

# reduced a la carte menu

Please select two or three courses for the entire group.  
If selecting two courses please specify which courses - entrée and main or main and dessert.

## entrées

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

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

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

## mains

Salt House fish of the day

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

250g sirloin, herbed crushed chats, beetroot, pecorino and chive salsa, bok choy, truffle jus

## dessert

double chocolate tart, saffron poached pears, eton mess mille feuille, crème fraiche ice cream

blueberry and raspberry cheesecake, lemon sherbet, peanut popcorn, blueberry and port consommé

house made sorbet, coconut liqueur, mango jelly

two course \$48  
three course \$59