



Salt House

Lunch

Starters

oyster shots

7.5

Salt House bread, extra virgin olive oil, dukkah

4.5

Salt House marinated sicilian green olives

4.5

Entrées

freshly shucked oysters - nashi pear and chilli sorbet, verjuice mignonette

six – 17.5

twelve - 35

oysters kilpatrick - julienne chorizo, worcestershire sauce, parmesan

six – 17.5

twelve - 35

Salt House antipasti - selection of cured meats, seafood, marinated vegetables, crostini

18.5

twice cooked pork belly, crab and pineapple salad, spiced apple purée

17.5

caramelised goats cheese, fig salad, honey-glazed nuts, aged balsamic, peppered shortbread

16

seared queensland scallops, kipfler potato salad, infant herbs, truffle pesto, salmon caviar

17

caesar salad, prosciutto, soft poached egg, white anchovies, parmesan, crostini

14.5

Mains

pappardelle with prawns, semi-dried cherry tomatoes, asparagus

26

tagliatelle with rocket, wild mushrooms, parmesan, roasted pine nuts, garlic cream sauce

22

seafood jambalaya with carnaroli rice, creole spices, smoked chicken, chorizo, cornbread

33

wild barramundi fillet on kipfler potato and green olive salad, tomato and macadamia nut fondue

31

seared chicken fillets, coconut chilli sauce, avocado salad, paw paw sambal

25

XXXX beer battered coral trout with Salt House chips, tomato sauce, citrus aioli

23

from the Salt House wood fired grill

grain fed beef rib eye on the bone 350g

34

grain fed beef eye fillet medallions 125g ea

33

all steaks from the grill served with mediterranean style salad and selection of sauce;
diane or
béarnaise or
brandy and green peppercorn

wagyu steak sandwich with lettuce, danish feta, avocado, tomato relish, Salt House chips

23

grilled seafood selection with lemon confit, lemon thyme aioli, tomato and horseradish sauce

35

Sides

baby cos, danish feta, semi dried tomato, olives, roasted macadamia nut salad

9.5

rocket, fig, parmesan salad

8.5

Salt House chips, aioli, tomato sauce

7.5

vegetables of the day

7.5

truffle mash

6.5