

# 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

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

or

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

or

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

## mains

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

or

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

or

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

## desserts

pistachio and white chocolate gâteau, midori brûlée

or

rose blossom panna cotta, rose petal marshmallow, mandarin jelly, grand marnier syrup

or

triple chocolate marquise, vanilla preserved cherries, coffee mousse

## starters and sides – additional cost

Salt House bread, extra virgin olive oil, vincotto, house butter - 3

Salt House marinated green olives – 6

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

two course \$48

three course \$59



*Salt House*

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three course \$59