

Starters

Classic Mexican Corn Chips \$6.90
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 \$15.90

Mexican Salad, Crunchy Iceberg lettuce finished
w/ Tomato, Red Peppers, Avocado & Corn drizzled
w/ Balsamic Dressing \$16.90

Mini Beef Nachos Served w/ Sour Cream,
Guacamole & Tomato salsa \$14.50

Chicken Wings available in Mild or Hot finished
w/ Blue Cheese Dressing \$16.90

Mains

Sizzling Fajita Plate for 2 \$45.90
Chicken or Beef (Mixed plate \$47.90)
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 \$27.90
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 \$21.90
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 \$15.50
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 \$15.50
Vodka, Kahlua and espresso coffee shaken over ice to
create a lovely little pick me up.

Liqueur Afogado \$12.50
Ice cream and a shot of espresso coffee with your
choice of liqueurs

Post Dinner Tipples

Baileys \$7.50
Tia Maria \$7.50
Kahlua \$7.50
Frangelico \$7.50
Cointreau \$7.50
Galliano \$7.50
Amaretto \$7.50
Benedictine \$7.50
Grand Marnier \$7.50
Drambuie \$7.50
Jamesons Irish Whiskey \$7.50
Johnny Walker Red \$7.50
Johnny Walker Black \$8.50
Glemorangie 10yo Single Malt \$11.00
Lagavulin 16yo Single Malt \$12.5
Canadian Club \$7.50
Wild Turkey \$8.50
Bakers Bourbon \$9.50
Bombay Sapphire Gin \$7.50
Penfolds Club Port \$5.50
Galway Pipe \$8.50
Mr Pickwicks Particular Port \$14.50
Remy Martin VSOP \$9.50
Hennessy XO \$23.00

Tequilas

Coyote Blanco	\$6.50
Sauza Blanco	\$6.50
Jose Cuervo Especial Reposada	\$7.50
Suaza Hornitos Reposada	\$8.50
1800 Reposada	\$8.50
1800 Anejo	\$9.50
Agavero Liqueur	\$9.50
Jose Cuervo Tradicional Reposada	\$9.50
Gran Centenario Reposada	\$9.50
Amate Reposada	\$9.50
Herencia De Plata	\$10.50
El Charro Anejo	\$10.50
Don Julio Blanco	\$10.50
Sauza Gallardon Reposada	\$10.50
Sauza Tres Generaciones Blanco	\$11.50
Herredura Anejo	\$11.50
Don Julio Anejo	\$11.50
Sauza Tres Generaciones Anejo	\$13.50
Casa Noble Blanco	\$13.50
Porfidio Silver	\$14.70
Casa Noble Anejo	\$18.90
Porfidio Anejo	\$21.00
Patron Anejo	\$21.00

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!



Welcome to Sayas Restaurant

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 \$9.90
With a trio of Chefs assorted dips

Soup of the day \$11.90
Served with crusty bread

Salt & Pepper Dusted Calamari \$15.90
w/ Herb Caper Mayo & Chunky Fries

Traditional Caesar Salad \$17.90
w/ Grilled chicken \$20.90
w/ Salt and Pepper Prawns \$21.90

Garlic Prawns \$23.00
In a Creamy Garlic Sauce Resting on Saffron
Infused Risotto

Classic Greek Salad w/ \$18.90
Capsicums, Cucumber, Tomato, Spanish Onions,
Kalamata olives topped w/ crumbled Fetta Cheese

Mains

Fettuccine Carbonara \$16.90
Fettuccine tossed in a delicious, creamy bacon and onion sauce
'Angel Cove Marlborough Sauvignon Blanc'

Victorian Lamb Rump \$32.90
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/ \$31.90
Leafy Garden Salad & Chunky Fries drizzled w/
Lemon Butter Sauce
'Witches Falls buttery smooth Chardonnay,'

Eye Fillet w/ \$38.90
Basil scented Mash, topped w/ Crumbed Topped
Field Mushroom drizzled in a rich Port Jus
Add 5 Garlic Prawns \$15.00
Penfolds Rawson's cabernet Sauvignon

Mediterranean Chicken Pasta \$21.90
Tender Chicken pieces w/ semi dried tomato, olives,
Spanish onions, capsicum finished in a creamy tomato
sauce
Leasingham Magnus Riesling (g)

Garlic Prawns \$31.90
In a Creamy Garlic Sauce Resting on Saffron
Infused Risotto
'Wolf Blass Verae, a light chilled red with a hint of sparkle'

Sides

\$10.00

Fresh Garden Salad

Chunky Fries

Seasonal Vegetables

Specials

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

Desserts

Steamed Chocolate Pudding \$12.00
With Vanilla Bean Ice Cream & Raspberry Coulis

Warmed Sticky Date Pudding \$12.00
Served w/ Butterscotch Sauce

Bowl Of Fresh Strawberries \$12.00
Topped w/ Chantilly Cream

Iced Chocolate Soufflé \$12.00
w/ Fresh Strawberries

Chilli Con Carne Spicy Beef w/ \$20.90
Red Kidney Beans sitting in a Crispy Tortilla Basket
Smearred w/ Guacamole, Spicy Salsa & Sour Cream

Chilli Meatballs \$23.90
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 \$27.90
Served w/ Mexican Rice & topped with Sour Cream,
Tomato Salsa & Guacamole

Beef Nachos, \$21.90
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 \$7.50

Vegetarian Options

Sizzling Fajita Plate for 2 \$42.90

Vegetarian Enchiladas \$26.90

Vegetarian Nachos \$20.90

Taco Plate Vegetarian (entrée size) \$14.90

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