

SALT RESTAURANT

THREE COURSES 70 PP*

ENTREE

S.A. KING PRAWNS AND CORIANDER SALAD

Baby cos, carrot, spring onion, chilli, lemon juice, mint, coriander, peppers 24 **GF, DF**

HALOUMI

Caramelised haloumi with pomegranate, raisin, rocket, sage, king oyster mushrooms and marinated green tomatoes 18 **VG, GF**

CONFIT LEG OF DUCK

Confit duck leg, lentil salad, orange balsamic dressing 22 **GF, DF**

CHILLED PEAS VICHYSOISE, CRAB MEAT

Light green pea cold emulsion with South Australian blue swimmer crab meat, petit herbs 18

ARANCINI

South Australian butternut pumpkin, carrot, potato & chickpeas arancini, vegan pesto 22 **V, VG, DF, GF, H**

EGGPLANT, TOFU & SUGAR SNAP

A refreshing salad that sings flavours with tofu, eggplant, snow pea tendrils, soy & ginger dressing, toasted sesame seeds 20 **V, VG, DF, H**

ONE CHEESE 16

King Island Dairy Cheddar
Barossa Cheese Co. Camembert
Barossa Cheese Co. Washington
Heysen Blue Vein udder-delight

THREE CHEESE 22

All served with crackers, Barossa bark, dry fruits & quince paste.

SIDES

House made bread with house made butter 3.50

Bowl of fries, truffle aioli 10 **DF**

Cocktail potato oven baked, pickled cucumber, sour cream & dill 10 **GF**

Organic wild rice salad, rocket, crisp vegetables, spice lime & mustard vinaigrette 10 **VG, GF, DF, H**

Steamed green vegetables tossed through feta cheese & almond dukkah 10 **GF, H**

HOUSE FAVOURITES.....

DESIGNED FOR TWO

SEAFOOD TOWER

S.A. king prawns, natural oysters, smoked salmon, crab meat terrine, marinated octopus, mussels, Moreton Bay bugs mornay, grilled king fish steak, calamari, tartare sauce, hollandaise, lemon cheeks, bowl of french fries 145

TOMAHAWK STEAK

1.2KG of prime beef cote de boeuf (cooked to your liking) garnished with potato, grilled vegetables, mushrooms, asparagus, bearnaise sauce or shiraz jus 85

MAINS

SURF AND TURF

Grilled petit beef tenderloin, creamy garlic prawns, pomme Savoyard with gruyere cheese, greens, choron sauce 45

LAMB RUMP

Pan seared lamb rump minted dukkah crust, served with Provençale ratatouille and cucumber yoghurt 35 **GF, H**

POTATO GNOCCHI

Tossed in extra virgin olive oil, oregano, roasted blue pumpkin puree and spring vegetables 30 **V, VG, DF**

NORTH AFRICAN DUCK BREAST

Duck supreme rubbed in Moroccan spices, pan fried and oven baked, garden peas quinoa, eggplant, carrot puree, jus 36 **GF, H**

CHICKEN SUPREME

Pan seared chicken breast marinated with lemon thyme, gratin potato, broccolini and asparagus 34

LINGUINI

Tossed with blue swimmer crab meat, prawns, squid, salmon, saffron, garlic, Italian flat leaf parsley, Sauvignon Blanc & crème fraiche, grated parmesan 38

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Grills are served with potato gratin and steamed broccolini & baby carrots

WAGYU RUMP 300GR (Marble score 5-6) 44

LOCAL S.A. KINGFISH STEAK 200GR 34

RIB EYE STEAK 300GR 45

Add a grilled option to your 3 course menu for an additional 8.0*

..... DESSERT

CHEFS SNOW EGG

Milk poached egg white, vanilla scented custard, topped with a crunchy caramel 16 **GF**

TIRAMISU CAKE

Mascarpone and coffee mousse, milk chocolate and bailey ganache, chocolate sponge 16 **GF**

PASSION AND MANGO TART

Mango & passion fruit custard 16

HAZELNUT FERRERO CAKE

Milk chocolate ganache caramelised hazelnut crunchy layer almond sponge 16

SEMI FREDDO

Coconut, lime, cashew semi freddo, orange segments, grapes & berry coulis 16 **V, VG, DF, GF**