

FOOD *review*

Tropical paradise meets city sophistication as Salt House introduces its new lunch menu.

WORDS BY ANGELINE FOONG
Photography by Veronica Sagredo

Salt House is blessed with a stunning location, with the green mountain range and blue of the inlet as its backdrop. Its dark wooden floorboards, tinkling water features and lush greenery give it a distinctly tropical feel, while the vaulted ceilings, funky music and impressive cocktail list ooze quiet sophistication.

The big cheesy burger (\$18) arrived with a flourish. Forget the flimsy limp saucers of mince from second tier takeaway shops. This burger proudly boasts a man-sized, 300 gram beef patty with the juicy, beautifully seasoned meat satisfying your inner carnivore. It was served on a toasted olive and pumpkin bun, an avalanche of bacon, cheese and lettuce erupting on to the plate. A pile of caramelised onion provides just a touch of sweet tartness while chunks of creamy avocado cool the tongue. The burger is accompanied by thick cut chips and a smoky barbecue mayonnaise to dunk them in.

My partner, who considers himself somewhat of a burger connoisseur, ranked it as one of his top three lifetime burger experiences. High praise indeed. Although it appears on the lunch menu, it is also available at the bar until 10pm at night for those who want a satisfying bite to go with after work drinks. Locals will also be pleased to note they receive a two for one offer on the bar menu from Monday to Wednesday.

I ordered the fish of the day (\$32), a pan-seared gold band snapper. The two filets of delicate white

flesh were gently enveloped in a light, dill-infused creamy sauce and flaked apart with the slightest nudge of my knife. The snapper was served alongside a parmesan and herb polenta, its crunchy crust breaking open to reveal a steaming aromatic interior, while spears of al dente asparagus tumbled alongside. A rustic tomato and olive salsa delivered a refreshing palate cleanser between bites, which helped me appreciate every inch of the snapper's subtle flavours.

Despite being rather full and attempting to maintain a new year's resolution diet, the dessert plate (\$25) was too tempting to refuse. A Lilliputian buffet appeared including four miniature versions of items on the dessert menu, a cluster of chocolate petit fours and a cocktail of sweet wine adorned with tiny peach pieces. The mocha brulee was smooth and decadent, its toffee lid breaking with a satisfying crack. The cherry parfait was rich and fruity as it slowly melted next to the house made marshmallow with mango compote. My favourite, however, would have to be the lime and coconut pannacotta. A two tiered delight, it delicately wobbles as you dip into it with a spoon. The creamy coconut base is topped with a tangy lime layer, while curls of lime rind and citrus syrup cascade down its sides. If you are paralysed for choice or your eyes are bigger than your stomach, the sharing plate works really well.

With excellent food and a sophisticated, albeit relaxed environment, lunch at Salt House is an experience to savour. **CL**

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please

SALT HOUSE RESTAURANT

Marina Point
6/2 Pierpoint Road
4041 7733

Opening Hours
Breakfast: 7am to 11am
(Friday to Sunday)
Lunch: 12pm to 3pm
Dinner: 6pm to 9.30pm

Entrees from \$16
Mains from \$18
Dessert from \$11.50

