

THE MENU

LIGHT snacks

indulge in a selection
of dishes curated for
the table

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| sturgeon caviar, traditional accompaniments: boiled egg, parsley, crème fraiche, blinis, vodka | SQ |
| half dozen west coast oysters, onion vinaigrette GF/DF | 360 |
| extra virgin olive oil, balsamic, olives, anchovies, parsley, smoked paprika, focaccia | 260 |
| arancini, tomato, mozzarella, garlic aioli V | 210 |
| empanada, beef, chili, chimichurri | 270 |
| grilled camembert, honey spiced pistachios, grapes, cranberry gel, rocket N/V | 220 |
| grilled beef tongue, tomato salsa GF | 220 |
| korean chicken wings, sesame GF | 270 |
| prawns, kataifi, peppadew mayonnaise DF | 360 |

LIGHT meals

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| chicken caesar salad, crispy bacon, anchovy, poached egg, croutons, parmesan | 320 |
| buffalo mozzarella, vanilla compressed peaches, pinenuts, heirloom tomatoes, basil, balsamic GF/V | 350 |
| soup of the day - please ask your waitron | 280 |
| panfried calamari tubes, crispy squid heads, semi-dried tomatoes, olives, lemon, parsley, fennel salad | 310 |
| red and white quinoa, avocado, kimchi, sprouts, goji berry GF/VE | 280 |

SANDWICHES, WRAPS, burgers

served with
rustic fries and
a garden salad

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| chicken, basil pesto, mozzarella | 275 |
| cuban sandwich, grilled gammon, ham, gruyere cheese, pickles, mustard mayonnaise, prego roll | 310 |
| steak sandwich, grilled wagyu sirloin, red onion, rocket, dijon mustard, prego roll | 350 |
| saxon club wrap, grilled bacon, fried egg, chicken mayonnaise, avocado, tomato, cheddar cheese | 310 |
| beef burger, 200g flame-grilled patty, caramelised onions, mustard mayonnaise, cheddar cheese, sesame roll | 310 |
| vegan burger, black bean and mushroom patty, mint and spring onion slaw, guacamole, chipotle mayonnaise, sesame roll VE | 300 |

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

MAIN meals

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|---|-----|
| confit duck leg, fondant potato, carrot purée, braised baby onion, long stem broccoli, cherry jus <small>GF</small> | 410 |
| braised lamb shoulder, potato dauphinoise, pea and mint purée, baby carrots, jus <small>GF</small> | 480 |
| scottish salmon, beetroot and horseradish purée, mushy peas, chive and caviar beurre blanc <small>GF</small> | 680 |
| prawn linguini, chorizo, cherry tomato, chilli, garlic, rocket | 480 |
| vegan meatloaf, carrot fondant, charred baby onions, masala sauce <small>VE</small> | 410 |
| grilled line fish, butternut fondant, courgettes, cucumber and apple slaw, orange dressing | 480 |

THE grill

mibrasa charcoal grill

please select
a side and a sauce
to accompany
your dish

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|---|------|
| half dozen wild white prawns, lime, lemon, parsley, garlic butter <small>GF</small> | 960 |
| 200g yellow fin tuna, chilli, garlic, sesame dressing <small>GF/DF</small> | 480 |
| spatchcock baby chicken, thyme, garlic | 450 |
| black angus 35 - day dry aged | |
| 300g rump | 440 |
| ribeye on the bone | SQ |
| free range grassfed | |
| 250g fillet | 510 |
| 330g ribeye | 490 |
| 700g t-bone | 910 |
| steak and crayfish | |
| 300g wagyu sirloin and 250g crayfish | 1600 |

THE sides

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| avocado garden salad grilled asparagus rustic cut fries sweet potato fries garden vegetables steamed basmati rice mashed potato truffle wedges herbed baby potatoes bbq glazed sweetcorn grilled root vegetables | 90 |
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THE sauces

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| mushroom red wine jus peri-peri lemon butter creamy garlic peppercorn bearnaise sauce lindo's sauce | 80 |
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SAXON classics

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|---|-----|
| saxon torte, manjari 64% chocolate, milk chocolate whip, berry gel, raspberry pâte de fruits, vanilla ice cream GF/V | 340 |
| freshly baked scones served with whipped cream, house-made berry jam and lemon curd V | 210 |
| malva pudding, charred orange, crème anglaise, cinnamon crumble, ginger ice cream V | 260 |

THE desserts

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| vanilla baked cheesecake, passion fruit curd, honeycomb, coconut crumb | 300 |
| red velvet sponge, vanilla sponge, raspberry confit, raspberry whip and buttermilk ice cream | 270 |
| strawberry mousse, meringue, strawberry compote, vanilla ice cream GF | 270 |
| choux puff, vanilla ice cream, hazelnut praline, manjari chocolate cremeux, chocolate sauce N | 300 |
| guanaja chocolate ice cream, choc chip cookie, candied hazelnuts, caramelised bananas VE/N | 270 |
| selection of local cheeses, preserves, melba toast | 390 |

SAXON cakes

curated from the finest ingredients and perfected through decades of expertise, our saxon cakes are the perfect choice for your special occasion. please allow 24-hours' notice for all cake orders.

please scan the below code to view our cake selection.



Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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