

STARTERS

NATURAL OYSTERS | 4 each
finger lime & ginger mignonette

PORTARLINGTON MUSSELS | 19
chorizo, smoked tomatoes, pickled green chilli & parsley

CHILLI & HERB DUSTED CALAMARI | 18
served with fennel slaw

BBQ PORK SKEWERS | 19
harissa, garlic flatbread

PROSCIUTTO & CAULIFLOWER CROQUETTES | 14

CORN & MANCHEGO EMPANADAS | 14
chipotle, lime

SAXON'S CHARCUTERIE | 28
duck rilette, prosciutto di parma, mortadella, house pickles, olives, stracciatella & chargrilled baguette

SALADS

ORA KING SMOKED SALMON | 19
zucchini, yellow beans, soft egg & green goddess

HALOUMI | 16
chickpeas, honey glazed pumpkin, freekeh, puffed black rice & yoghurt

SPICED LAMB SHOULDER | 19
pomegranete, cucumber, mint, quinoa & tahini dressing

SAXON CLASSICS

RIGATONI BOLOGNESE | 20
parmesan & basil

FISH & CHIPS | 26
market fish served with chips & fennel slaw

CHICKEN PARMIGIANA | 24
smoked ham, san marzano tomatoes & mozzarella, served with chips & fennel slaw

SAXON CHEESEBURGER | 22
wagyu beef & cheese, served with chips

MAINS

PRAWN & TOMATO RISOTTO | 29
chilli & chives

250G SCOTCH FILLET | 38
parsley & caper salad, hand cut chips, red wine sauce

PAPPARDELLE WITH BROCOLLI | 24
pinenuts, pecorino & lemon

DUCK LEG | 28
roasted cauliflower, raisins, macadamia & apple

BABY SNAPPER | 29
bbq corn, broad beans, leeks & chive dressing

PIZZAS

GARLIC & ROSEMARY | 12
with olive oil

MARGHERITA | 20
san marzano tomato, basil, & buffalo mozzarella

PORCINI MUSHROOM | 22
fontina, oregano & truffle

PUMPKIN | 22
caramelised onion, goats cheese, pinenuts & spinach

PRAWN | 23
chilli, capers & broccoli pizza

SPICY CHORIZO | 23
olives, red onions, red pepper & pickled green chilli

PROSCIUTTO | 23
rocket, shaved parmesan, fior di latte & truffle oil

* vegan, dairy-free & gluten-free pizzas available upon request

\$10 PIZZAS

TUESDAYS FROM 6PM

SUNDAYS FROM 4PM

SIDES

NEW SEASON TOMATOES | 12
stracciatella, pickled green almonds, basil

BABY GEM | 10
grana padano, radishes & verjuice

BEANS | 12
grana padano, radishes & verjuice

CHEESE POLENTA CHIPS | 9
served with tomato relish

SHOESTRING FRIES | 9
served with aioli & tomato sauce

SWEET & SAVOURY

SAXON'S TIRAMISU | 13
chocolate glazed, smoked mascarpone ice cream, savoiardi biscuits (v)

WHITE CHOCOLATE TART | 13
raspberries & basil (v)

SELECTION OF CHEESE
served with lavosh & fig paste

Gorgonzola picante
Petite comte
Delice de Bourgogne

single | 9 double | 17 trio | 24

ROYAL SAXON

BEER

ON TAP

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| FURPHY, GEELONG, VIC | 6.5 / 9.5 |
| BUDVAR PILSNER, CESKE BUDEJOVICE, CZECH REPUBLIC | 8.5 |
| HEINEKEN, NETHERLANDS | 10.0 |
| KIRIN, JAPAN | 7.5 / 11.0 |
| BLUE MOON BELGIAN WHITE, COLORADO, USA | 9.5 |
| FOUR PINES KOLSCH, NSW | 7.5 / 11.0 |
| KOSCIUSZKO PALE ALE, JINDABYNE, NSW | 7.5 / 11.0 |
| PANHEAD XPA, NZ | 7.5 / 11.0 |
| COOPERS SESSION ALE, SA | 7.5 / 11.0 |
| FROTHY, WA | 6.5 / 9.5 |
| STELLA ARTOIS, BELGIUM | 10.0 |
| CARLTON DRAUGHT, ABBOTSFORD, VIC | 5.5 / 8.0 |
| BULMERS APPLE CIDER, UK | 7.5 / 11.0 |

