



Salt House

SET MENU

Entrée

caramelised soignon goat cheese, fig salad, honey-glazed nuts, 20y.o. balsamic, peppered shortbread

confit of duck terrine, petite salad, mustard fruits, lavosh bread, blood plum caramel

duo of atlantic salmon
*cured and seasoned with native pepper
confit with dill crème fraîche and lavosh*

Main

wild barramundi fillet on kipfler potato and green olive salad, tomato and macadamia nut fondue (GF, DF)

tagliatelle with rocket, wild mushrooms, parmesan, roasted pine nuts and garlic cream (DF,V)

grain fed rib eye on the bone (350g) mediterranean style salad, diane sauce

Dessert

mossman vanilla and lychee panna cotta, almond tuile, strawberry consommé and sweet basil oil

double chocolate jaffa tart, cointreau syrup, candied zest

selection of local and imported cheese with candied fruits

V=vegetarian

GF=gluten free (or can be made)

DF=dairy free (or can be made)

Two Course Menu \$48 per person

Three Course Menu \$59 per person

All credit card transactions will incur a \$1 surcharge