



Savage does away with the modern conveniences of professional kitchen, opting to return to a pre-industrial cooking method using fire & smoke.

Charcoal and Oak is used as our only cooking fuel and every dish on the menu meets our 3 meter grill during the cooking process.

Our menu was designed to be shared, together with a cold beer, a glass of wine or one to more signature cocktails.

Welcome to SAVAGE
Josh Boutwood

Appetizers

Deviled eggs, ox heart & ash. 390

Classic savage signature spicy devilled eggs, preserved Ox heart & onion ash

Bread & smoked butter. 295

House sourdough, freshly baked & paired with hay smoked butter

Burrata Salad. 845

Olive, heirloom tomato, dehydrated kalamata

Pork rind, chive & vinegar. 250

Deep fried pork skin, dusted in vinegar powder & dehydrated chives, paired with curried ketchup

Oak smoked salmon, dill, sour cream. 490

Norwegian salmon, cured and smoked in oak. Thinly sliced and paired with sour cream and dill oil

Chilean mussels. 590

Cooked over embers in white wine, garlic, parsley oil and served with grilled sourdough bread

Pear & capicola salad. 590

Classic savage signature salad, grilled pears, thinly sliced capicola (cured pork neck), arugula and pecorino cheese

Charred romaine. 425

Grilled Romaine lettuce, dressing in our garlic and anchovy dressing topped with sourdough breadcrumbs & parmesan cheese.

Speck. 520

Northern Italian smoked cured pork, thinly sliced and paired with balsamic reduction marinated tomatoes



Mains

Porkchop, peach, caraway 1pc 980 2pc 1195
Marinated porkchop, charred peach & caraway lavash

Free Range Chicken, preserved radish & thai basil 890
Half chicken marinated and grilled over oak, paired with a salad of preserved radish & Thai basil

Barramundi, preserved lemon, kalamata (good for sharing) 1395
grilled whole barramundi, preserved lemon dressing & crushed kalamata olives

Dry aged Bone in ribeye 1.2kg (US choice) 4800
Dry aged ribeye 700g (Canada choice) 3800
Dry aged in house for 28 days, grilled over oak and charcoal, finished with smoked butter, mustard leaf emulsion & sea salt

Flank, ash, pickled spring onions 1245
Grilled over oak to medium rare and dusted in leek ash, & pickled ramps

Tuna collar, soy bean, wild rice (great for sharing) (Limited daily supply) 1150
Grilled over charcoal and paired with a fermented soy bean emulsion & wild rice furikake

Pork belly, Cola, pineapple, basil 595
Grilled pork belly marinated in lime leaf and soy and paired with a grilled pineapple chutney and basil-peanut salad.

Octopus, fresh shiso, sesame, calamansi 1100
Grilled over our open flames and paired with fresh shiso leaf, curry leaf oil, fermented soybean & fresh calamansi.

Chicken kebab, gremolata, onion, bell peppers 800
Yogurt marinated chicken thigh fillet skewered with fresh white onion, red and green bell peppers grilled over oak wood, paired with gremolata.

Sides

Grilled corn, harissa, garlic 410

Wild rice 110

Crushed potatoes, flying fish roe 210