

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 dressed leaves

BBQ PORK SKEWERS | 7 each
served with baba ganoush

PROSCIUTTO & CAULIFLOWER CROQUETTES | 4 each

CORN & MANCHEGO EMPANADAS | 4 each
served with chipotle & lime (v)

PUMPKIN & TALLEGGIO ARANCINI | 4 each (v)

SAXON'S CHARCUTERIE | 28
prosciutto di parma, mortadella, house pickles, olives, manchego cheese & grilled focaccia.

SALADS

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

HALOUMI | 18
chickpeas, honey glazed pumpkin, freekeh, puffed black rice & yoghurt (v)

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 & dressed leaves

CHICKEN PARMIGIANA | 24
smoked ham, san marzano tomatoes & mozzarella, served with chips & dressed leaves

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

MAINS

PRAWN & TOMATO RISOTTO | 29
chilli & chives

250G SCOTCH FILLET | 38
hand cut chips, red wine sauce & dressed leaves

PAPPARDELLE WITH BROCCOLI | 24
pinenuts, pecorino & lemon (v)

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 (v)

MARGHERITA | 20
san marzano tomato, basil, & buffalo mozzarella (v)

PORCINI MUSHROOM | 22
fontina, oregano & truffle (v)

PUMPKIN | 22
caramelised onion, goats cheese, pinenuts & spinach (v)

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

CHEESY POLENTA CHIPS | 9
served with tomato relish (v)

SHOESTRING FRIES | 9
served with aioli & tomato sauce (v)

ROCKET & PARMESAN SALAD | 9
with aged balsamic & olive oil (v)

GREEN BEANS | 10
with brown butter & hazelnuts (v)

SWEET & SAVOURY

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

WHITE CHOCOLATE TART | 13
raspberries & basil (v)

SELECTION OF CHEESE
served with lavosh & fig paste (v)

Gorgonzola picante
Petite comte
Delice de Bourgogne

single | 9 double | 17 trio | 24

ROYAL SAXON

BEER

ON TAP

HEINEKEN, NETHERLANDS	10
BUDVAR PILSNER, CESKE BUDEJOVICE, CZECH REPUBLIC	8.5
KIRIN, JAPAN	7.5 / 11
FURPHY, GEELONG, VIC	6.5 / 9.5
PANHEAD 'QUICKCHANGE' XPA, NEW ZEALAND	7.5 / 11
KOSCIUSZKO PALE ALE, NSW	7.5 / 11
BLUEMOON BELGIUM WHITE, COLORADO, USA	9.5
FOUR PINES KOLSH, NSW	7.5 / 11
FOUR PINES PACIFIC ALE	7 / 10
STELLA ARTIOS, BELGIUM	10
FROTHY, MATILDA BAY, WA	6.5 / 9.5
BONAMY'S CIDER, TAS	7.5 / 11
CARLTON DRAUGHT, ABBOTSFORD, VIC	5.5 / 8

WINES

BUBBLES

NV REDBANK 'EMILY' BRUT CUVEE, KING VALLEY, VIC	10.0
NV PAUL LOUIS CREMANT SPARKLING ROSE, LOIRE VALLEY, FRANCE	12.0
NV LAURENT-PERRIER, TOURS-SUR-MARNE, FRANCE, CHARD / PINOT	19.0
NV G.H MUMM 'CORDON ROUGE', REIMS, FRANCE, PINOT / CHARD	19.0

WHITE

'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

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

'17 ROB HALL, YARRA VALLEY, 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