
SAUCE BISTRO TASTING MENU FOR 2

\$70 per person

*starters – 1p pacific oyster each,
entrée – stracciatella, salmon tartare
pasta – rigatoni alla vodka
main – butcher's steak mb4+ grain fed
sides – fries and salad*

SNACKS

PACIFIC OYSTERS | 5 each

pink peppercorn mignonette / natural [gf/df]

CIABATTA | 5 each

mount zero extra virgin olive oil [df]

PARTY PIE | 9 each

[df available]

GRILLED MORTADELLA SKEWER | 11 each

smoked paprika, pickled chilli [gf/df]

MOUNT ZERO AUSTRALIAN OLIVES | 8

mixed olive [gf/df]

STARTERS

STRACCIATELLA | 20

caponata, basil, capers, pinenut [gf]

SASHIMI OF SNAPPER | 25

avocado, goat cheese, tomato, shiso [gf/df available]

SALMON TARTARE | 24

*fermented chilli, labneh, salmon roe, botarga,
lavosh [gf/df available]*

WAGYU PASTRAMI | 28

*house smoked wagyu mb7+, whipped cream cheese,
confit mire poix, pickles [gf/df available]*

HOUSE MADE PASTA

PRAWN SPAGHETTI | 35

*local prawns, pancetta, smoked cherry tomato
junmai sake [gf/df available]*

RIGATONI ALLA VODKA | 28

*italian tomato, parmigiano-reggiano,
calabrian chilli, dash of cream*

RAGÙ TAGLIATELLE | 30

*wild boar & veal ragu, red wine, soffritto,
parmigiano [df available]*

MAINS

PAN ROASTED WHITE FISH | 45

spice crusted, english spinach, smoked corn [gf]

PORK CUTLET | 40

*400g glazed berkshire pork, fennel and sugar loaf
cabbage, hot english aioli [gf/df]*

STEAK FRITES | 55

*300g riverine butcher's steak mb4+ grain fed
fries, jus [gf/df available]*

SIDES

SALAD [gf/df] | 12

seasonal leaf and fruit, balsamic

SEASONAL GREENS [gf] | 12

dijon vinaigrette

FRIES [gf/df] | 10



VEGETARIAN | VEGAN | KIDS MENU AVAILABLE

please ask your waiter

We do our best to cater to accommodate your dietary preference and allergies. However, please note as we have a tiny kitchen, we cannot guarantee the complete absence of allergens.

*Prices subject to 10% surcharge on Sunday. 15% on public holidays.