

Lunch

starters

oyster shot – bloody mary agwa

7.5

Salt House bread, extra virgin olive oil, vincotto, house butter

3

Salt House marinated green olives

6

bruschetta with locally caught tuna tartare, capers, tomato and avocado salsa

12

freshly shucked - oysters with salmon caviar, candied lime, sake and bloody mary sorbet

six -17.5

twelve -35

oysters kilpatrick - chorizo, worcestershire sauce, glazed with parmesan

six -17.5

twelve -35

daily selection of dips, cured meat, crumbed olives

18

entrées

poached eggs, bresaola, asparagus, béarnaise, macadamia dressing and garlic toast

16

brioche crumbed burrata with fresh figs and dates, candied walnuts, vincotto dressing

17

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

14.5

with chicken

22

with sugar cane cured salmon

23

whole cooked locally caught prawns served on ice with lemon, marie rose sauce

23

mains

rigatoni with mixed seafood al olio, cherry tomato, basil, chilli, white wine

22

ferron risotto with mixed mushroom, pecorino, chestnuts and aged balsamic dressing

23

XXXX beer battered fish and chips with aioli, tomato sauce, salad

23

steak sandwich with bacon, lettuce, danish feta, avocado, tomato relish

23

wild caught barramundi fillet with red curry, rice pilaf and thai salad

29

organic chicken breast stuffed with walnuts and brioche with sautéed cos, chickpeas, parsnips and zucchini purée, apricot glaze

32

chilled seafood platter

king prawns, moreton bay bugs, natural oysters, sugar cane cured salmon, salmon and scallop cannelloni, tuna bruschetta, champagne poached calamari, smoked tomato gribiche

49

from the Salt House wood fired grill

harissa marinated yellow fin tuna, sautéed vegetables, spiced eggplant and sweet turkish salsa

33

new york cut waygu strip loin with morton bay bug and sun blushed tomato mash, mustard béarnaise

34

sides

baby cos, fresh dates, walnut and barley salad

9.5

tuscan potatoes – pan fried with pancetta, herbs and green olives

8

Salt House chips, aioli and tomato sauce

7.5

sautéed broccolini with truffle and almonds

9