WINES

BUBBLES

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| NV REDBANK 'EMILY' BRUT CUVEE, KING VALLEY, VIC | 10.0 |
| NV PAUL LOUIS CREMANT SPARKLING ROSE, LOIRE VALLEY, FRANCE | 13.0 |
| NV LAURENT-PERRIER, TOURS-SUR-MARNE, FRANCE, CHARD / PINOT | 19.0 |
| NV G.H MUMM 'CORDON ROUGE', REIMS, FRANCE, PINOT / CHARD | 19.0 |

WHITE

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| '18 SIDEWOOD, ADELAIDE HILLS, SA, SAUVIGNON BLANC | 13.0 |
| '17 DR LOOSEN 'DR L DRY', MOSEL, GERMANY, RIESLING | 13.0 |
| '17 SALATIN, VENETO, ITALY, PINOT GRIGIO | 12.0 |
| '17 CARAGUILES 'COCHON VOLANT', LANGUEDOC, FRANCE, BLANC | 12.0 |
| '17 TAI NUI, MARLBOROUGH, NZ, SAUVIGNON BLANC | 11.0 |
| '17 MOPPITY VINEYARDS, TUMBARUMBA, NSW, CHARDONNAY | 11.0 |

ROSÉ

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| '17 TRIENINES, COTES DE PROVENCE, FRANCE, GRENACHE CIN SAULT | 12.0 |
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RED

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| '17 SAVE OUR SOULS, MORNINGTON PENINSULA, VIC, PINOT NOIR | 13.0 |
| '16 CLAYMORE 'LONDON CALLING', CLARE VALLEY, SA CABERNET MALBEC | 13.0 |
| '16 DOWIE DOOLE B.F.G, MCLAREN VALE, SA, GRENACHE | 14.0 |
| '17 VITE COLTE "ROSSOFUOCO" PIEDMONT, ITALY, BARBERA D'AST | 14.0 |
| '13 MONTE ANTICO, TUSCANY, ITALY, CAB / MERLOT / SANGIOVESE | 12.0 |
| '14 BYRNE FAMILY VINEYARDS 'RESERVE', CLARE VALLEY, SA, SHIRAZ | 13.0 |

SIGNATURE COCKTAILS

LE GRAND FIZZ - 20.0

Grey Goose Vodka, Elderflower, Citrus and Soda. What better way to enjoy the sun!

MADAME PAMPLEMOUSSE - 20.0

This old Italian gets a French makeover with Citadelle gin, Pampelle and Lillet rosé. Ou la la!

BLUE BANANA COLADA - 20.0

Banana spiced rum, curacao, pineapple juice, coconut cream n' dreams!

PORNSTAR MARTINI - 20.0

The evolution of the iconic Melbourne favourite: a white chocolate and passionfruit martini!

ELDERPINE SOUR - 20.0

Plantation Pineapple fat-washed rum meets Fiorente Elderflower Liqueur in this refreshing twist on a classic sour.

L' ESPRESSO MARTINI - 20.0

Grey Goose, Coffee Liqueur and Espresso Coffee. The perfect way to kick start your night!

AFTERBURNER - 20.0

A delicious rum espresso martini to put a kick in your night. Bacardi Fuego, Frangelico, espresso and chilli infused caramel to fire up the dancefloor!

LEMON MERINGUE PIE - 20.0

Refresh your night with this coconut and citrus sour. It's all about Plantation 3 Rum, lemon sherbet and limoncello here, with a lime-zest garnish. Delicious!

SMOKEY ORCHARD - 20.0

A sweet and savoury delight: this little number sees apple liquor stirred down with Ardbeg Whisky and St Germain Elderflower Liqueur, topped with apple juice and a smoked thyme sprig.

ROYAL SAXON