

Salt Dining

Entree

Prawns a la plancha

Local prawns tossed in warm chilli lime dressing and fresh cilantro (gf)

20.00

Grilled Asian Tuna

Medium cooked tuna with fresh ginger soy salsa, pickled radish and toasted sesame

18.00

Scallops

Chefs favourite pan seared scallops rubbed with red salt, pan grilled with green pea puree and chorizo crumb (gf)

22.00

Confit Duck Leg

Slow cooked duck leg with blood orange glaze, shaved fennel and old port glaze

20.00

Grilled Haloumi Salad

Typical Cypriot Thyme marinated haloumi with Citrus fennel salad (gf)

15.00

Mushroom Cappuccino

Flavoured with truffle oil and black olive dust (v)

15.00

Wonton Soup

Chicken wonton simmered in clear chicken broth with Asian herbs

Main Course

Lemon myrtle crusted Barramundi

With roast fennel puree, confit tomato and lemon caper sauce (gf)

32.00

Mix Seafood plate

Scallops, prawns, calamari, barramundi and salmon fillet grilled to perfection with lemon butter sauce (gf)

36.00

Seafood Linguini

Prawns, scallops, muscles and calamari simmered in fresh tomato and basil sauce

32.00

Catch of the Day

*Served with green salad
Market Price*

Hazelnut Pesto Pasta

Penne pasta tossed in fresh cream, white wine and roasted hazelnut pesto (v)

22.00

Grill

300gram porcini rubbed Rib Eye

On the bone steak with café de Paris butter, mustard mash and buttered greens

42.00

Pan Seared Pepper Steak

Tender beef rump with grilled broccolini and creamy black peppercorn sauce

32.00

Char-Grilled rack of Lamb

With sweet potato, crushed mint peas and rosemary reduction (gf)

34.00

300gram grilled Sirloin Steak

Chefs signature dish served with béarnaise sauce and green salad (gf)

35.00

Lemon Garlic Chicken

Corn fed grilled chicken breast with creamy potato, broccolini and pan gravy

28.00

300gram Pork Cutlet

Char-grilled pork cutlet with chilli pineapple salsa (gf)

34.00

Sweet Ending

Chocolate Indulgence

With pistachio crumble, burnt marshmallow and raspberry sorbet

20.00

New York baked Cheesecake

Chefs signature dessert with balsamic strawberries

20.00

Fresh vanilla Panna Cotta

With spring berry salsa (gf)

18.00

Moscato poached Pear

With black rice pudding (gf)

16.00

Tiramisu with Biscotti

18.00

Cheese Platter

With quince paste, dried nuts and crackers

19.00

#PULLMANADELAIDE

Allow us to fulfil your needs - Please let one of our wait staff know if you have any special dietary requirements. v= vegetarian | gf= gluten free | df = dairy free