

# Dinner

## Starters

**oyster shot**

**7.5**

**Salt House bread, extra virgin olive oil, vincotto**

**3.5**

**Salt House marinated green olives**

**6**

**freshly shucked oysters - pineapple, vietnamese mint and chilli, three ways**

**six -17.5**

**twelve -35**

**oysters kilpatrick - chorizo, worcestershire sauce, glazed with parmesan**

**six -17.5**

**twelve -35**

**apricot smoked salmon bruschetta, macadamia nuts, capers**

**12**

## Entrées

**antipasti**

**daily selection of cured meat, seafood and marinated vegetables**

**18.5**

**slow braised pork belly, soba noodle and pickled mushroom salad, plum and star anise glaze, crispy enoki mushrooms**

**17.5**

**beetroot carpaccio, taleggio and cress salad, garden pea gazpacho, spiced macadamia, dill crisp**

**15.5**

**duck liver parfait, sous-vide pumpkin, ginger bread purée**

**16**

**confit veal sirloin with smoked tomato, stuffed infant capsicum, pea purée**

**17.5**

**ocean trout cannelloni of scallop and asparagus, preserved lemon salsa, pickled fennel, saffron cauliflower purée**

**18**

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

**14.5**

**with green ant cured salmon**

**23**

## Mains

pappardelle, slow braised beef cheeks, mushroom and sautéed spinach

24

rigatoni with roast eggplant, capers, tomato, local buffalo mozzarella

22

vegetable moussaka cigar, fennel salad, cauliflower skordalia, beetroot tzatziki

27

wild caught barramundi wrapped in speck with prawns, shellfish, root vegetables,  
saffron cream sauce and chilli oil

32

atlantic salmon with salsa verde scallop mousse, shaved fennel and citrus salad

34

chicken breast stuffed with crocodile, cabbage, barley and crisp pancetta, sweet potato and bread fruit  
purée, pistachio and cress dressing

31

smoked duck breast with nutmeg and cinnamon polenta, cherry nut crumble, asparagus and duck rillet

36

roast eye fillet en crépinette with anna potato, broad beans, porcini sauce

35

lamb fillet stuffed with spinach and pine nuts, broad bean salsa, sweet potato,  
Jack Daniels jus, truffle shortbread

33

chilled seafood platter

king prawns, moreton bay bugs, natural oysters, green ant cured salmon, ocean trout and scallop  
cannelloni, tropical smoked mussels, champagne poached calamari, smoked tomato gribiche

49 per person

## from the Salt House wood fired grill

grain fed beef rib eye on the bone 350g

34

wagyu beef sirloin 250g

31

steaks from the grill served with truffle mash and selection of sauce;

mushroom

béarnaise

brandy and green peppercorn

coal roasted coconut marinated prawns with green paw paw and cashew nut salad, pickled ginger and  
banana mayonnaise

36

## Sides

**baby cos, danish feta, beetroot and roasted macadamia nut salad**

**9.5**

**rocket salad with bacon, walnuts, blue cheese dressing**

**9.5**

**grilled asparagus, parmesan custard, truffle oil, olive dust – served chilled**

**8.5**

**tuscan potatoes – fried with herbs and green olives**

**7.5**

**Salt House chips, aioli and tomato sauce**

**7.5**



*Salt House*