

APERITIVO

AFTERNOONS

at Sax

3-6 PM TUES

3-7PM WED-FRI

TAP BEER

8

Lord Nelson Three Sheets, Stone & Wood, Bentspoke IPA, Carlton Draught, Peroni 0 (Zero Alcohol, Bottled)

WINE

11

Red, White, Sparkling available

SPIRITS

11

Seacliff Australian Vodka, Four Pillars Rare Dry, Havan Club 3, Monkey Shoulder Scotch, Four Roses Bourbon, Seadrift 0% Alcohol Gin

SPRITZ

15

APEROL or LEMONCELLO or CAMPARI

LOSING MY RELIGION (0% Alcohol)

Seadrift Wild Hibiscus Pink Coastal 0% alcohol Gin, Sax Housemade Raspberry Syrup, Lime, Soda

SAX COCKTAILS

16

HERE COMES THE SUN

Blanco Tequila, Passionfruit, Aperol, Agave, Red chilli, Tajin

STAND BY ME (limited)

Vodka, Lime, Ginger ale, Sax Housemade Ginger Lemonade foam

AT LAST

Blanco Tequila, Espresso, Salted Caramel, Coffee Liqueur, Caramel and Salt Rim

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN AN AREA THAT HANDLES NUTS.
A 10% SERVICE CHARGE APPLIED ON WEEKENDS AND TO ALL TABLES OF 6+ GUESTS.

SNACK MENU

FROM 4PM

Focaccia board w/ homemade focaccia,
burrata, balsamic glaze 19

Serves 2-3

Add Prosciutto 9, Salami 6 Mortadella 6

House baked focaccia w/ olive oil, balsamic 9

Warmed olives 9

Feta stuffed crumbed olives 14

Mortadella, pickled vegetables 9

18mth Jamón prosciutto w/ melon 12

Salami, pickled vegetables 12

Burrata w/ crude olive oil pesto 12

Japanese Wagyu bresaola w/ red grapes 18

Ricotta lemon zucchini flowers
w/ truffle honey 4pc 23

Salt and pepper squid w/ citrus GF 23

Shoestring fries 12

Truffle Fries 16

AFFETTATI SELECTION 30

18mth Jamón prosciutto, olive mortadella & salami
served w/pickles house baked focaccia

CHEESE SELECTION 30

Aged Gouda, Taleggio and double cream Brie w/
house baked focaccia