

Dinner

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

warm salad of quail with infant beetroot and kipfler potatoes, watercress, shallot and chickpea purée

17

**lemon and butter poached moreton bay bugs with sichuan pepper, infant herbs,
cauliflower and flying fish roe**

18

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

17

**caesar salad, prosciutto, soft poached egg, white anchovies, parmesan, grissini and
sugar cane cured salmon**

23

lamborghini prawns with mussels, cherry tomato, asparagus and cream, grilled bread

18

**tasmanian salmon cannelloni of scallop and asparagus, preserved lemon salsa, pickled fennel,
saffron and cauliflower purée**

18

pasta

pappardelle with house made duck sausage, pistachios and spinach

17 / 24

rigatoni with vongole, prawns, cherry tomato, chilli, garlic with white wine and brandy sauce

17 / 24

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

16 / 23

mains

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

**wild caught barramundi fillet with pan fried kipfler potatoes, pancetta, mustard mizuna, macadamias
with basil and ricotta pesto**

33

**oven roasted, grass fed eye fillet with fontina cream, smashed potatoes, asparagus and
candied horseradish**

35

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

32

lamb assiette

vanilla smoked, mustard crumbed double cutlet, confit sweet potato

lamb fillet stuffed with macadamia and basil pesto, tomato salsa

lamb shank rillet, truffle pastry, eggplant caviar, peppercorn and whisky sauce

39

from the Salt House wood fired grill

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

33

sous vide veal cutlet with lyonnaise potatoes, mushrooms, pimento pesto and spinach purée

32

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

34

sides

baby cos, fresh dates, walnut and barley salad

9.5

green paw paw, peanut and cherry tomato salad

10

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



Salt House