

nv laurent perrier la cuvee champagne, 29	our signature mikan sunrise cocktail, 24	yoshinogawa yuzu, 15
chardonnay, pinot noir, pinot meunier,	hombo suzo shochu, apricot massenez,	sparkling sake
reims france	kunizakari sake, falernum	

BANQUETS

caviar oscietra prestige kaviari 3g bump / GF DF	20	sashimi platter, market fish, prawns, oysters, hervey bay scallops, wasabi / GF DF	85	mushroom, cheese, spinach spiral raviolo, porcini cream, chive oil / V	38	minimum 2 people, the entire table must participate
caviar oscietra prestige kaviari 30g, brioche, mascarpone	150	hiomasa kingfish sashimi, thai pesto, ponzu pearls, japanese dressing / GF DF	34	whole market fish, chilli tomato salsa, slaw, asian herbs, nam jim / GF DF	79	breezy 5 Course \$84pp
oyster, japanese dressing, tobiko / GF DF	7ea	beef tartare, mille-feuille potatoes, cured egg yolk, traditional garnish / GF	36	game farm 10-day dry-aged duck breast, honey glaze, sweet potato, lotus crisp / GF DF	40	hiomasa kingfish sashimi, thai pesto, ponzu pearls, japanese dressing / GF DF
baked pacific oyster, xo butter / GF	7ea	heirloom beetroots, coconut, beetroot crumble, basil oil / VG GF	22	bangalow chinese BBQ pork belly, gai lan, soy glaze, pickled carrots / GF DF	40	bay lobster, chive relish, prawn oil / GF DF
hervey bay scallop half shell, yuzu, garlic butter, brioche crumbs (2)	18	heirloom tomatoes, stracciatella, basil oil, champagne vinaigrette / V GF	34	riverina 300g black angus striploin MB2, sesame garlic, red wine jus / GF DF	42	wild-caught cuttlefish, chilli tomato salsa, squid ink tuile / GF DF
cheese and truffle croquette (2) / V	12	grilled fremantle octopus, chilli jam, chilli sesame cucumber / GF DF	38	30-day dry-aged rib on the bone, sesame garlic, porcini jus / GF DF	95	mooloolaba prawns, xo coconut sauce, tobiko, coriander oil, lemon meringue / GF DF
bay lobster roll, kimchi, cos lettuce, xo mayo	18ea	nasu dengaku tempura miso glaze eggplant, shallot relish / VG	26	icon 300g wagyu 9+ striploin, sesame, garlic, red wine jus / GF DF	98	riverina 300g black angus striploin MB2, sesame garlic, red wine jus / GF DF
prawn and scallop dumplings, prawn oil, chives (4) / GF DF	22	wild caught cuttlefish, chilli tomato salsa, squid ink tuile / GF DF	31	1.2kg southern range tomahawk, sesame garlic confit, asian slaw, nam jim, red wine jus / GF DF	189	golden 7 Course \$114pp
shiitake mushroom har gow, chive relish (4) / VG GF	18	mooloolaba prawns, xo coconut sauce, coriander oil, tobiko, lemon meringue (4) / GF DF	44	australian rock lobster linguine, xo butter, tomato, fermented chilli half 125 / whole 230		hiomasa kingfish sashimi, thai pesto, ponzu pearls, japanese dressing / GF DF
grilled king brown mushrooms, soy sesame glaze (2) / VG GF	14	slow cooked lamb belly, carrot purée, edamame beans, herb oil, red wine jus / GF DF	34			hervey bay scallop half shell, yuzu, garlic butter, brioche crumbs
bay lobster, chive relish, prawn oil (2) / GF DF	24					bay lobster, chive relish, prawn oil / GF DF
riverina black angus striploin beef skewers, chilli iam (2) / GF DF	28					beef tartare, mille-feuille potatoes, cured egg yolk, traditional garnish / GF
						mooloolaba prawns, xo coconut sauce, tobiko,

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN VG - VEGAN

T&Cs: A 10% surcharge applies on Sundays and 15% surcharge applies on public holidays. Card transactions may incur a surcharge depending on card type. Menu items may change seasonally.

for vegan, vegetarian or seafood selections, our dedicated menus are available on request.

At SABA, every dish tells a story,
crafted under the vision of Chef
Minh Le, who brings Asia's vibrant
streets and markets to life on
your plate. Our menu celebrates
bold flavours and contemporary
twists on traditional favourites.

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MENU

FOOD & BANQUETS

SABA