamari tender calamari tubes pan-fried in a lemon & chilli infused olive oil, served on a spicy, smoky paprika aioli	120
Moroccan meatballs lamb meatballs with a homemade pizzaiola sauce, served with toasted ciabatta	120
Goat's cheese wrapped with Parma ham, encased in a crispy phyllo pastry, served on wild rocket and sourdough toast with onion marmalade and balsamic reduction	120

Mains

Pappardelle (v) basil pesto, wild mushroom, sage and lemon zest Add grilled chicken 35	170
Sumac line fish pan-fried and delicately brushed with sumac spice, served with roasted root vegetables and chilli mash	215
Chicken Provençal braised in white wine, Kalamata olives, rosa tomatoes, served with garlic mash	225
Savoie's béarnaise sirloin 250g with sautéed garden greens, crushed new potatoes, and Savoie's signature béarnaise sauce	295
Dry-aged beef fillet 250g lightly basted in Savoie's signature basting, served with salad or rosemary salted fries and your choice of Madagascan pepper sauce or wild mushroom & balsamic sauce	320

SAVOYE.

Desserts

Chocolate Brownie	90
served on a bed of raspberry coulis, topped with milk chocolate mousse, and vanilla ice cream	
Lemon Crumble	90
tangy lemon custard tart topped with torched meringue	

Kids Menu

Chicken Schnitzel – with salad or fries	90
Crumbed Calamari – with salad or fries	110
Cheese Burger – with salad or fries	110

Desserts

Vanilla ice cream – with chocolate sauce	35
Brownie Sundae – with vanilla ice cream and toffee fudge sauce	55
Shakes – vanilla, chocolate, blueberry, raspberry, caramel	45