

SALT

A LA CARTE MENU

Two courses \$55pp or three courses \$70pp

/ENTREE

Watermelon H GF V

Compressed watermelon, herb fetta, garden mint, pomegranate salad

Pork Belly GF

Twice cooked pork belly with gorgonzola cream sauce, apple and port chutney

Salad Gourmande GF DF

Shredded duck leg confit, gesiers, haricot vert, confit cherry tomatoes, kipfler potatoes, boiled egg, lardons, walnuts and truffle vinaigrette

Assiette of Gravlax

Marinated and cured salmon, avocado quenelle, creme fraiche

Bruschetta

Potato skordalia, seared Barossa herb haloumi steak, pancetta crisp

Tuna H

Seared pink tuna, cucumber gazpacho, yoghurt and avocado, parmesan crisp

/MAINS

Linguini

Salmon, prawns, scallops, mussels, squid, pinot grigio, garlic, creme fraiche, flat leaf parsley and chives

Lamb Shank

Braised lamb shank in Shiraz jus, slow cooked for 36 hours, served with provencale ratatouille and thyme jus

Two Ducks

Seared and roasted duck supreme, duck pithivier, honey and walnut beans, roasted pear jus

Paella H V DF

Brown rice vegan paella, broad beans, chickpeas, peas, asparagus, capsicum, cherry tomatoes, green beans, oregano, saffron, smoked paprika, flat leaf parsley

Surf & Turf

Petite beef tenderloin grilled, creamy garlic prawns, pomme savoyarde with gruyere cheese, greens bearnaise sauce

Baby Poussin GF

Chargrilled baby poussin with fresh herbs, garlic, chili, basil and black peppercorn served on a herb risotto cake with tomato chutney and jus

/GRILLS

Wagyu Rump 300 GR add \$5

(Marble score 5-6)

Salmon Steak or Barramundi Steak 200 GR

All Grills - GF DF
Salmon & Barramundi - H

/ HOUSE FAVOURITES

Designed For Two

Seafood Tower \$140

SA king prawns, natural oysters, smoked salmon, crab meat terrine, marinated octopus. A bowl of mussels, French fries, Moreton Bay bugs tail Mornay, grilled barramundi steak, calamari, tartare sauce, hollandaise and lemon cheeks

Tomahawk Steak \$80

1.2KG of prime beef cote de boeuf (cooked to your liking) garnished with potato, chargrilled vegetables and mushrooms, asparagus, bearnaise or Shiraz jus

For Yourself or to Share \$10

Bowl of fries with truffle aioli - DF

Steamed broccolini, extra virgin olive oil and toasted almond flakes - GF

Tossed green lettuce, French dressing, pickled cucumber, toasted pepitas - DF GF

Mac'n Cheese

Cauliflower and butter squash salad, pomegranate, mint, house tahini and coriander dressing - GF DF

/DESSERTS

Snow Egg H GF

Milk poached egg white, vanilla scented custard, topped with a crunchy caramel

Creme Brulee

Vanilla bean creme Brulee, French macaron, mixed berry compote

La Poire

Ma facon Poached pear in champagne syrup, vanilla bean ice cream, Chantilly and chocolate sauce

Chai Coconut & Mango Creams H V

Spiced coconut cream, mango, passion fruit, coconut shavings set with agar - agar

Marquise

Valhrona dark chocolate marquise, blood orange sorbet, orange tuile

/CHEESE

From the Barossa and Adelaide Hills

One Cheese

Three Cheese add \$8

Cheddar/Petit Baby Bert/
Washington/Blue Vein/
Goat Cheese

Our cheese is served with quince paste, crackers, Barossa bark, dry fruits and raisins and apple.



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#pullmanadelaide #saltrestaurant