

Starters

Classic Mexican Corn Chips \$7.90
w/ Salsa dipping Sauce

Taco Plate Chicken or Beef w/
2 Taco Shells, Diced Tomato, Shredded Lettuce
and shredded cheese finished w/ Spicy Tomato
Salsa \$18.50

Mexican Salad, Crunchy Iceberg lettuce finished
w/ Tomato, Red Peppers, Avocado & Corn drizzled
w/ Balsamic Dressing \$19.50

Mini Beef Nachos Served w/ Sour Cream,
Guacamole & Tomato salsa \$17.00

Chicken Wings available in Mild or Hot finished
w/ Blue Cheese Dressing \$19.50

Mains

Sizzling Fajita Plate for 2 \$52.50
Chicken or Beef (Mixed plate \$55.00)
Sizzling plate with 6 warm tortillas, guacamole, sour
cream, tomato, lettuce, cheese & salsa
'Best enjoyed with a traditional Sayas Margarita'

Sayas Chimmi- Changa
Chicken or Beef \$31.50
Oven Baked Tortilla filled w/ Sauté Vegetables &
Cheese, resting on a bed of Mexican Rice and topped
w/ Sour Cream, Guacamole & Tomato Salsa
Saltram Makers Mark Sauvignon Blanc (g)

Mexican Pizza \$25.50
Capsicum, Onions, Field Mushrooms, Jalapenos &
Chorizo Sausage Topped w/ Shredded Cheese
Great Washed down with an icy cold Corona

Post Dinner Cocktails

After Dinner Mint \$17.00
Frangelico, Kahlua, a hint of mint and coconut rum
shaken with ice cold milk and topped with chocolate. A
wicked little drink that makes a great dessert.

Espresso Martini \$17.00
Vodka, Kahlua and espresso coffee shaken over ice to
create a lovely little pick me up.

Liqueur Afogado \$13.50
Ice cream and a shot of espresso coffee with your
choice of liqueurs

Post Dinner Tipples

Baileys \$8.50
Tia Maria \$8.50
Kahlua \$8.50
Frangelico \$8.50
Cointreau \$8.50
Galliano \$8.50
Amaretto \$8.50
Benedictine \$8.50
Grand Marnier \$8.50
Drambuie \$8.50
Jamesons Irish Whiskey \$8.50
Johnny Walker Red \$8.50
Johnny Walker Black \$9.50
Glemorangie 10yo Single Malt \$12.5
Lagavulin 16yo Single Malt \$13.5
Canadian Club \$8.50
Wild Turkey \$9.50
Bakers Bourbon \$10.50
Bombay Sapphire Gin \$8.50
Tanqueray Gin \$9.50
Penfolds Club Port \$6.50
Galway Pipe \$9.50
Mr Pickwicks Particular Port \$16.50
Remy Martin VSOP \$10.50
Hennessy XO \$26.00

Tequilas

Coyote Blanco	\$7.50
Sauza Blanco	\$7.50
Jose Cuervo Especial Reposada	\$8.50
Suaza Hornitos Reposada	\$9.50
1800 Reposada	\$9.50
1800 Anejo	\$10.50
Agavero Liqueur	\$10.50
Jose Cuervo Tradicional Reposada	\$10.50
Gran Centenario Reposada	\$10.50
Amate Reposada	\$10.50
Herencia De Plata	\$12.00
El Charro Anejo	\$12.00
Don Julio Blanco	\$12.00
Sauza Gallardon Reposada	\$13.50
Sauza Tres Generaciones Blanco	\$13.50
Herredura Anejo	\$13.50
Don Julio Anejo	\$13.50
Sauza Tres Generaciones Anejo	\$15.50
Casa Noble Blanco	\$15.50
Porfidio Silver	\$16.50
Casa Noble Anejo	\$21.50
Porfidio Anejo	\$24.00
Patron Anejo	\$24.00

The Mexicans have a popular saying:

“Para todo mal: Mezcal, Para todo bien: Tambien”

This Translates to “For Everything Bad: Mezcal,

For Everything good: The Same”

Hola!



