

**Bar Menu**  
**midday – 10pm**

**oyster shot – bloody mary belvedere vodka  
and lime  
7.5**

**freshly shucked oysters  
natural with lemon, red wine vinegar, shallot mignonette  
six – 17.5  
twelve - 35**

**oysters kilpatrick – chorizo, sweet and sour onions, glazed with parmesan  
cheese  
six - 21.5  
twelve – 38**

**goats cheese and herb filled jalapenos,  
BAM! sauce  
10**

**marinated olives, sun blushed tomatoes, almonds  
9**

**bruschetta, cherry tomato, roast sweet onion, purple basil, local bufalina,  
apple balsamic reduction  
14**

**selection of dips bread and crackers  
13.5**

**Salt House chips  
house made tomato sauce, dijonnaise  
8**

**spiced chickpea samosa, mango and chilli relish  
12**

**Salt House antipasti  
selection of dips, cured meats and olives  
22**

**½ kg chilled cooked local prawns  
cocktail sauce, lemon  
23**

**caesar salad, prosciutto, soft poached egg,  
white anchovy, parmesan, lavosh  
14**

**herb crumbed fish and chips,  
herb aioli  
18**

**chilled seafood platter  
king prawns, moreton bay bugs, natural oysters, salmon gravlax, salmon and  
crème fraiche bruschetta, sesame crusted tuna, butter and herb poached red  
claw, pea and dill gribiche  
36**

**open steak sandwich  
marinated eye fillet, sourdough, rocket, onion jam, feta, beetroot and  
horseradish salsa, kipfler chips  
20**

**fish burger  
herb crumbed coral trout, cos lettuce, cucumber salsa, herb aioli, chips  
20**

**Salt House tapas  
chefs selection of hot and cold tapas  
45**

**selection of local and imported cheese  
apple , muscatels, candied nuts, redcurrant jelly,  
house made crackers and grissini  
16.5**