

# SALT

Start your meal with our  
housemade bread for \$3.50

Indulge in 3 courses for \$70 per person

/ENTREE

## Watermelon 18

Compressed watermelon, herb fetta, garden mint, pomegranate salad  
H GF V

## Pork Belly 20

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

## Salad Gourmande 24

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

## Assiette of Gravlax 22

Marinated and cured salmon, avocado quenelle, creme fraiche

## Bruschetta 18

Potato skordalia, seared Barossa herb haloumi steak, pancetta crisp

## Tuna 24

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

/GRILLS

## Wagyu Rump 300 GR 42

(Marble score 5-6)  
Served with Potato Gratin & Asparagus

## Salmon Steak or Barramundi Steak 200 GR 32 each

Served with Ratatouille & Broccolini  
All Grills - GF DF  
Salmon & Barramundi - H

/MAINS

## Linguini 38

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

## Lamb Shank 34

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

## Two Ducks 40

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

## Paella 34

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

## Surf & Turf 44

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

## Baby Poussin 38

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

/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

/SIDES

## For Yourself or to Share 10 each

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 16

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

## Creme Brulee 18

Vanilla bean creme Brule, French macaron, mixed berry compote

## La Poire 16

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

## Chai Coconut & Mango Creams 16

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

## Marquise 20

Valhrona dark chocolate marquise, blood orange sorbet, orange tuile

/CHEESE

## From the Barossa and Adelaide Hills

### One Cheese 14 Three Cheese 18

Cheddar  
Petit Baby Bert Young  
Washington  
Blue Vein Goat Cheese

H - healthy, V - vegan, DF - dairy free, GF - gluten free.

Allow us to fulfil your needs - Please let one of our wait staff know if you have any other special dietary requirements.