

dinner

starters

oyster shot – bloody mary belvedere vodka and lime

7.5

Salt House bread, fig vincotto, italian extra virgin olive oil, house dukkah

3

Salt House marinated mixed olives, sun blushed tomatoes, almonds

12

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

14

oysters three ways

- **red wine vinegar and shallot mignonette**
- **soy and wasabi dressing**
- **lychee and chilli sorbet**

six – 18.5

twelve – 37

oysters kilpatrick – chorizo, sweet and sour onions, glazed with parmesan cheese

six – 22.5

twelve – 42

**daily selection of dips, in house and imported cured meats,
olives and marinated roasted pimentos**

22

entrées

duo of hervey bay scallops

- mango and chilli salsa, coriander, salted cashews
- shaved fennel, ruby red grapefruit salad, dill and sweet paprika butter

16

twice cooked byron bay pork belly, celeriac and apple puree, fig and honey compote, pear crisp

15

warm goats cheese, candied macadamia, herb and sweet capsicum salad, onion marmalade jus

16

pasta

tagliatelle, wild mushrooms, parmesan cream, baby spinach, crispy enoki

18/ 25

rigatoni with mixed seafood, salsa verde, tomato concassé, char grilled lemon

19 / 28

mains

chilled seafood platter

tiger prawns, moreton bay bugs, natural oysters, salmon gravlax,
salmon and crème fraiche bruschetta, butter and herb poached red claw, sesame crusted tuna,
pea and dill gribiche

36 for 1 person / 65 for 2 people

Salt House fish of the day

32

mains

**seared mustard eye fillet, potato and confit garlic gratin, balsamic roasted golden shallots,
dutch carrots, port jus**

36

**char grilled eggplant, caramelized onion moussaka, feta filo crisp, shaved zucchini,
olive and dill salad, beetroot tzatziki**

28

from the Salt House wood fired grill

fired with 100 year old timber felled in Blackheath N.S.W.

**morrocan spiced lamb back strap, smoked eggplant puree, mint yoghurt, tabouli salad,
stuffed piquillo pepper**

34

**300g victorian king island rib eye, sweet potato puree, fontina and baby spinach filled field
mushroom, leek crisps, horseradish cream**

38

**250g queensland wagyu sirloin (marble score 4-5), herbed crushed chats, beetroot, pecorino and
chive salsa, honey and thyme infant turnips, truffle jus**

44

**whole 1.2kg market fish for two - en papillote - lemongrass, chilli, lime, coriander, sweet soy
served with bok choy and broccolini, green paw paw and mango salad**

80

Salt House

sides

paprika and herb kiplers

11

bok choy and broccolini, honey and soy, black sesame, crispy shallots

12

fontina and spinach filled field mushroom, balsamic reduction

11

rocket, kalamata olive, roast pepper, parsley and feta

7

green paw paw, salted peanut, thai basil, mango and nuoc cham dressing

9

Salt House chips

dijonnaise, house tomato sauce

8

Salt House