Sayas Public Holiday Menu

15% surcharge has been applied

Panza llena,
corazon contento
(Full belly,
contented heart)

*For your convenience, we have placed wine and drink
recommendations with all our main meals*

Those available by the glass have been marked with a

(g)

International Menu

Entrees

Turkish bread \$11.50
With a trio of Chefs assorted dips

Soup of the day \$13.50
Served with crusty bread

Salt & Pepper Dusted Calamari \$18.50
w/ Herb Caper Mayo & Chunky Fries

Traditional Caesar Salad \$20.50
w/ Grilled chicken \$24.00
w/ Salt and Pepper Prawns \$25.50

Garlic Prawns \$26.50
In a Creamy Garlic Sauce Resting on Saffron
Infused Risotto

Classic Greek Salad w/ \$21.50
Capsicums, Cucumber, Tomato, Spanish Onions,
Kalamata olives topped w/ crumbled Fetta Cheese

Mains

Fettuccine Carbonara \$19.50
Fettuccine tossed in a delicious, creamy bacon and onion sauce
'Nobilo Sauvignon Blanc Pinot Gris'

Victorian Lamb Rump \$37.50
Resting on Sweet Potato Mash w/ broccoli florets
finished w/ Rosemary infused jus
Chef recommends lamb cooked medium
Saltram Makers Mark Cabernet Sauvignon (g)

Grilled Barramundi Fillet w/ \$35.50
Leafy Garden Salad & Chunky Fries drizzled w/
Lemon Butter Sauce
Witches Falls Chardonnay

Eye Fillet w/ \$44.50
Basil scented Mash, topped w/ Crumbed Topped

Field Mushroom drizzled in a rich Port Jus
Add 5 Garlic Prawns \$17.00
Penfolds Rawson's cabernet Sauvignon

Mediterranean Chicken Pasta \$25.50
Tender Chicken pieces w/ semi dried tomato, olives,
Spanish onions, capsicum finished in a creamy tomato
sauce
Leasingham Magnus Riesling (g)

Garlic Prawns \$36.50
In a Creamy Garlic Sauce Resting on Semi
dried Tomato & Saffron Infused Risotto
'Wolf Blass Verac, a light chilled red with a hint of sparkle'

Sides

\$11.50

Fresh Garden Salad

Chunky Fries

Seasonal Vegetables

Specials

Sayas Restaurant Takes Advantage of Seasonal
Produce, the Chef careful Selects Market Fresh
Produce to Create Mouth Watering Specials. Please
Ask Your Waiter for Tonight's Delight.

Desserts

Steamed Chocolate Pudding With Vanilla Bean Ice Cream & Raspberry Coulis	\$13.50
Warmed Sticky Date Pudding Served w/ Butterscotch Sauce	\$13.50
Bowl Of Fresh Strawberries Topped w/ Chantilly Cream	\$13.50
Iced Chocolate Soufflé w/ Fresh Strawberries	\$13.50

Chilli Con Carne Spicy Beef w/ Red Kidney Beans sitting in a Crispy Tortilla Basket Smearred w/ Guacamole, Spicy Salsa & Sour Cream \$24.00

Chilli Meatballs \$27.50
Marinated Meatballs in Sayas Herbs and Spices cooked in a Rich Tomato Sauce resting on Mexican Rice & finished w/ American Jack Cheese

Enchiladas Chicken or Beef \$31.50
Served w/ Mexican Rice & topped with Sour Cream, Tomato Salsa & Guacamole

Beef Nachos, \$25.50
Corn Chips topped with Spiced Mexican Mince, Melted Cheese, Sour Cream, Guacamole and Tomato Salsa

Night Cap

Sayas Restaurant uses only the finest freshly roasted Vittoria Coffee Beans

Latte	\$3.5
Cappuccino	\$3.5
Flat White	\$3.5
Espresso (long or short)	\$3.5
Macchiato (long or short)	\$3.5
Affogato	\$5

Make Your Night Cap Even More Decadent by Adding Your Favorite Liqueur \$8.5

Vegetarian Options

Sizzling Fajita Plate for 2 \$49.50

Vegetarian Enchiladas \$30.50

Vegetarian Nachos \$24.00

Taco Plate Vegetarian (entrée size) \$17.00

Sides

Please note, sides can only be ordered in addition to entrée or main dishes

Guacamole	\$3.50
Spicy Tomato Salsa	\$2.00
Jalapenos	\$2.00
Sour Cream	\$2.00
Shredded Cheese	\$2.50
Tortilla	\$1.00
Taco Shell	\$1.00
Bowl Corn Chips	\$3.50
Marinated Olives	\$3.50
Sambel Oelek (chopped Chilli)	\$2.00
Warm Refried Beans	\$2.50