

Lunch

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 and 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 nuts, dill crisp

15.5

**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 chicken

22

with green ant cured salmon

23

Main

XXXX beer battered fish and chips with aioli, tomato sauce, salad
23

steak sandwich with lettuce, danish feta, avocado, tomato relish
23

rigatoni with roast eggplant, capers, tomato, local buffalo mozzarella
22

vegetable moussaka cigar, fennel salad, cauliflower skordalia, beetroot tzatziki
27

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

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

from the Salt House wood fired grill

grain fed beef rib eye on the bone 350g
34

wagyu beef sirloin 250g
29

**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