

Salt Lunch and Dinner Menu (available from 11:30pm)

Starters and Light Meals

Butternut pumpkin bruschetta \$14.90

Toasted sour dough with Roast pumpkin, caramelized onion, feta, and rocket.

Beef tataki \$16.90

Rare seared eye fillet thinly sliced and served with cucumber, spring onion and ponzu dressing.

Skewers \$19.90

Grilled chicken, chorizo and haloumi skewers served on a bed of mixed leaves with chimichurri dressing.

Charcuterie board \$16.50

Tasting sized selection of Prosciutto, aged cheddar, relish, pickles and sourdough.

Bread and dips \$12.90

A trio of dips with toasted turkish bread, lemon infused olive oil and dukkah.

Baked eggplant \$17.50 (Vegan) (GF)

Middle eastern spiced eggplant with quinoa tabouleh salad, raw cashew aioli, roast green beans and mint.

Chicken walnut salad \$17.90

Shredded chicken breast with mixed leaves, fried potato slices, corn, cherry tomatoes, red onion, shaved pecorino and lemon basil dressing.

Sticky pork belly salad \$21.90

Ginger soy glazed pork belly on a soba noodle salad with Asian herbs, roast cashews, fried shallots and chilli.

Lemon garlic calamari \$19.90

Fried calamari with cucumber and herb salad, tomato salsa, whipped garlic yoghurt and lemon.

Brisket sandwich \$18.50

Slow cooked beef brisket on Turkish bread with aged cheddar, house pickles and garlic coleslaw.

Comes with fries and aioli.

Kids menu Breakfast \$10.00

Smashed avo on sourdough

Bacon and eggs on turkish toast

French toast with ice cream and honey

Kids menu Lunch and Dinner \$10.00

Tomato cheese linguine

Chicken nuggets and chips

Please note: one bill per table - 15 % surcharge on public holidays

Main Meals

Prawn and squid linguine \$25.90

Chilli, garlic and white wine tomato passata sauce with fragrant herbs, shaved pecorino and fresh lemon.

Pumpkin risotto 23.90

Rich creamy risotto of butternut pumpkin, spinach and roast corn with shaved pecorino.

Chicken prosciutto involtini \$28.90

Chicken breast and buffalo mozzarella wrapped in prosciutto with a rich tomato sugo sauce, soft polenta and green beans.

Salmon fillet \$29.90

Crispy skin salmon with roasted chat potatoes, cherry tomatoes, steamed zucchini and dill hollandaise.

Slow roast pork \$27.90

Slow cooked pork belly with roasted leek, carrot, soft polenta and honey wine jus.

Eye fillet \$34.90

Grilled eye fillet with lyonnaise potatoes, brown butter green beans and red wine jus.

Sides \$9.00

Roast vegetables | Green beans | Garden salad | Sourdough with olive oil and balsamic | fries with rosemary salt and aioli.

Banquet Dinner \$38.00 per person. minimum 2 people (available nights only)

Pork belly, slow cooked brisket and roast vegetables with fried calamari, corn zucchini fritters, garden salad, charred leek and yogurt dip and crispy Turkish toast.

Comes with your choice of deserts.

Desserts

Creme Brûlée \$14.00

Banana and coconut Brûlée with sugar cookies.

Lemon strawberry slice \$14.00

Layers of flakey butter puff pastry, lemon curd, ricotta, fresh strawberries and blueberry gel.

Chocolate pudding \$14.00

Warm chocolate pudding with raspberry puree, pistachio ice cream and dark chocolate sauce.

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